

ABSTRACT

This research was conducted in Batu Hitam Village, Tapaktuan District, South Aceh Regency. This research aims to calculate the added value of nutmeg meat which is processed into nutmeg syrup and candied nutmeg in the melda business in Batu Hitam Village, Tapak Tuan District, South Aceh Regency. The method used is the Hayami method to calculate added value and is presented in table form. The research results show that the added value obtained from processing nutmeg meat into nutmeg syrup is 28,934 and candied nutmeg is 21,109 per kg with a value added ratio of nutmeg syrup of 72.3% and candied nutmeg with a value added ratio of 58.6% in one month production. Therefore, the added value shows a high ratio.

Keywords: Nutmeg, Added Value

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RINGKASAN

MUSRI RAHMADI. Analisis Nilai Tambah Agroindustri Sirup Pala dan Manisan Pala (Studi Kasus: Usaha Melda di Desa Batu Hitam Kecamatan Tapak Tuan Kabupaten Aceh Selatan). Dibimbing oleh Adhiana dan Suryadi.

Penelitian ini dilakukan di Desa Batu Hitam Kecamatan tapaktuan Kabupaten Aceh selatan. Penelitian ini bertujuan untuk menghitung besar nilai tambah daging pala yang diolah menjadi sirup pala dan manisan pala pada usaha melda di Desa Batu Hitam Kecamatan Tapak Tuan Kabupaten Aceh Selatan. Adapun metode yang digunakan yaitu metode Hayami untuk menghitung nilai tambah dan disajikan dalam bentuk table. Hasil penelitian menunjukkan bahwa nilai tambah yang diperoleh dari pengolahan daging pala menjadi sirup pala sebesar 28.934 dan manisan pala sebesar 21.109 per kg dengan rasio nilai tamabah sirup pala adalah sebesar 72,3% dan manisan pala dengan rasio nilai tambah 58,6% dalam satu bulan produksi. Oleh karena itu nilai tambah menunjukkan rasio yang tinggi.

Kata kunci: Daging pala, Nilai Tambah