

## INTISARI

Singkong (*Manihot esculenta*) merupakan sumber bahan makanan ketiga di Indonesia setelah padi dan jagung. Salah satu sentral produksi singkong yaitu di kecamatan Ponjong, kabupaten Gunungkidul, Yogyakarta. Banyaknya varietas yang ditanam dan perbedaan umur panen menuntut perlunya dilakukan penelitian mengenai kandungan dan sifat fisik tepung *Mocaf* sesuai SNI, meliputi; kadar air maksimal 13%, kadar pati minimal 85%, kadar HCN maksimal 10 ppm, dan derajat putih minimal 87.

Penelitian ini disusun dalam Rancangan Acak Lengkap (RAL) dengan rancangan perlakuan faktorial yang terdiri dari perlakuan berbagai varietas yaitu varietas Bamban, dan Gambyong, pada perlakuan umur panen 6 bulan, 7 bulan dan 8 bulan. Masing-masing perlakuan diulang sebanyak 3 kali sehingga diperoleh 18 unit percobaan, sehingga diperoleh 6 kombinasi perlakuan. Variable pengamatan meliputi kadar air, kadar protein, kadar pati, kadar HCN, derajat putih, dan aroma.

Hasil penelitian menunjukkan bahwa bahan tepung singkong varietas Bamban dan Gambyong umur panen 6, 7 dan 8 bulan menghasilkan kualitas yang telah memenuhi standar SNI. Pada varietas Gambyong dengan umur panen 6 bulan menghasilkan kandungan yang baik dengan keunggulan kandungan derajat putih 93,04, kadar HCN 6,93 ppm, kadar pati 92,76 %, dan kadar air 10,91%.

Kata kunci : Singkong, varietas, umur panen, *Mocaf*

## **ABSTRACT**

*Cassava (Manihot esculenta) is one of main food in Indonesia after rice and corn. One of central production of Cassava in Ponjong, Gunungkidul, Yogyakarta. There are many of varieties planted and also has difference in harvest age requires the need fo research on the nutrient content and physical properties of the Mocaf according the standard of SNI, include water content maximum 13%, starch content minimal 85%, cyanide levels 10ppm, and white color minimal 87.*

*The experiment was prepared in a CompletelyRrandomized Design (CRD) with factorial design consisting of a wide variety of treatment that Bamban and Gambyong, harvesting age 6 months, 7 months and 8 months. Every treatment was repeated three times. Water content, protein content, strach content, cyanide content, white color, and aroma were included in observation. Each treatment was 3 repetition. resulting in 18 test units, resulting in 6 treatment combinations. Variable observations include water content, protein content, starch, cyanide levels, white color, and aroma.*

*The result of the research shows that Bamban and Gambyong varieties in 6, 7, and 8 months harvest age produced quality meets the standard of SNI. Gambyong varieties of harvested 6 months after planting it have produced best quality with superior white color of 93,04, cyanide concentration of 6,93 ppm, starch content 92,76% , the water content of 10.91%.*

*Key words: Cassava, varieties, harvest age, Mocaf*