

## INTISARI

### **DILLA,Y.R 2016, PENGARUH PENYAJIAN TERHADAP KADAR BETA KAROTEN PADA UBI JALAR (*Ipomoea batatas* L) SECARA SPEKTROFOTOMETRI UV-VIS.**

Beta karoten adalah salah satu jenis karotenoid yang berfungsi sebagai prekursor vitamin A, pigmen esensial untuk kesehatan mata. Pada penelitian ini akan membandingkan kadar beta karoten pada ubi jalar berdaging umbi oranye dengan perlakuan penyajian yang berbeda. Penyajian dengan menggoreng, merebus, mengukus.

Pengujian beta karoten dalam ubi jalar berdaging umbi oranye meliputi uji kualitatif dan kuantitatif. Uji kualitatif sampel dilakukan berdasarkan reaksi warna jika sampel ditambahkan beberapa tetes prekursor TCA akan membentuk warna biru kehijauan dan analisis kualitatif juga menggunakan panjang gelombang, jika panjang gelombang sampel dan baku beta karoten hampir mendekati maka sampel tersebut positif mengandung beta karoten dimana panjang gelombang baku betakaroten 463 nm. Uji kuantitatif menggunakan spektrofotometri UV-Vis.

Berdasarkan hasil penelitian diperoleh kadar beta karoten pada rata-rata sampel asli sebesar 0.0134% sampel goreng sebesar 0.0076% sampel kukus sebesar 0.0053% dan sampel rebus sebesar 0.0033%.

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Kata kunci : Ubi jalar, beta kroten, spektrofotometri UV-Vis.

## ABSTRACT

### **Dilla , Y.R, 2016, PRESENTATION OF EFFECT OF BETA -CAROTENE CONTENT OF SWEET POTATO ( Ipomoea batatas L ) BY SPECTROPHOTOMETRY UV - VIS .**

Beta carotene is one of carotenoids which serves as a precursor of vitamin A, pigment essential for eye health. In this study will be to compare the levels of beta-carotene in sweet potato tubers fleshy orange with the presentation of different treatments. Presentation by frying, boiling, steaming.

Testing of beta carotene in sweet potatoes orange -fleshed tubers include qualitative and quantitative tests .Qualitative test sample was based on the color reaction if the sample was added a few drops of reactant TCA will form a blue-green color and also qualitative analysis using wavelength , if the wavelength of the samples and the raw beta carotene almost approaching the sample is positive for beta carotene which the wavelength of 463 nm raw betacarotene . Quantitative assay using a UV- Vis spectrophotometry .

The research showed high levels of beta carotene on the average of the original sample of 0.0134 % 0.0076 % of the sample fried steamed sample of 0.0053 % and 0.0033 % of boiled samples.

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Keywords : Sweet potato , beta krotan , UV - Vis spectrophotometry.