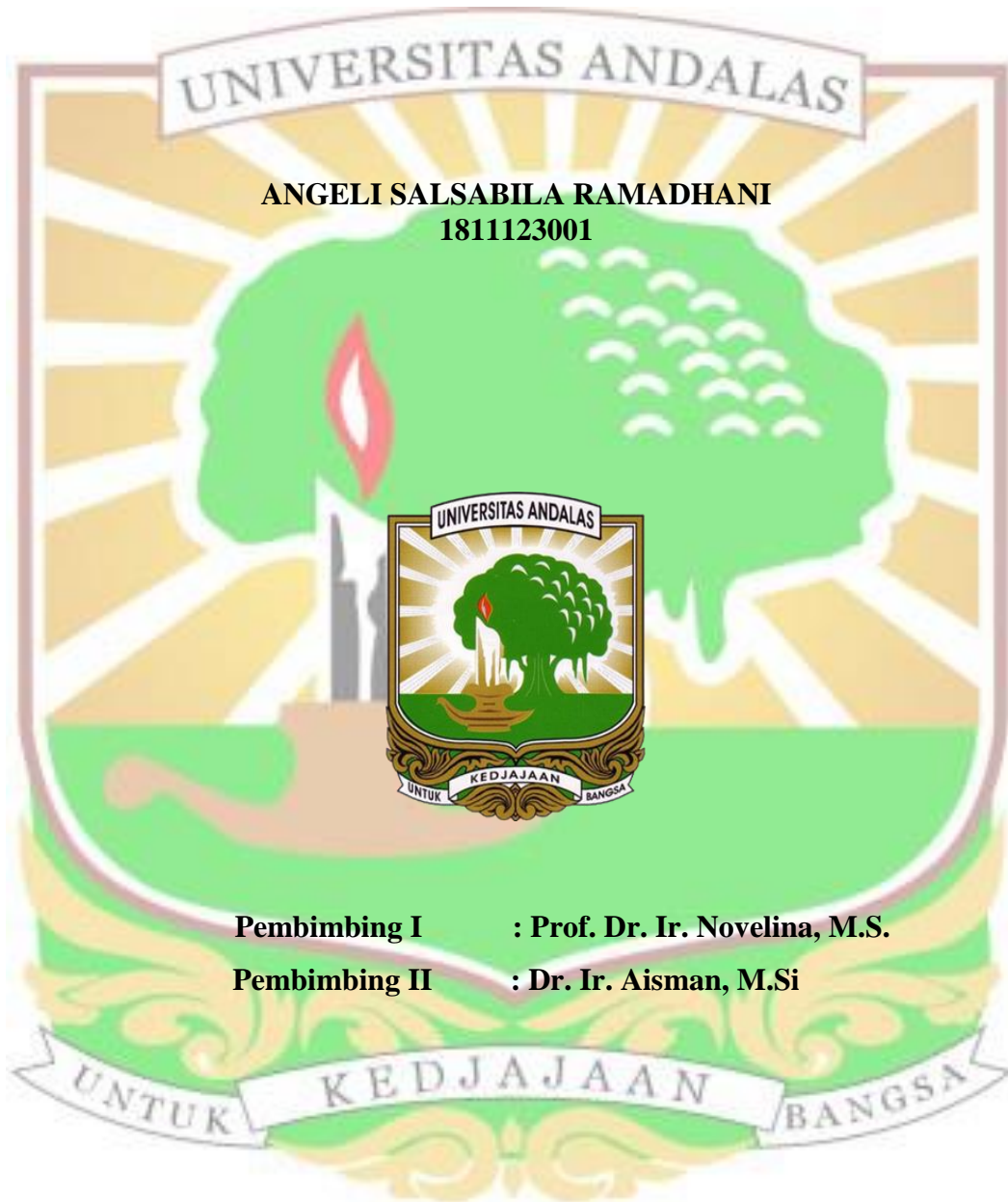


**PENGARUH PERBANDINGAN TEPUNG MOCAF (*Modified Cassava Flour*) DAN TEPUNG JAGUNG (*Zea mays L.*) TERHADAP KARAKTERISTIK *CHIFFON CAKE***



**ANGELI SALSABILA RAMADHANI  
1811123001**

**Pembimbing I : Prof. Dr. Ir. Novelina, M.S.**

**Pembimbing II : Dr. Ir. Aisman, M.Si**

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**Skripsi**

***Sebagai Salah Satu Syarat Untuk Memperoleh  
Gelara Sarjana Teknologi Pertanian***

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# Pengaruh Perbandingan Tepung Mocaf (*Modified Cassava Flour*) Dan Tepung Jagung (*Zea mays L.*) Terhadap Karakteristik *Chiffon cake*

Angeli Salsabila Ramadhani, Novelina, Aisman

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung mocaf dan tepung jagung terhadap karakteristik mutu *chiffon cake* yang dihasilkan. Rancangan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu perbandingan tepung mocaf dengan tepung jagung yaitu ; A (90% tepung mocaf : 10% tepung jagung), B (80% tepung mocaf : 20% tepung jagung), C (70% tepung mocaf : 30% tepung jagung), D (60% tepung mocaf : 40% tepung jagung), dan E (50% tepung mocaf: 50% tepung jagung). Data hasil penelitian dianalisis dengan *Analysis Of Variance* (ANOVA) dan jika berpengaruh nyata maka dilanjutkan dengan uji *Duncan's New Multiple Ranga Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perbandingan tepung mocaf dan tepung jagung berpengaruh nyata terhadap kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, volume pengembangan, warna, angka lempeng total, angka kapang khamir dan organoleptik pada rasa, tetapi berpengaruh tidak nyata terhadap kadar air, berat *chiffon cake*, kekerasan, dan organoleptik warna, aroma, dan tekstur. Perlakuan terbaik berdasarkan analisis sifat fisik, kimia, dan organoleptik adalah *chiffon cake* pada perlakuan C (70% tepung mocaf : 30% tepung jagung) dengan karakteristik yaitu kadar air (32,96%), kadar abu (1,31%), kadar protein (6,34%), kadar lemak (17,14%), kadar karbohidrat (42,20%), kadar serat kasar (2,64%), rasio *chiffon cake* (0.94), volume pengembangan (78,82%), warna (83,45°Hue), kekerasan (4,25 N/Cm<sup>2</sup>), ALT (6,7 x 10<sup>4</sup> CFU/g), dan AKK (2,9 x 10<sup>3</sup> CFU/g), organoleptik warna 3,85 (suka), organoleptik aroma 4,00 (suka), organoleptik rasa 4,00 (suka), dan organoleptik tekstur 4,10 (Suka).

*Kata Kunci* - *chiffon cake*, karakteristik, tepung jagung, tepung mocaf

# The Effect of the Ratio of Mocaf (*Modified Cassava Flour*) and Corn Flour (*Zea mays L.*) on the Characteristics of *Chiffon cake* Produced

Angeli Salsabila Ramadhani, Novelina, Aisman

## ABSTRACT

This research aims to determine the effect of the ratio of mocaf and corn flour on the characteristics of the *chiffon cake*. This research method used a Completely Randomized Design (CRD) method with 5 treatments and 3 replications. The treatments used were the ratio of mocaf to corn flour, namely ; A (90% mocaf : 10% corn flour), B (80% mocaf : 20% corn flour), C (70% mocaf : 30% corn flour), D (60% mocaf : 40% corn flour), dan E (50% mocaf: 50% corn flour). The research data were analyzed using Analysis Of Variance (ANOVA) and if it had a real effect, then continued data were analyzed using Duncan's New Multiple Range Test (DNMRT) at the 5% level. The result showed that the effect of the comparative od mocaf and corn flour had a significant effect of ash content, protein content, fat content, carbohydrate content, crude fiber, volume development, color analysis, total plate count, number of mold, and organoleptic taste of *chiffon cake*, however, it had no significant effect of water content, *chiffon cake* weight, hardenss, and organoleptic color, organoleptic aroma, and organoleptic texture, The best treatment based on the analysis of physical, chemical and organoleptic properties was *chiffon cake* with C treatment (70% mocaf : 30% corn flour) with characteristics of water content (32.96%), ash content (1.31%), protein content (6.34%), fat content (17.14%), carbohydrate content (42.20%), crude fiber (2.64%), ratio *chiffon cake* (0.94) volume development (78.82%), color analysis (83.45°Hue) , hardness (4.25 N/Cm<sup>2</sup>), total plate count (6.7 x 10<sup>4</sup> CFU/g), number of mold / yeast contamination (2.9 x 10<sup>3</sup> CFU/g), organoleptic colour 3.85 (like), organoleptic aroma 4.00 (like), organoleptic taste 4.00 (like), and organoleptic textures 4.10 (like)

*Keywords* : - *chiffon cake*, charateristics, corn flour, mocaf