

Teknologi Pengolahan Lada

Pepper Processing Technology

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Teknologi Pengolahan Lada Putih

Teknologi ini menerapkan proses mekanisme pada perontokan dan pengupasan buah lada yang dikombinasikan dengan proses kimia menggunakan asam-asam organik untuk menekan *browning*.

Teknologi Pengolahan Lada Hitam

Teknologi ini menerapkan proses mekanisme pada perontokan buah lada yang dikombinasikan dengan *pre-treatment* menggunakan proses *blanching* sebelum pengeringan.

Keunggulan Teknologi :

Pengolahan lada putih

- Memenuhi standar mutu.
- Hemat air, waktu perendaman lebih singkat.
- Penghematan biaya pengolahan hingga 20%.
- Cemarkan mikroba rendah.
- Aroma lebih baik.

Pengolahan lada hitam

- Memenuhi standar mutu.
- Pengeringan lebih cepat.
- Warna hitam, mengkilat, dan seragam.
- Cemarkan mikroba rendah.
- Tidak ada lada pecah/terkupas.
- Penghematan biaya pengolahan hingga 30%.

White Pepper Processing Technology

The white pepper processing technology involves two mechanisms. The first mechanism is a mechanical process dealing with the stripping and threshing of the pepper fruit. The second mechanism is a chemical process using organic acids to reduce browning of pepper.

Black Pepper Processing Technology

The technology is implemented during the process of threshing of pepper fruit combined with pre treatment with blanching chemical before a drying process.

The advantages of this technology:

Processing of white pepper

(1) complies with the standard of quality, (2) it saves water by a shorter soaking time, (3) it reduces processing cost up to 20%, (4) low microbial contamination, and (5) maintain good aroma.

Processing of black pepper

(1) complies with the standard of quality, (2) drying process is faster, (3) pepper color is black, shiny, and uniform, (4) low microbial contamination, (5) no ruptured pepper, and (6) reduce processing costs up to 30%.