

## **ABSTRAK**

### **ANALISIS TINGKAT KEPUTIHAN BERAS BERDASARKAN HASIL BEKATUL DI TEMPAT PENGGILINGAN PADI**

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Keputihan beras menjadi salah satu faktor kualitas beras, karena warna adalah salah satu penentu standar mutu produk pangan sehingga diperlukan analisis tingkat keputihan beras berdasarkan hasil bekatul yang diharapkan dapat mengetahui kualitas beras dengan mengkaji hubungan antara keputihan beras dengan hasil bekatul. Penelitian ini bertujuan untuk mengetahui hubungan antara derajat sosoh dengan keputihan beras dan mengetahui kualitas beras yang dihasilkan ditempat penggilingan padi. Derajat sosoh merupakan persentase terkelupasnya bekatul yang melapisi biji beras.

Penelitian ini terdiri dari dua tahapan utama, yang pertama pengambilan data serta sampel ditempat penggilingan padi dan yang kedua pengujian keputihan beras. Pengamatan yang diamati adalah berat gabah, berat beras pecah kulit, berat bekatul, berat beras sosoh, sampel beras pecah kulit, dan sampel beras sosoh. Dari data yang diperoleh kemudian dicari nilai derajat sosoh (menggunakan perhitungan kehilangan massa selama proses penggilingan),

keputihan beras (menggunakan alat ukur warna *color meter*), persentase beras kepala, dan rendemen giling.

Hasil dari penelitian ini menunjukkan bahwa derajat sosoh mempengaruhi keputihan beras, semakin tinggi derajat sosoh maka beras semakin putih tetapi terdapat batas tertentu hingga keputihan beras tidak mengalami kenaikan yang signifikan lagi ketika bagian bekatul sudah tersosoh keseluruhannya. Dari hubungan derajat sosoh dengan rendemen giling dan derajat sosoh dengan beras kepala tidak terlihat pengaruh antara parameter tersebut. Umur mesin penggiling juga tidak menunjukkan pengaruh terhadap hasil derajat sosoh dan rendemen giling dikarenakan proses penyosohan beras digiling berulang-ulang, sehingga hasil tersebut lebih dipengaruhi oleh persepsi operator. Data dari tempat penggilingan menetap menghasilkan rata-rata 68,41% beras kepala, 61,29% rendemen giling, dan 13,70% derajat sosoh. Sedangkan dipenggilingan padi berjalan menghasilkan rata-rata 62,87% beras kepala, 63,96% rendemen giling, dan 13,19% derajat sosoh.

**Kata kunci :** Bekatul, Beras Sosoh, Derajat Sosoh, Keputihan Beras.

## **ABSTRACT**

### **ANALYSIS OF RICE WHITENESS BASED ON THE RESULT OF RICE BRAN IN RICE MILLING**

**By**

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Whiteness of rice is one of the factors of rice quality, because color is one of the determining factors of food product quality standards, so it is necessary to analyze the rice whiteness based on the results of rice bran that is expected to know the quality of rice by reviewing the relationship between the rice whiteness and the results of rice bran. This study aims to find out the relationship between the degree of milling and the whiteness of rice and to know the quality of rice produced in the rice mill. The degree of milling is a percentage of detached rice bran that coats the rice seeds.

This research is consisted by two main steps, the first steps is the illustration of data and sample at the rice mills, and the second is the testing of the rice whiteness. The observation of grain weight, weight of brown rice, weight of rice bran, weight of white rice, samples of brown rice and samples of white rice. From the data mentioned above, and then the samples of data on the degree of

milling (using mass calculation during milling), rice whiteness (color gauge meters), the core of rice head, and milling recovery.

The results of this research showed that the degree of milling affected to the rice whiteness, the higher degree of milling then the rice will be whiter but there is certain limit so the whiteness of rice doesn't increase significantly when the rice bran is completely soaked. From the relationship between the degree of milling and milling recovery and the degree of milling with head rice, there is no visible influence between these parameters. The age of rice milling machine also didn't show an effect on the degree of milling and milling recovery because the process of hulling rice is due to the repeated grinding, so that the result was more influenced by the operators perception. The data from the conventional rice millings produced 68.41% of head rice, 61.29% of milling recovery, and 13.70% of the degree of milling. Meanwhile at the commuting rice milling produced an average results that is 62.87% of head rice, 63.96% of milling recovery and 13.19% the degree of milling.

**Key words :** Rice Bran, White Rice, Degree of Milling, Rice Whiteness.