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KADAR ALKOHOL PADA AIR NIRA (*Arenga pinnata*) BERDASARKAN PENAMBAHAN SUSU DAN TANPA PENAMBAHAN SUSU

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ABSTRAK

Pendahuluan: Arenga pinnata merupakan salah satu tanaman di Indonesia yang bisa menghasilkan nira dan memiliki kadar alkohol. Salah satu produk yang bisa dihasilkan dari nira Arenga pinnata adalah tsuk yang memiliki kadar alkohol tinggi. Konsumsi alkohol yang berlebihan bisa mengakibatkan gangguan kesehatan, bahkan kematian. Sapi sapi memiliki kandungan yang mempengaruhi kadar alkohol. Tujuan penelitian ini untuk mengetahui kadar alkohol pada nira Arenga pinnata berdasarkan penambahan susu. **Metode Penelitian:** Penelitian ini menggunakan metode deskriptif. Eksperimen dengan teknik sampling yang digunakan adalah metode Purposive sampling. Variabel pada penelitian ini adalah kadar alkohol pada nira Arenga pinnata terhadap penambahan susu menggunakan metode titrasi iodometrik. Pengolahan data menggunakan edding, coding dan tabulasi.

Hasil: Hasil dari penelitian kali ini bahwa pada nira Arenga pinnata dengan penambahan susu terjadi penurunan kadar alkohol sebesar 0,8%. Kandungan protein, lemak, dan karbohidrat dalam susu sapi merek X mampu mengurangi kadar alkohol pada air nira. **Simpulan:** bahwa susu sapi dapat mengurangi kadar alkohol pada nira Arenga pinnata. Diharapkan bagi dosen/prodi agar selanjutnya mencari penurunan kadar alkohol pada nira Arenga pinnata bisa dijadikan sebagai sumber pengetahuan serta bahan penyuluhan tentang manfaat susu sapi dalam menurunkan kadar alkohol pada fermentasi nira Arenga pinnata.

Kata Kunci: *Arenga pinnata*, Alkohol, Susu Sapi

ALCOHOL CONTENT IN LIQUID WATER (*Arenga pinnata*) BASED ON ADDITION OF MILK AND WITHOUT ADDITION OF MILK

ABSTRACT

Introduction : Arenga pinnata is one of the plants in Indonesia that can produce sap that has alcohol content. One product that can be produced from Arenga pinnata roomie is wine that has a high alcohol content. Excessive alcohol consumption can cause health problems, even death. Cow's milk content ingredients that can reduce alcohol levels. **Research purpose:** The problem in this study is to determine the alcohol content in Arenga pinnata juice based on the addition of milk. **Method:** This study uses an experimental method with a sampling technique used is the purposive sampling. The variable in this study is the alcohol content Arenga pinnata roomie towards the addition of milk using the iodometric titration method. Data processing using editing, coding and tabulating. There was a need to increase the alcohol content in Arenga pinnata juice. **Conclusion:** The protein, fat and carbohydrates in X brands milk can reduce the alcohol content in Arenga pinnata sap can be concluded that cow's milk can reduce alcohol levels in Arenga pinnata juice. It is recommended to reduce the alcohol content in sap water using brand X cow's milk. **Suggestion :** It is hoped that the study program lecturers with the results of decreasing alcohol content in Arenga pinnata sap can be used as a source of knowledge and information on the benefits of cow's milk in reducing alcohol levels in Arenga pinnata sap