

ABSTRAK

Amorphophallus muelleri blume atau yang biasa dikenal di Indonesia dengan nama porang merupakan umbi-umbian yang termasuk ke dalam famili *Araceae*. Tanaman ini tumbuh subur di negara yang memiliki iklim tropis seperti Indonesia, Thailand, Jepang, dan Cina. Pada umbi tanaman porang mengandung glukomanan yang memiliki berbagai macam manfaat bagi kesehatan maupun kebutuhan industri. Selain memiliki kandungan glukomanan, umbi porang mengandung berbagai zat pengotor seperti kalsium oksalat, pati, dan mineral yang menyebabkan kadar glukomanan tidak optimal sehingga pemanfaatan umbi porang kurang optimal. Banyak penelitian yang telah dilakukan terkait proses isolasi glukomanan dari tepung porang. Pemurnian untuk mengisolasi glukomanan dilakukan dengan 3 cara yaitu pemurnian metode basah, metode mekanis, dan metode campuran. Kajian literatur ini bertujuan untuk mengetahui pengaruh metode pemurnian terhadap kadar glukomanan, kadar kalsium oksalat dan nilai viskositas. Berdasarkan kajian literatur yang telah dilakukan, pemurnian menggunakan metode basah menghasilkan tepung porang dengan karakteristik kadar glukomana, kadar kalsium oksalat, dan nilai viskositas lebih baik ketimbang metode mekanis.

Kata kunci: *Amorphophallus muelleri blume*, kalsium oksalat, glukomanan, metode basah, metode mekanis, viskositas

ABSTRACT

Amorphophallus muelleri Blume, or commonly known in Indonesia as porang, is a tuberous plant that belongs to the Araceae family. This plant thrives in countries with tropical climates such as Indonesia, Thailand, Japan, and China. Porang tubers contain glucomannan, which has various health benefits and industrial uses. However, apart from glucomannan, porang tubers also contain impurities such as calcium oxalate, starch, and minerals that affect the optimal glucomannan content, leading to suboptimal utilization of porang tubers. Many studies have been conducted on the isolation process of glucomannan from porang flour. Purification to isolate glucomannan is done through three methods: wet purification, mechanical purification, and mixed methods. This literature review aims to determine the effect of purification methods on glucomannan content, calcium oxalate content, and viscosity value. Based on the literature review conducted, wet purification method produces porang flour with better characteristics in terms of glucomannan content, calcium oxalate content, and viscosity value compared to the mechanical method.

Keywords: *Amorphophallus muelleri* blume, calcium oxalate, glucomannan, mechanical methods, wet methods, viscosity