EFFECT OF CONCENTRATION AND OLD IMMERSION IN SODIUM BISULFITE SOLUTION PHYSICAL AND CHEMICAL PROPERTIES OF FLOUR SEEDS JACKFRUIT (*Artocarpus heterophyllus* Lamk)

Abstract

Jackfruit seeds (*Artocarpus heterophyllus* Lamk) is one of the local products that have a nutrient content is high enough. Other than edible jackfruit seeds in an intact form, can also be processed into flour. Flour has the advantage that can be retained, easy to mix, plus nutrients, molded, and more quickly cooked according to modern life are very practical. Jackfruit seed flour can be used as an alternative to wheat flour and material substitution. The nutritional value of calcium and phosphorus in jackfruit seeds higher than wheat so that it can help improve the nutritional intake of varied for the community. Wheat grains can be produced from several stages of processing which is immersion (sulfurisasi), boiling, drying and milling. In processing these foodstuffs need the addition of sodium bisulfite to prevent browning reaction during processing, eliminating odor and bitter taste, and to defend the colors to keep it interesting. The study aims to determine the effect of concentration and long immersion in a solution of sodium bisulfite to the physical-chemical properties of jackfruit seed flour produced. The experimental design of this study using a completely randomized design (CRD) factorial with two factors. The first factor is the concentration of sodium bisulfite (250 ppm, 500 ppm, 750 ppm), which is the second factor soaking time (6, 12 hours). Data were analyzed using ANOVA (Analysis of Variance) followed by Least Significant Difference test (LSD) at the level of 0.05 and 0.01, respectively.

Keywords: jackfruit seed flour, long soaking, sodium bisulfite (NaHSO3), physical properties, chemical properties, organoleptic