

**PENGARUH TINGKAT PERBANDINGAN TEPUNG UBI JALAR
UNGU (*Ipomea batatas var Ayamurasaki*) DAN TEPUNG BERAS
(*Oryza sativa, L.*) TERHADAP KARAKTERISTIK KUE ARAI
PINANG**



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Pengaruh Tingkat Perbandingan Tepung Ubi Jalar Ungu (*Ipomea batatas var Ayamurasaki*) dan Tepung Beras (*Oryza sativa* L.) Terhadap Karakteristik Kue Arai Pinang

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung beras dengan tepung ubi jalar ungu terhadap karakteristik kue arai pinang. Mengetahui tingkat perbandingan dari percampuran tepung beras dengan tepung ubi jalar ungu terbaik berdasarkan karakteristik fisik, kimia dan organoleptik kue arai pinang. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbandingan tepung beras dan tepung ubi ungu : 100%: 0%; 90%: 10%; 80%: 20%; 70%: 30%; dan 60%: 40%) dan 3 ulangan. Hasil penelitian menunjukkan bahwa tingkat perbandingan tepung ubi jalar ungu dan tepung beras berpengaruh terhadap daya serap minyak, kerapuhan, kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, kadar serat kasar, kadar antosianin, kadar asam lemak bebas serta warna, aroma, rasa, dan tekstur. Berdasarkan karakteristik fisik, kimia, dan sensori terhadap penerimaan produk kue arai pinang dipilih produk terbaik dengan perakuan E, yaitu kue arai pinang dengan perbandingan tepung ubi jalar ungu 40% dan tepung beras 60% dengan karakteristik fisik daya serap minyak 24,71%, kadar kerapuhan 40,20%, karakteristik kimia kadar air 2,20%, kadar abu 1,35%, kadar lemak 25,85%, kadar protein 1,91%, kadar karbohidrat 77,34%, kadar serat kasar 3,56%, kadar antosianin 4,909%, kadar asam lemak bebas 0,50%, dengan nilai rata-rata analisis sensori yaitu warna 4,6, aroma 4,3, rasa 3,9, dan tekstur 3,9.

Kata kunci : kue arai pinang, tepung beras, tepung ubi jalar ungu

Effect of Comparison Level of Purple Sweet Potato Flour (*Ipomea batatas var Ayamurasaki*) and Rice Flour (*Oryza sativa* L.) on Characteristic of Arai Pinang Cake

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ABSTRACT

This research was implemented on October 2017 until January 2018 in the Laboratory of Chemistry and Biochemistry Product Agriculture and Laboratory of Technologies, Laboratory of Tablet of Pharmacy Faculty Andalas University and Instruments Center Laboratory of Agriculture Technology Andalas University, Padang. This research aims to determine the effect of the ratio of rice flour to purple sweet potato flour to the characteristics of arai pinang cake. Know the degree of comparison of mixing rice flour with the best purple sweet potato flour based on physical, chemical and organoleptic characteristics of arai pinang cake. This study was designed using Completely Randomized Design (RAL) with 5 treatments (ratio of rice flour and purple sweetpotato flour: 100%: 0%; 90%: 10%; 80%: 20%; 70%: 30%; and 60%: 40%) and 3 replications. The results showed that the ratio of sweet potato starch and rice flour influenced the absorption of oil, fragility, moisture content, ash content, fat content, protein content, carbohydrate, crude fiber content, anthocyanin content, free fatty acid content and color, aroma, taste, and texture. Based on the physical, chemical, and sensory characteristics on the receipt of the arai pinang cake product, the best product is chosen by E, which is the arai pinang cake with the ratio of 40% purple sweet potato starch and 60% rice flour with the physical characteristic of 24.71% oil absorption, vulnerability 40,20%, chemical characteristic moisture 2,20%, ash content 1,349%, fat content 25,85%, protein content 1,91%, carbohydrate 77,34%, crude fiber content 3,56%, anthocyanin 4,90%, free fatty acid 0,504%, with the mean values of sensory analysis were 4.6, 4.3, 3.9, and 3.9.



Keywords : arai pinang cake, rice flour, purple sweet potato flour