

**PEMBUATAN TEPUNG SIAP OLAH BOLU *KEMOJO*  
BERBAHAN DASAR MOCAF (*Modified Cassava Flour*)  
DENGAN PENAMBAHAN BUBUK JAHE (*Zingiber Officinale*)**

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**Pembuatan Tepung Siap Olah Bolu *Kemojo* Berbahan Dasar Mocaf (*Modified cassava flour*) Dengan Penambahan Bubuk Jahe (*Zingiber officinale*)**

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**ABSTRAK**

Penelitian ini bertujuan untuk mendapatkan formulasi terbaik yang disukai panelis dari penambahan bubuk jahe pada pembuatan tepung siap olah bolu kemojo berbahan dasar Mocaf. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Analisis data menggunakan Analisis of Varian (ANOVA), dan jika berbeda nyata dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf nyata 5%. Perlakuan yang diberikan adalah penambahan bubuk jahe yaitu A(0%), B(1%), C(2%), dan D(3%). Produk bolu kemojo diambil satu terbaik dari pengujian organoleptik dan dilanjutkan dengan pengujian kadar air, kadar abu, kadar protein, kadar lemak, karbohidrat dan energi serta pengamatan terhadap produk tepung siap olah bolu kemojo terdiri dari kadar air, aw, mikrobiologi dan aktivitas antioksidan. Pengujian terhadap Uji daya simpan yaitu pada hari ke 0, 3, 5 dan 7 (pH, kadar air, mikrobiologi dan total asam). Hasil uji organoleptik menunjukkan perlakuan C sebagai produk yang paling disukai dengan nilai rata-rata sebesar warna 4,00, aroma 4,15, rasa 4,00, dan tekstur 3,73 dan rata-rata kadar air 36,89%, kadar abu 1,57%, kadar lemak 17,50%, kadar protein 6,30%, karbohidrat 37,74% dan nilai energi sebesar 333,66 kkal. Penambahan bubuk jahe terhadap karakteristik tepung siap olah bolu kemojo didapatkan hasil kadar air sebesar 7,53%, aktivitas antioksidan 6,28%, dan angka lempeng total  $1,4 \times 10^4$  cfu/g. Hasil pengujian Daya simpan produk bolu kemojo memberikan pengaruh yang nyata terhadap pH, kadar air dan total asam dan bertahan hingga hari ke-5 pada perlakuan dengan penambahan bubuk jahe 2%.

Kata kunci: Mocaf, bolu kemojo, tepung siap olah, bubuk jahe

# **Production Of Kemojo Cake Instant Flour Made From Mocaf(*Modified cassava flour*) With The Addition Of Ginger Powder(*Zingiber officinale*)**

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## **ABSTRACT**

This research aims to get the best formula which liked by panelist from the addition of ginger powder on the of kemojo cake instant flour made from Mocaf. This research methodology used a Complete Randomized Design (RAL) with 5 treatments and three replications. Data analysis use Analysis of Variants (ANOVA), obvious difference result will be continued with Duncan's New Multiple Range (DNMRT) at 5% obvious level. The treatment given is the addition of ginger powder that is A (0%), B (1%), C (2%), and D (3%). kemojo cake products taken one of the best organoleptic testing consists of water content, ash, protein, fat, carbohydrate and energy levels and for testing of kemojo cake instant flour consists of water content, aw, microbiology and antioxidants. Testing shelf life is on day 0, 3, 5 and 7 (pH, water content, microbiology and total acid). Results of organoleptic shows treatment C as the most acceptable products with average value of colour 4,00, aroma 4,15, taste 4,00, and texture 3,73 and an average water content 36,89%, ash levels 1,57%, 17,50% fat levels, protein levels of 6,30%, and the value of energy 412,78 kcal. The addition of ginger powder of kemojo cake instant flour obtained as a result of water content 7,53%, antioxidant activity 6,28%, and number plate total  $1,4 \times 10^4$  cfu/g. Testing results of shelf life kemojo cake is obvious difference to pH, water content and total acid and product hold up to day 5 on the treatment with the addition of ginger powder 2%.

Keyword – Mocaf, Kemojo Cake, Instant Flour, Ginger Powder