

**PENGARUH TINGKAT PERBANDINGAN PARUTAN BENGKUANG  
(*Pachyrizus erosus*, L.) DAN TEPUNG BERAS MERAH (*Oryza nivara*)  
TERHADAP KARAKTERISTIK SNACK BAR**

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# **Pengaruh Tingkat Perbandingan Parutan Bengkuang (*Pachyrizus erosus*, L.) dan Tepung Beras Merah Terhadap Karakteristik Snack Bar**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat perbandingan parutan bengkuang dan tepung beras merah terhadap *snack bar* yang dihasilkan serta mendapatkan *snack bar* terbaik berdasarkan karakteristik fisikokimia dan sensoris. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 kali ulangan. Data dianalisa secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah tingkat perbandingan parutan bengkuang dan tepung beras merah yaitu sebesar 25 g : 75 g, 35 g : 65 g, 45 g : 55 g, 55 g : 45 g, 65 g : 35 g. Pengamatan pada produk yang dihasilkan adalah analisa sifat fisik yaitu kekerasan, analisa sifat kimia (kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, kadar serat pangan, dan nilai energi), uji mikrobiologi yaitu Angka Lempeng Total (ALT), dan uji sensoris (tekstur, warna, rasa, aroma). Hasil penelitian menunjukkan bahwa tingkat perbandingan parutan bengkuang dan tepung beras merah berpengaruh terhadap nilai kekerasan, kadar air, dan kadar karbohidrat *snack bar* yang dihasilkan, dan tidak berpengaruh terhadap kadar abu, kadar protein, dan kadar lemak. Produk terbaik berdasarkan karakteristik fisikokimia dan sensoris adalah perlakuan E (penambahan 65 g parutan bengkuang dan 35 g tepung beras merah) dengan karakteristik fisikokimia nilai kekerasan ( $39,46 \text{ N/cm}^2$ ), kadar air (23,97%), kadar abu (1,08%), kadar protein (2,48%), kadar lemak (11,31%), kadar karbohidrat (61,16%), nilai energi (364,30 kkal/100g), kadar serat pangan (9,33%), angka lempeng total ( $4,0 \times 10^3 \text{ cfu/g}$ ), dengan nilai rata-rata sensoris yaitu rasa (4,30), warna (3,45), aroma (4,05), dan tekstur (3,90).

*Kata kunci :* bengkuang, tepung beras merah, karakteristik, *snack bar*

# The Effect of Comparison from Yam Bean Grated ( *Pachyrizus erosys*, L.) and Red Rice Flour on the Characteristics of Snack Bar

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## ABSTRACT

This study aims to determine the effect of comparison from yam bean grated and red rice flour on the characteristic of snack bar and get the best snack bar based on physicochemical and sensory analysis. This research uses Completely Randomized Design (RAL) consisting of 5 treatments and 3 replications. Data were analyzed statistically using ANOVA and continued with Duncan's New Multiple Range Test (DNCRT) test at 5% level. The treatment in this study was the ratio level of grated yam bean and red rice flour which are 25 g: 75 g, 35 g: 65 g, 45 g: 55 g, 55 g: 45 g, 65 g: 35 g. Observations on the resulting product are physical properties analysis, hardness, chemical properties analysis (moisture content, ash content, fat content, protein content, carbohydrate content, fiber content, and energy value), microbiology test, Total Plate Count (ALT) and sensory tests (texture, color, flavor, aroma). The results showed that the ratio of yam bean grated and red rice flour influenced the value of hardness, moisture content, and carbohydrate content of snack bar produced, and no effect on ash content, protein content, and fat content. The best product based on physicochemical and sensory characteristics was treatment E (addition of 65 g of grated yam bean and 35 g of red rice flour) with physicochemical characteristics of hardness value ( $39.46\text{N}/\text{cm}^2$ ), moisture content (23.97%), ash content (1.08%), protein content (2.48%), fat content (11.31%), carbohydrate (61.16%), energy value (364.30kcal/100g), food fiber content (9.33%), total plate number ( $4.0 \times 10^3 \text{ cfu/g}$ ), with sensory mean values of taste (4.30), color (3.45), flavour (4.05), and texture (3.90)

*Keywords :* yam bean, red rice flour, characteristics, snack bar

