

# **Pengaruh Penambahan Campuran Tepung Ubi Jalar Ungu Dan Tepung Sagu Terhadap Pembuatan Beras Analog Ubi Kayu**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mempelajari tentang pengaruh penambahan campuran tepung sagu dan tepung ubi jalar ungu di berbagai tingkat karakteristik fisik, kimia, organoleptik beras analog yang dihasilkan. Penelitian ini menggunakan rancangan acak lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik menggunakan ANOVA dilanjutkan dengan uji Duncan New Multiple Range Test (DNMRT) pada 5%. Perlakuan dalam penelitian ini adalah penambahan tepung ubi jalar ungu dan tepung sagu (45% : 5% , 40 % : 10%, 35% : 15%, 30% : 20%, 25% : 25%). Pengamatan pada beras analog yang dihasilkan adalah untuk analisis fisik yaitu organoleptik (aroma, warna, rasa dan tekstur), indeks penyerapan air, suhu gelatinisasi, ukuran dan bentuk beras sementara analisis kimia yang diamati, antara lain, kadar air, kadar abu, kadar lemak, kadar protein, aktivitas antioksidan, kadar serat dan kadar amilosa. Hasil penelitian menunjukkan bahwa penambahan tepung ubi jalar ungu dan tepung sagu berpengaruh nyata terhadap analisis kadar lemak, kadar protein, aktivitas antioksidan, dan kadar amilosa sementara tidak berpengaruh nyata terhadap kadar air, kadar abu dan indeks penyerapan air. Produk terbaik berdasarkan uji organoleptik beras analog adalah produk beras analog pada perlakuan A (penambahan 45% tepung ubi jalar ungu dan tepung sagu 5%) dengan nilai rata-rata warna 4,2, aroma 3,9, tekstur 3,7 dan rasa 3,7. Hasil analisis perlakuan A (penambahan 45% tepung ubi jalar ungu dan 5% tepung sagu) yaitu kadar air 6,51%, kadar abu 1,17%, kadar lemak 1,11%, kadar protein 3,55%, serat makanan 2,38%, aktivitas antioksidan 23,43% , kadar amilosa 30,92%, , suhu gelatinisasi dari 70,4 ° C.

Kata kunci : tepung ubi jalar ungu, tepung sagu, beras analog ubi kayu

# **The Effect of Adding a Mixture of Purple Sweet Potato Starch and Sago Starch to Manufacture Analog Rice Cassava**

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## **ABSTRACT**

The purpose of this research was to study The effect of adding a mixture of purple sweet potato starch and sago starch to manufacture analog rice casava to the quality characteristics of analog rice casava physically and chemically. This research used randomized completely design (RAL) consisting of 5 treatments and 3 repetitions. Data analyzed statistically using ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) at degree 5%. The treatment was combination of purple potato starch with sago starch (45% : 5% , 40 % : 10%, 35% : 15%, 30% : 20%, 25% : 25%). The observations on the analog rice casava product for physical analysis, which includes the organoleptic (aroma, color, taste and texture), the water absorption , the gelatinization temperature, as well as the size and form of the rice, Meanwhile the chemical analysis which observed are water content, ash content, fat content, protein content, antioxidant analysis, as well as the fiber and amilosa content. The result of this research shown that difference additions of purple sweet potato starch and sago starch as of analysis fat content, protein content, antioxidant and amilosa content and non significant of water content, as content and water absorbision index. The best products based on sensory analysis rice analog casava was rice analog casava on treatment A (Addition 45% of purple sweet potato starch and 5% of sago starch) with the average value of color 4,2, aroma 3,9, texture 3,7 and flavor 3,7. The results of chemical analyzes rice analog in treatment A (45% addition purple sweet potato starch and 5% of sago starch) are 6,51% of the water content, 1,17% of ash content, 1,11% of fat, 3,55% of protein, 2,38 of fiber, 23,43% of antioxidant, 30,92 % of amilosa content, and 70.4° C for gelatinization temperature.

Key words: purple sweet potato starch, sago starch, rice casava analog.