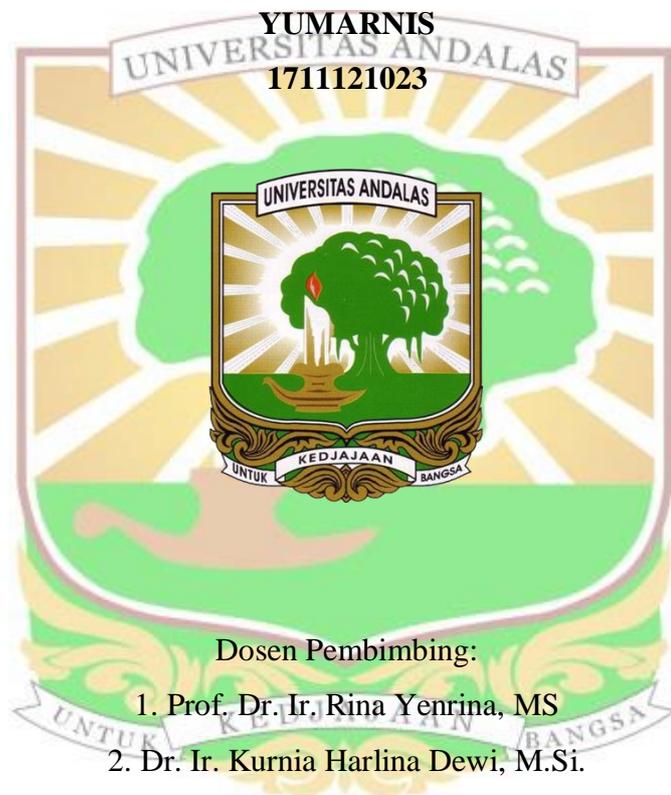


**KARAKTERISTIK TEPUNG SIAP OLAH BOLU KUKUS
BERBAHAN DASAR TEPUNG UBI JALAR UNGU (*Ipomoea
batatas var Ayumurasaki*), TEPUNG KACANG HIJAU (*Vigna
radiata*) DAN TEPUNG JAGUNG (*Zea mays*)**



**FAKULTAS TEKNOLOGI PERTANIAN
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Karakteristik Tepung Siap Olah Bolu Kukus Berbahan Dasar Tepung Ubi Jalar Ungu (*Ipomoea batatas var Ayumurasaki*), Tepung Kacang Hijau (*Vigna radiata*) dan Tepung Jagung (*Zea mays*)

Yumarnis, Rina Yenrina, Kurnia Harlina Dewi

ABSTRAK

Penelitian ini bertujuan untuk mendapatkan formulasi terbaik yang disukai panelis dengan mempertimbangkan karakteristik kimia dan organoleptik dari campuran tepung ubi jalar ungu, tepung kacang hijau dan tepung jagung pada tepung siap olah. Penelitian ini telah dilaksanakan di Laboratorium teknologi Pertanian, Universitas Andalas, Padang pada bulan Oktober sampai November 2021. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan 3 kali ulangan. Analisis data menggunakan Analisis Of Varian (ANOVA), dan jika berbeda nyata dilanjutkan dengan Duncan's New Multiple Range (DNMRT) pada taraf nyata 5 %. Perlakuan yang diberikan adalah campuran tepung ubi jalar ungu, tepung kacang hijau dan tepung jagung yaitu A (40% : 60%), B (40% : 50% : 10%), C (40% : 40% : 20%), D (40% : 30% : 20%) dan E (40% : 20% : 40%). Hasil penelitian diketahui bahwa percampuran tepung ubi jalar ungu, tepung kacang hijau dan tepung jagung berbeda nyata terhadap analisis kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, serat kasar, aktivitas antioksidan, a_w tepung siap olah bolu kukus. Hasil penelitian menunjukkan bahwa percampuran tepung ubi jalar ungu, tepung kacang hijau dan tepung jagung dari uji organoleptik terhadap kue bolu kukus pada perlakuan 40% : 40% : 20% (Perlakuan C) merupakan produk bolu kukus yang paling disukai, yaitu produk dari tepung siap olah dengan kadar air 7,92% kadar abu 2,75% lemak 2,13 protein 11,33% karbohidrat 76,65 % serat kasar 3,95% antioksidan 53,74% a_w 0,432, serta tingkat penerimaan organoleptik bolu kukus dengan karakteristik warna 4,00 (suka), aroma 4,00 (suka), rasa 4,20 (suka), tekstur 4,00 (suka).

Kata kunci : Karakteristik, tepung siap olah, tepung ubi jalar ungu, tepung kacang hijau, tepung jagung

**Characteristics of Instant Steamed Sponge Cake Flour from
Blending Purple Sweet Potato Flour (*Ipomoea batatas var
Ayumurasaki*), Mung Bean Flour ((*Vigna radiata*) and Corn Flour (*Zea mays*)**

Yumarnis, Rina Yenrina, Kurnia Harlina Dewi

ABSTRACT

This research aims to get the best formulation which liked by panelist by considering the chemical and organoleptic characteristics from blending of purple sweet potato flour, mung bean flour and corn flour. This research has done at laboratory of agricultural technology, Andalas University, Padang on October until November 2021. The research has used Completely Randomized Design with 5 treatment and 3 repetition. Anlysis of data use Analysis of Varian (ANOVA), obvious difference result will be continued with Duncan' s New Multiple Range (DMRT) at 5% obvious level. Some treatment are blending purple sweet potato flour, mung bean flour and corn flour they are A (40% : 60%), B (40% :50% : 10%), C (40%: 40% : 20%), D (40% : 30% : 20% and E (40% : 20% : 40%). The research result indicate that blending of purple sweet potato flour, mung bean flour and corn flour is obvious difference to some analysis of water, ash, fat, protein,carbohidrate,antioxidan activity, water activity, crude fiber instant steamed sponge cake. The result also indicate that blending of purple sweet potato flour, mung bean flour and corn flour from organoleptic test on bolu kukus cake at treatment 40%: 40% : 20% (C treatment) are blending of instant steamed Sponge Cake most like from instant steamed sponge cake flour by water content 7,92%, ash content 2,75%, fat content 2,13%, protein 11,33%, carbohidrate content 76,65%, rude fiber 3,95%, antioxidan activity 53,74%, water activity 0,432 and steamed sponge cake organoleptic acceptability level with color characteristic 4,00 (like), aroma 4,00 (like) taste (4,20 (like) and texture 4,00 (like)

Keywords: characteristic, instant flour, purple sweet potato flour, mung bean flour, corn flour