

**ABSTRAK:** Sorgum ketan lokal cokelat tua berpotensi sebagai pengganti beras putih karena memiliki karbohidrat dan serat pangan yang lebih tinggi, serta kadar gula total yang lebih rendah. Sorgum memiliki kekurangan yaitu biji yang keras dan rasa sepat. Berdasarkan hal tersebut tujuan penelitian mempelajari pengaruh jumlah penyosohan dan kondisi perendaman terhadap nasi sorgum. Variabel penelitian ada 2 yaitu jumlah penyosohan dan kondisi perendaman. Jumlah penyosohan; 1 dan 2 kali; dan kondisi perendaman; (1) air 100°C didiamkan suhu ruang, 24 jam; (2) air 100°C didiamkan suhu ruang, 36 jam; (3) ragi roti 0,25% b/v didiamkan suhu ruang, 24 jam; dan (4) ragi roti 0,25% b/v didiamkan suhu ruang, 36 jam. Data diolah dengan ANOVA ( $\alpha = 0,05$ ) serta uji lanjut Duncan dan Dunnet. Hasil penelitian menunjukkan jumlah penyosohan dan kondisi perendaman memengaruhi uji kekerasan, elastisitas, kekenyalan, dan organoleptik. Sampel terbaik adalah nasi sorgum ketan cokelat tua sosoh dua kali dengan kondisi perendaman air 100°C didiamkan selama 36 jam. Karakteristik mutu nasi yang dihasilkan yaitu kekerasan  $2.578,6 \pm 1.044,4$  gf, elastisitas  $48,24 \pm 0,20\%$ , kekenyalan  $0,3622 \pm 0,00$ , kelengketan ( $-76,88 \pm 0,76$ ) gs, berwarna cokelat pucat ( $3,6 \pm 0,0$ ) yang disukai ( $5,0 \pm 0,2$ ), beraroma asam agak lemah ( $4,0 \pm 0,0$ ) yang disukai ( $4,5 \pm 0,1$ ), bertekstur agak pulen ( $4,2 \pm 1,4$ ) yang disukai ( $4,75 \pm 0,07$ ), rasa manis ( $4,1 \pm 0,1$ ) dan asam sedikit lemah ( $4,4 \pm 0,1$ ) yang disukai ( $4,5 \pm 0,01$ ), kadar gula total 0,0018%, serat pangan larut air 0,59%, serat pangan tidak larut air 2,42%, amilosa 4,35%, tanin 0,059%, dan aktivitas antioksidan 4,0777 ppm.

**Kata Kunci:** Lokal, Penyosohan, Perendaman, Sorgum Ketan Cokelat Tua

**ABSTRACT:** Local dark brown waxy sorghum has potential to be a substitute for white rice because it has higher carbohydrates, dietary fiber, and lower total sugar content. Sorghum lacks which are hard seeds and an astringent taste. Based on this, the research was to study the effect of the amount of polishing and soaking conditions on the sorghum rice. There were two independent variables, the number of polishing and soaking conditions. The amount of polishing; once and twice; and soaking conditions; (1) 100°C water left at room temperature, 24 hours; (2) 100°C water left at room temperature, 36 hours; (3) bread yeast 0,25% w/v left at room temperature, 24 hours; (4) and bread yeast 0,25% w/v left at room temperature, 36 hours. Data were processed using ANOVA ( $\alpha = 0,05$ ), Duncan, and Dunnet's follow-up test. The results indicated that soaking conditions and the amount of polishing could influence fluffiness tests, and organoleptic. The sample with the best treatment was dark brown waxy sorghum rice soaked twice in water at 100°C and left at room temperature, 36 hours. The results of characterization included hardness  $2.578,6 \pm 1.044,4$  gf, elasticity  $48,24 \pm 0,20\%$ , springiness  $0,3622 \pm 0,00$ , adhesiveness ( $-76,88 \pm 0,76$ ) gs, pale brown colour ( $3,6 \pm 0,0$ ) preferred ( $5,0 \pm 0,2$ ), slightly weak sour aroma ( $4,0 \pm 0,0$ ) preferred ( $4,5 \pm 0,1$ ), slightly fluffier texture ( $4,2 \pm 1,4$ ) preferred ( $4,75 \pm 0,07$ ), sweet ( $4,1 \pm 0,1$ ) and slightly weak sour taste ( $4,4 \pm 0,1$ ) preferred ( $4,5 \pm 0,01$ ), total sugar content 0,0018%, soluble dietary fiber 0,59%, insoluble dietary fiber 2,42%, amylose 4,35%, tannin 0,059%, and antioxidant activity 4,0777 ppm.

**Key Words:** Local, Polishing, Soaking, Dark Brown Waxy Sorghum