

## ABSTRAK

Penelitian ini dilakukan karena belum adanya acuan teknis standar *setting* mesin untuk menghasilkan kualitas derajat sosoh beras hasil mesin *Rice Polisher* sesuai dengan standar mutu SNI 6128:2020. Nilai derajat sosoh minimal untuk beras medium dan premium yaitu 95%, sedangkan kualitas yang dihasilkan masih belum stabil atau fluktuatif. Pemenuhan kualitas derajat sosoh tersebut perlu dilakukan karena selain memenuhi *standard* mutu beras tapi juga akan meningkatkan minat beli konsumen karena derajat sosoh adalah persentase tingkat terlepasnya lembaga dan lapisan kulit ari yang melapisi biji beras, karena semakin tinggi nilai persentase derajat sosoh maka beras akan kelihatan semakin putih. Untuk menghasilkan beras dengan kualitas derajat sosoh sesuai standard SNI tersebut perlu dilakukan eksperimen variasi tekanan udara dan air pada mesin *Rice Polisher* di MRMP Subang dengan *flow* bahan sebesar 3,5 – 5 ton/jam, dimana pengambilan *sample* dilakukan setelah menunggu posisi mesin stabil yaitu sekitar 2 (dua) menit setelah dilakukan *setting* tekanan udara yaitu 2 – 4,5 bar, tekanan air 3,8 bar, dan flow inlet 5 – 40 liter/jam serta flow outlet air 5 – 12 liter/jam. Bahan baku yang akan diuji adalah beras sosoh hasil dari mesin *Whitening Abrasive* dan pengecekan kualitas derajat sosoh beras menggunakan alat yang bernama *milling degree meter*. Berdasarkan pengujian yang telah dilakukan untuk mendapatkan derajat sosoh 95% sesuai standar SNI 6128:2020 direkomendasikan menggunakan tekanan air 3,8 bar, tekanan udara 3 bar, dan flow inlet air 5 liter/jam serta outlet air 5 liter/jam.

**Kata Kunci:** *Rice Polisher*, SNI 6128:2020, Tekanan udara, Tekanan air, Derajat Sosoh, *Flow Inlet dan Outlet* air, *Milling Degree Meter*

## **ABSTRACT**

*This research was conducted because there was no technical reference for machine setting standards to produce quality polished rice produced by a Rice Polisher machine in accordance with SNI 6128:2020 quality standards. The minimum degree of milling value for medium and premium rice is 95%, while the quality produced is still unstable or fluctuating. Fulfillment of the milled degree of quality is necessary because in addition to meeting rice quality standards it will also increase consumer buying interest because the milled degree is the percentage of the degree of milling and the epidermis layer that coats the rice grains, because the higher the degree of milled percentage, the whiter the rice will look. . In order to produce rice with milled degree quality according to SNI standards, it is necessary to carry out experiments on variations in air and water pressure on the Rice Polisher machine at MRMP Subang with a material flow of 3.5 – 5 tons/hour, where sampling is carried out after waiting for the machine to stabilize, which is approx. 2 (two) minutes after setting the air pressure, which is 2 – 4.5 bar, water pressure is 3.8 bar, and the inlet flow is 5 – 40 liters/hour and the water outlet flow is 5 – 12 liters/hour. The raw material to be tested is milled rice produced from a Whitening Abrasive machine and checking the quality of the milled degree of rice using a tool called a milling degree meter. Based on the tests that have been carried out to obtain a milling degree of 95% according to SNI 6128: 2020 standards, it is recommended to use 3.8 bar water pressure, 3 bar air pressure, and 5 liter/hour water inlet flow and 5 liter/hour water outlet..*

**Keywords:** *Rice Polisher, SNI 6128:2020, Air pressure, Water pressure, Polishing Degree, water inlet and outlet flow, Milling Degree Meter*