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Study of making siger rice from cassava (*Manihot esculenta*) in various harvest age on physical, chemical and organoleptic siger rice

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Abstract. Cassava is a food crop commodity that can be processed into siger rice. Siger rice is the term of the Lampung community to mention artificial rice from cassava which has a white color with granular forms such as rice. Siger rice is made so that people psychologically consume siger rice with rice. This study aims to determine the age of cassava harvest which is appropriate in producing the best physical, chemical and organoleptic properties of siger rice. The treatment was arranged in a Complete Randomized Block Design with 4 replications. The treatments consisted of cassava aged 6, 7, 8, 9, 10, 11 and 12 months of harvest. Data were analyzed by variance to obtain variance estimation errors and significance test between treatments and further analyzed by Honestly Significant Difference Test at the level of 5%. The results showed that the difference in cassava harvest age significantly affected the swelling power and amylose levels of siger rice, as well as the hardness, texture, color, preference, and overall acceptance of siger rice. Cassava 6 months of harvest yield the best siger rice with swelling power value of 13.61 and amylose content of 18.61%, and rice hardness of siger 0.57 kg/(10x5mm), rice texture score of 3.29 (same as white rice), rice color score was 3.40 (slightly yellowish white), flavor preference and rice aroma 3.09 (somewhat like), overall acceptance score of rice 3.20 (somewhat like), water content 10.80%, ash content 0.23%, protein content 1.22%, fat content 0.88%, crude fiber content 1.18%, and carbohydrate levels 85.96%.

Keywords: Siger rice, *Manihot esculenta*, rice siger, cassava.