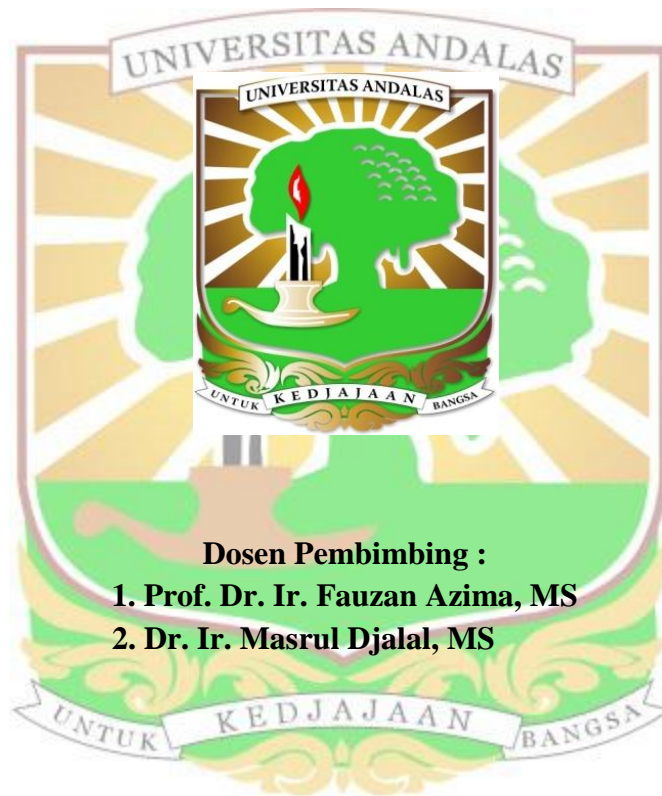


PENGARUH PENCAampurAN TEPUNG TALAS (*Xanthosoma sagittifolium* (L.) Schott) DAN TEPUNG LABU KUNING (*Cucurbita moschata* Durch. Poir) TERHADAP MUTU *FLAKE* YANG DIHASILKAN

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PADANG
2015**

ABSTRAK

Penelitian ini dilaksanakan di Laboratorium Fakultas Teknologi Pertanian Universitas Andalas Padang, dari bulan Januari hingga Mei 2014. Tujuan penelitian ini adalah untuk mengetahui pengaruh pencampuran tepung talas dan tepung labu kuning terhadap karakteristik fisik, kimia dan organoleptik *flake* yang dihasilkan. Rancangan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 3 kali ulangan. Perlakuan yang diberikan adalah perbandingan tepung talas dan tepung labu kuning masing-masing : A (80% : 20%), B (75% : 25%), C (70% : 30%) dan D (65% : 35%). Pengamatan terhadap *flake* meliputi uji fisik (kekerasan), uji kimia (kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, daya serap air, nilai energi dan kadar betakaroten) dan uji organoleptik (aroma, rasa, warna dan tekstur). Data hasil pengamatan yang diperoleh diuji dengan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan uji Duncan's New Multiple Range (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa pencampuran tepung talas dan tepung labu kuning pada berbagai konsentrasi memberikan pengaruh berbeda nyata terhadap kekerasan, kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat dan kadar serat kasar *flake* yang dihasilkan. Pada hasil uji organoleptik menunjukkan *flake* dengan perlakuan D sebagai produk yang paling disukai dengan rentang nilai 3,0– 4,2 dari (agak suka – suka). Hasil pengujian terhadap *flake* dengan perlakuan D diperoleh rata-rata kekerasan 59,40 N/cm²; kadar air 3,34%; kadar abu 2,29%; kadar protein 5,71%; kadar lemak 7,33%; kadar karbohidrat 82,99%; kadar serat kasar 3,22%; daya serap air 101,17%; nilai energi 331 kkal/100g dan kadar betakaroten 931 µg/100g.

Kata kunci – kualitas, *flake*, tepung talas, tepung labu kuning



ABSTRACT

This research has been conducted in the Laboratory of Agricultural Technology Faculty, Andalas University, Padang, on January until May 2014. The aim of this research are to know the effect of mixing between taro flour and pumpkin flour to the characteristic of flake with mechanical test, chemical test and organoleptic test (color, texture, flavor and taste). Research using a Completely Randomized Design (CRD) with 4 treatments and 3 repetitions. The treatment : A (80% taro flour : 20% pumpkin flour), B (75% taro flour : 25% pumpkin flour), C (70% taro flour : 30% pumpkin flour) and D (65% taro flour : 35% pumpkin flour). Data were analyzed by Analysis of Variance (ANOVA) and followed by Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The result showed that mixing of taro flour and pumpkin flour on making flake gave significant effect on test of water content, ash content, protein content, fat content, carbohydrate content and crude fiber content. Flake from treatment D (65% taro flour : 35% pumpkin flour) was the most preferred products based on organoleptic test, with score 3.0– 4.2 (neither like nor dislike – like). The results of product D show that flake has 59.40 N/cm² texture analyze; 3.34% water content; 2.29% ash content; 5.71% protein content; 7.33% fat content; 82.99% carbohydrate content; 3.22% crude fiber content; 101.17% water absorption; 331 kcal/100 energy value and 931 µg/100g carotene content.

Keywords - quality, flake, taro flour, pumpkin flour

