PENGARUH PENAMBAHAN TEPUNG KELADI KIMPUL (*Xanthosoma sagittifolium*) DAN TEPUNG KACANG MERAH (*Phaseolus vulgaris*, L.) TERHADAP KARAKTERISTIK MUTU *CRACKERS*

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Pengaruh Penambahan Tepung Keladi Kimpul (*Xanthosoma sagittifolium*) dan Tepung Kacang Merah (*Phaseolus vulgaris*,L.) terhadap Karakteristik Mutu *Crackers*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan campuran tepung keladi kimpul (*Xanthosoma sagittifolium*) dan tepung kacang merah (*Phaseolus vulgaris*, L.), serta mengetahui persentase terbaik dari campuran tepung tersebut. Rancangan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) terdiri dari lima perlakuandantiga kali ulangan. Data dianalisis secara statistic dengan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan dalam penelitian ini adalah perbandingan antara campuran tepung keladi (TK) dan tepung kacang merah (TKM) dengan tepung terigu (TT) dalam 100 g tepung, dengan formula A (100% : 0%), B (55% : 45%), C (60% : 40%), D (65% : 35%), E (70% : 30%). Formulasi campuran tepung keladi dan tepung kacang merah dalam 100 g adalah 71,18 g tepung keladi dan 28,82 g tepung kacang merah, formulasi campuran ini diharapkan dapat setara dengan kandungan protein terigu yang berkisar antara 10-11%. Penambahan campuran tepung keladi kimpul dan tepung kacang merah memberikan pengaruh nyata terhadap nilai kekerasan, indeks, penyerapan air, kadar air, abu, protein, serat kasar, dan karbohidrat *crackers*. Penambahan campuran tepung keladi kimpul dan tepung kacang merah memberikan pengaruh tidak nyata terhadap kadar lemak *crackers* yang dihasilkan. Hasil penelitian menunjukan bahwa produk terbaik berdasarkan uji organoleptik terhadap warna adalah *crackers* perlakuan B, tekstur pada *crackers* perlakuan C, sedangkan *crackers* perlakuan D paling diterima dari segi rasa dan aroma, dengan skor berturut-turut 3,80%, 3,59%, 3,82%, 3,88%. *Crackers* D memiliki kandungan air 3,44%, kadar serat kasar 1,98%, kadar abu 3,49%, kadar protein 11,78%, kadar lemak 12,39%, kadar karbohidrat 68,90%, angka lempeng total 1,8 x 10^4cfu/g, nilai kekerasan 34,91 N/cm^2, dan indeks penyerapan air 1,98%.

Kata Kunci – **keladi, kacang merah, *crackers***

The Effect of Addition of Taro Flour (*Xanthosoma sagittifolium*) and Red Bean Flour (*Phaseolus vulgaris*, L.) on the Characteristics of Crackers

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ABSTRACT

This study aims to determained the effect of addition mix flour from taro flour (*Xanthosoma sagittifolium*) and red bean flour (*Phaseolus vulgaris*, L.), and to get the best formula of crackers from this mix flour. This research used Completely Randomized Design (CDR) with 5 treatment and 3 replication. Data analyzed statistically by using ANOVA and continue with *Duncan's New Multiple Range Test* (DNMRT) at 5% significant level. The treatment in this research were comparison between flour mix from taro flour (TF) and red bean flour (RBF), and wheat flour (WF) with concentration A (100% : 0%), B (55% : 45%), C (60% : 40%), D (65% : 35%), E (70% : 30%). The mixture formulation of taro flour and red bean flour in 100 g was 71.18 g of taro flour and 28.82 g of red bean flour, this mixed formulation is expected to be equivalent to wheat protein content ranging from 10-11%. The result showed that addition of mix flour from taro flour and red bean flour give effect an significantly of hardness, water absorption index, moisture content, ash content, protein content, crude fiber content, and carbohydrate content, and not sicnificantly of fatty contetnt. The result of sensory analysis showed crackers B had highest level for color, crackers C had highest level for texture, and crackers D had highest level for taste and flavor of panelist acceptance, with an average value 3.80%, 3.59%, 3.82%, 3.88%. Crackers D had 3.44% moisture content, 1.98% crude fiber content, 3.49% ash content, 11.78% protein content, 12.39% fatty content, 68.90% carbohydrate content, 1.8 cfu/g total plate count, hardness 34.91 N/cm^2, and 1.98% water absorption index.

Keywords **– taro, red bean, crackers**