"DIFFERENCES AND EVALUATION OF RESISTANT STARCH WITH DIFFERENT TREATMENTS OF TANDUK BANANA (*Musa paradisiaca fa corniculata*)"

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ABSTRACT

Resistant starch is a number of starches derived from the degradation of starch that cannot be absorbed by the human small intestine and is grouped into dietary fiber. In this study, three different processing methods were used, namely boiling, steaming and soaking with sodium metabisulfite. The boiling and steaming processes are banana processing processes commonly used by the community. While soaking sodium metabisulfite is as an anti-browning agent in bananas. Bananas that have been processed are processed into horn banana starch in the form of flour. Therefore, it is necessary to know which processing process is better to use by looking at the resistant starch content. The purpose of this study was to determine the difference in resistant starch levels with differences in processing in tanduk bananas. The method used in this study was the Enzymatic method based on the AACC 32-40 and AOAC 2002.02 references in the K-RAPRS MEGAZYME procedure guide. Comparisons of the differences in processing were carried out using statistical testing using the Kruskal Wallis test. So the result of the significant value of resistant starch is 0.430 and the result of the significant value of non-resistant starch is 0.733 where the sig value is >0.05. It can be concluded that the three different treatments on the bananas have no significant difference.

Keywords: Resistant Starch, Steaming, Boiling, Soaking Sodium metabisulfite, Tanduk Banana Starch