

ABSTRAK**PERBANDINGAN KADAR ALKOHOL DAN CITA RASA WINE SALAK PONDOKH (*Salacca zalacca* (Gaert.)Voss.) DENGAN METODE RED WINE, WHITE WINE DAN SAKE MENGGUNAKAN STRAIN YEAST POLANDIA (*Saccharomyces cerevisiae*)****Angguntia Dwi Saputra****Universitas Sanata Dharma****2018**

Salak pondokh merupakan salah satu tanaman buah yang mengalami penurunan harga yang drastis pada saat masa panen tiba, alternatif untuk menaikkan nilai jual salak yaitu dengan membuat wine salak. Penelitian ini bertujuan untuk mengetahui pengaruh metode Red wine, White Wine dan Sake terhadap kadar alkohol wine salak pondokh, mengetahui metode yang dapat menghasilkan kadar Etanol tertinggi dan yang menghasilkan produk wine salak yang disukai panelis.

Jenis penelitian ini adalah penelitian eksperimen kuasi. Percobaan dilakukan dengan menggunakan tiga metode berbeda tanpa menggunakan kontrol penelitian, metode tersebut yaitu red wine (A), white wine (B) dan sake (C). Hasil fermentasi diuji kadar gula, pH, kadar etanol dan dilakukan uji organoleptik oleh 12 panelis terlatih. Data uji kadar gula, pH dan alkohol dianalisis secara deskriptif dan uji organoleptik dianalisis dengan statistik non parametrik uji *Chi-Square*.

Hasil penelitian menunjukkan terdapat pengaruh dan perbedaan dari metode yang diberikan terhadap kadar etanol, kadar metanol dan hasil organoleptik. Kadar etanol yang dihasilkan yaitu sampel A=16,06%, sampel B=12,98% dan sampel C=9,37%. Kadar metanol tidak terkandung dalam wine salak, atau 0% untuk ketiga sampel. Perhitungan *Chi-Square* menunjukkan bahwa H_0 ditolak dengan hasil perhitungan $58,92 > 15,28 / X^2_{hitung} > X^2_{tabel}$. Hasil uji organoleptik menunjukkan wine yang paling disukai panelis adalah sampel wine A.

Kata Kunci: Wine, Salak Pondokh, Uji Organoleptik, Etanol dan Metanol

ABSTRACT**THE COMPARISON OF THE ALCOHOL LEVEL AND THE TASTE OF SALAK PONDOK WINE (*Salacca zalacca* (Gaert.) Voss.) BY USING RED WINE, WHITE WINE AND SAKE METHOD USING STRAIN YEAST *POLANDIA* (*Saccharomyces cerevisiae*)****Angguntia Dwi Saputra****Sanata Dharma University****2018**

Salak pondok is one of the fruit plants that fell on drastic decline in price at the harvest time. The alternative way to raise the selling value of salak is by making salak wine. This study aims to determine the effect of Red wine, White Wine and Sake method on the alcohol level of salak pondok wine, knowing the method which can produce the highest Ethanol level and produce the preferred salak wine product.

This research is considered as quasi experimental research. The experiment was conducted using three different methods without using research control, the method is red wine (A), white wine (B) and sake (C). The fermentation results were tested for the sugar level, pH level, ethanol level and an organoleptik test was done by 12 trained panelists. The data of sugar level, pH level and alcohol level were analyzed descriptively and the organoleptik test was analyzed with non-parametric statistic of Chi-Square test.

The results showed that there were influences and differences from the method given to the ethanol level, methanol level and the organoleptik results. The ethanol level of sample A = 16.06%, sample B = 12.98% and sample C = 9.37%. The salak wine doesn't contain methanol, or 0% for all three samples. Chi-Square calculation showed that H_0 is rejected with calculation result $58,92 > 15,28/X^2 \text{ count} > X^2 \text{ table}$. Organoleptik test results showed the panelists most favored wine are wine A.

Keywords: Wine, Salak Pondok, Organoleptik Test, Ethanol and Methanol