

Pengaruh Perbandingan Biji Kakao (*Theobroma cacao*, L.) dengan Gula Terhadap Penerimaan Panelis pada Makanan Tradisional “*Pias* Kakao”

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan biji kakao (*Theobroma cacao*, L.) dengan gula terhadap penerimaan panelis yang diketahui melalui uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 kali ulangan, 3 produk terbaik yang didapat secara organoleptik dianalisis sifat kimianya. Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah perbandingan biji kakao dengan gula sebesar A (60% : 40%), B (55% : 45%), C (50% : 50%), D (45% : 55%) dan E (40% : 60%). Pengamatan pada produk *pias* kakao yang dihasilkan yaitu uji organoleptik (aroma, warna, rasa dan tekstur), sedangkan analisis kimia yang diamati antara lain kadar air, kadar abu, kadar lemak, kadar gula reduksi, aktifitas antioksidan, dan kadar theobromin. Hasil penelitian menunjukkan bahwa perbandingan biji kakao dengan gula berpengaruh nyata terhadap kadar lemak, aktifitas antioksidan, dan kadar theobromin, tapi berpengaruh tidak nyata terhadap kadar air, kadar abu, dan gula pereduksi. Produk terbaik berdasarkan uji organoleptik *pias* kakao adalah produk *pias* kakao pada perlakuan D (perbandingan biji kakao 45% dan gula 55%), dengan nilai rata-rata organoleptik warna 3,5, aroma 3,93, tekstur 3,76, dan rasa 4,20. Hasil terbaik secara kimia yaitu *pias* kakao pada perlakuan C (perbandingan biji kakao 50% dan gula 50%), dengan kadar air 7,07%, kadar abu 1,43%, kadar lemak 12,63%, aktifitas antioksidan 23,29%, gula reduksi 46,58% dan kadar theobromin 0,78%.

Kata Kunci : biji kakao, gula, *pias* kakao

The Effect of Comparison Cacao Seed (*Theobroma cacao*, L.) with Sugar Toward the Acceptance of Panelist on Traditional Food “Pias of Cacao”

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ABSTRACT

*This research was aimed to analyze the effect of comparison cacao seed (*Theobroma cacao*, L.) with sugar towards the acceptance of panelist in accordance with sensory analysis. This research used random complete design that consists of 5 treatments and 3 repetitions, then 3 best products will be obtained after analyzing the sensory analysis. The data was analyzed statistically by using ANOVA and continued by DNMRT at 5% degree. The treatments in this research were the comparison cacao seed with sugar, at formula A (60% : 40%), B (55% : 45%), C (50% : 50%), D (45% : 55%) dan E (40% : 60%). The observations in pias cacao product was sensory analysis test (aroma, color, taste and texture), chemical analysis include moisture content, ash content, fat content, reduction sugar, antioxidant activity and theobromine content. The result of this research showed the difference cacao seed with sugar which is significantly affect to fat content, antioxidant activity, theobromine content but not significant to moisture content, ash content, and the reduction of sugar. The best product based on the sensory analysis test was pias cacao product on treatment D (comparison cacao seed 45% and sugar 55%) with the average value of the color 35, aroma 3,93, texture 3,76, and flavour 4,20. The results of the chemical which was analyzed on pias cacao in the treatment C (comparison cacao seed 50% and sugar 50%) has 7,07% moisture content, 1,43% ash content, 12,62% fat content, 23,29% antioxidant activity, 46,58% the reduction of sugar and 0,78% theobromine content.*

Keywords : cacao seed, sugar, pias cacao