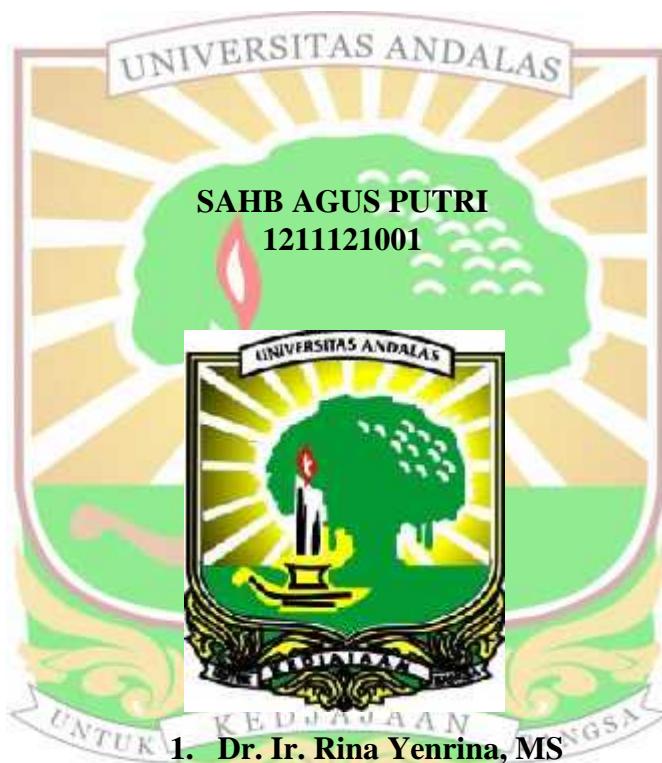


**PEMBUATAN TEPUNG BROWNIES SIAP OLAH DARI  
CAMPURAN TEPUNG UMBI DAHLIA (*Dahlia variabilis*) DAN  
TEPUNG UBI JALAR UNGU (*Var ayu murasaki*)**



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# **Pembuatan Tepung *Brownies* Siap Olah dari Campuran Tepung Umbi Dahlia (*Dahlia variabilis*) dan Tepung Ubi Jalar Ungu (*Var ayu murasaki*)**

Sahbagus Putri, Rina Yenrina, Novelina

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui karakteristik daritepung *brownies* siap olah dan mendapatkan formulasi terbaik yang disukai panelis dari campuran tepung umbi dahlia dan tepung ubi jalar ungu pada tepung *brownies* siap olah. Penelitian ini dilakukan dengan menggunakan rancangan acak lengkap (RAL). Perlakuan dalam penelitian ini yaitu pencampuran tepung umbi dahlia dan tepung ubi jalar ungu (90%:10%, 80%:20%, 70%:30%, 60%:40%, 50%:50%) dan 3 kali ulangan. Data dianalisis secara statistik dengan menggunakan *Analysis of Variance* (ANOVA) dandilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Kemudian penelitian ini dilanjutkan dengan pembuatan *brownies* dengan perlakuan terbaik yang disukai panelis pada perlakuan E dengan tingkat pencampuran tepung umbi dahlia dan tepung ubi jalarungu 50%:50%. dengan rata-rata hasilan alisis kandungan kimia pada produk terbaik yaitu: kadar air (11,00%) kadarabu (1,26%), lemak (0,33%), seratmakanan (4,30%), karbohidrat (84,42%), protein (3,01%), aktivitas antioksidan (22,43%), angkalempeng total  $8,9 \times 10^3$  Cfu/g, dan tingkat penerimaan organoleptik warna(4,3), aroma (4,2), rasa (4,2) dantekstur(4,1).

Kata kunci - umbi dahlia, ubijalarungu, tepung siap olah, *brownies*.



# **The Processing of Instant *Brownies* Flour from Mixture between Dahlia Rood Flour (*Dahlia variabilis*) and Sweet Potato Flour (*Var ayu murasaki*)**

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## ***ABSTRACT***

This research aims to know about the characteristic of instant *brownies* flour and to determine the best formulation of the product by panelist predilection. The instant *brownies* flour made by mixes flour from dahlia root flour and sweet potato flour. This research used Completely Randomized Design. The treatment was mixing the dahlia root flour and sweet potato flour (90%:10%, 80%:20%, 70%:30%, 60%:40%, 50%:50%) with three times repetition. Data were analyzed statistically with Analysis of Variants (ANOVA)and continued by Duncan's New Multiple Range Test (DNMRT) on 5% range. Then, continued by *brownies* made with the best treatment which was liked by panelist. The treatment (E) was mixed flour from dahlia root flour and sweet potato flour with mixing rate 50%:50%. With the average of analysis from chemical contents out of the best result : water contents (11.00%), ash content (1.26%), fat (0.33%), food fiber (4.30%),carbohydrate (84.42%), protein (3.01%), antioxidant activity (22.43%), and total plate count  $8.9 \times 10^3$  CfU/g. Organoleptic reception with: color 4.3 (like), aroma 4.2 (like), flavor 4.2 (like), texture 4.1 (like).

***Keywords-*** *dahliaroot, sweetpotato, instantfour, brownies*