

Minyak Cabai Teknologi Terkini Bernilai Tinggi

Chili Oil with High Value Technology

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Cabai (*Capsicum annum L*) merupakan salah satu komoditas sayuran yang banyak dibudidayakan oleh petani di Indonesia karena memiliki harga jual yang tinggi dan memiliki beberapa manfaat kesehatan yang salah satunya adalah zat capsaicin yang berfungsi dalam mengendalikan penyakit kanker. Selain itu kandungan vitamin C yang cukup tinggi pada cabai dapat memenuhi kebutuhan harian setiap orang, namun harus dikonsumsi secukupnya untuk menghindari nyeri lambung. Dikarenakan umur simpan cabai segar yang singkat maka diperlukan teknologi pengolahan cabai yang bertujuan untuk menjaga kontinuitas cabai dan menjaga terjadinya fluktuasi harga di pasaran. Beberapa produk olahan cabai sudah banyak diteliti, diantaranya saos, sambal, pasta, cabai kering dan juga bubuk cabai. Selain olahan tersebut, telah ditemukan cara pengolahan baru untuk cabai yang mempunyai nilai ekonomis tinggi tetapi teknologi yang diterapkan sangat sederhana sehingga aplikatif di masyarakat. Adalah teknologi minyak cabai dengan proses maserasi. Teknologi ini pada prinsipnya adalah memanfaatkan capsaicin cabai yang bersifat larut dalam minyak (lipophilic). Bahan baku yang diperlukan hanya bubuk cabai dan minyak nabati. Kedua bahan baku tersebut dicampurkan dengan cara diaduk selama lima menit kemudian di maserasi selama 24 jam dengan pengadukan secara berkala, setelah di maseri selama 24 jam kemudian dimasak selama 5 menit dan disaring.

Chili (Capsicum annum L) is one of vegetables commodity which is cultivated by farmers in Indonesia because it has high selling price and has several health benefits which one of them is capsaicin substance that function in controlling cancer disease. In addition, vitamin C content is high enough in chili to meet daily needs of everyone, but should be consumed sufficiently to avoid stomach pain. Due to the short shelf life of fresh chilies, therefore it needs for chili processing technology to maintain the continuity of chilli and to keep the price fluctuations in the market. Some chili processed products have been widely studied, including sauce, pasta, dried chili and chili powder as well. In addition, a research has found a new way of processing for chili that has a high economic value but the technology is very simple and so applicative in the community. It is chili oil technology with maceration process. The principle of this technology is utilizing the capsaicin in chili that is soluble in oil (lipophilic). The raw materials required only chili powder and vegetable oil. Both ingredients are mixed by stirring for five minutes and then mixed for 24 hours with a periodic stirring. After 24 hours of maceration process then cooked for 5 minutes and filtered. The advantage of chilli oil with other processed products is the application of simple technology but has a high selling price, no preservatives, and has a high content of beta carotene.