

**KARAKTERISTIK TEPUNG UMBI BUNGA DAHLIA DARI
BERBAGAI WARNA BUNGA YANG BERBEDA**



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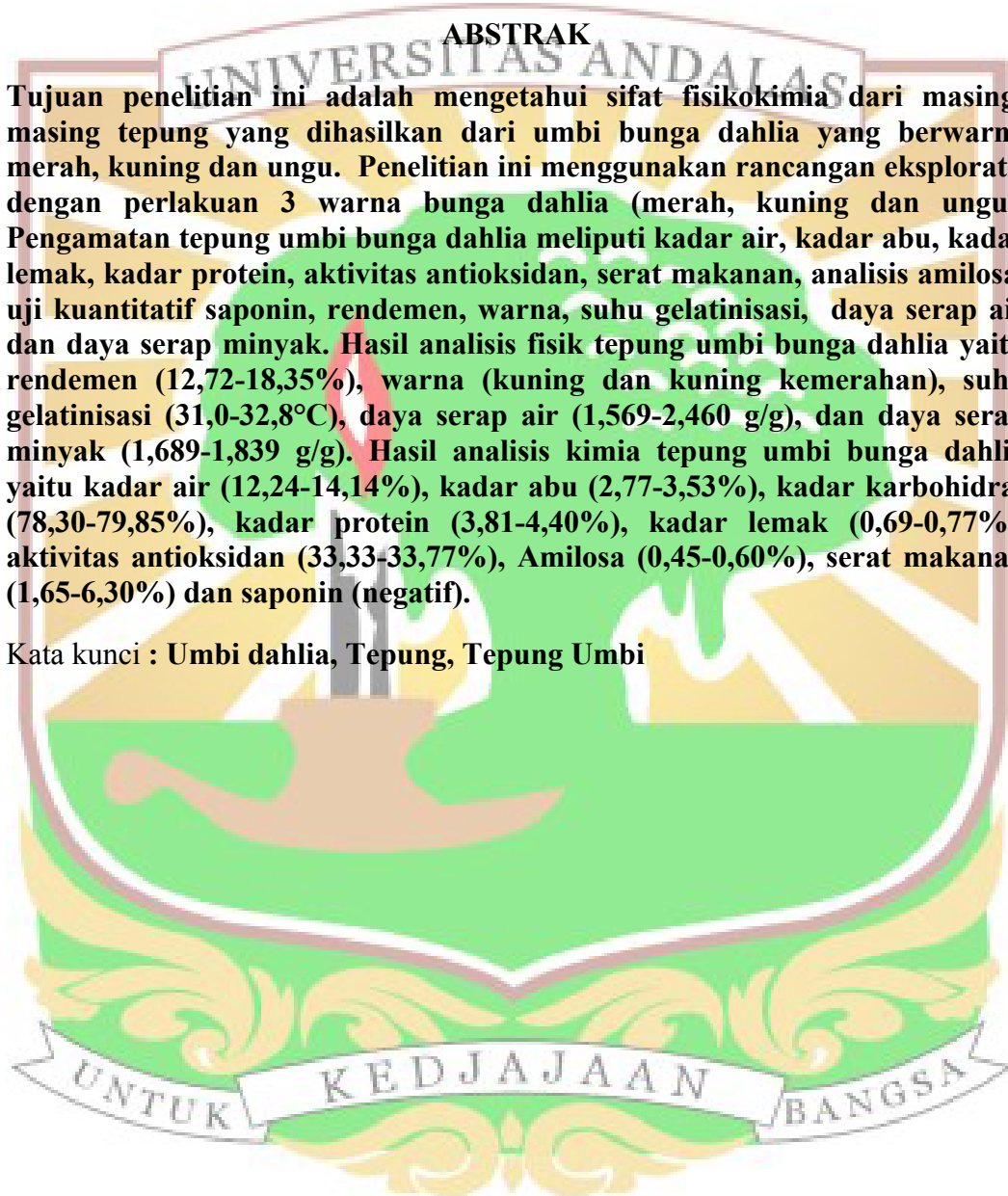
Karakteristik Tepung Umbi Bunga Dahlia dari Berbagai Warna Bunga yang Berbeda

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ABSTRAK

Tujuan penelitian ini adalah mengetahui sifat fisikokimia dari masing-masing tepung yang dihasilkan dari umbi bunga dahlia yang berwarna merah, kuning dan ungu. Penelitian ini menggunakan rancangan eksploratif dengan perlakuan 3 warna bunga dahlia (merah, kuning dan ungu). Pengamatan tepung umbi bunga dahlia meliputi kadar air, kadar abu, kadar lemak, kadar protein, aktivitas antioksidan, serat makanan, analisis amilosa, uji kuantitatif saponin, rendemen, warna, suhu gelatinisasi, daya serap air dan daya serap minyak. Hasil analisis fisik tepung umbi bunga dahlia yaitu rendemen (12,72-18,35%), warna (kuning dan kuning kemerahan), suhu gelatinisasi (31,0-32,8°C), daya serap air (1,569-2,460 g/g), dan daya serap minyak (1,689-1,839 g/g). Hasil analisis kimia tepung umbi bunga dahlia yaitu kadar air (12,24-14,14%), kadar abu (2,77-3,53%), kadar karbohidrat (78,30-79,85%), kadar protein (3,81-4,40%), kadar lemak (0,69-0,77%), aktivitas antioksidan (33,33-33,77%), Amilosa (0,45-0,60%), serat makanan (1,65-6,30%) dan saponin (negatif).

Kata kunci : Umbi dahlia, Tepung, Tepung Umbi



Characteristic of Dahlia Bulbs Flour by Various Colors of Dahlia

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ABSTRACT

The aim of this research was to know the physicochemical characteristics of each flours that produced by red, yellow, and purple dahlia bulbs. This research used explorative design consists of 3 treatments of dahlia colors (red, yellow, and purple). The observations of dahlia bulbs flour were water content, ash content, fat content, protein content, antioxidant activity, dietary fiber, amylose analysis, quantitative analysis of saponin, yield, color, gelatinization temperature, water absorption and oil absorption. The results of dahlia bulbs flour physical analyses were yield (12.72-18.35%), color (yellow and reddish yellow), gelatinization temperature (31.0-32.8°C), water absorption (1.569-2.460g/g), and oil absorption (1.689-1.839g/g). The results of dahlia bulbs flour chemical analyses were water content (12,24-14,14%), ash content (2.77-3.53%), Carbohydrate content (78.30-79.85%), protein content (3.81-4.40%), fat content (0.69-0.77%), antioxidant activity (33.33-33.77%), amylose (0.45-0.60%), dietary fiber (1.65-6.30%) and saponin (negative).

Keywords: *Dahlia Bulbs, Flour, Bulbs Flour*

