

Pengaruh Substitusi Tepung Labu Kuning (*Cucurbita moschata*) terhadap Karakteristik *Flakes* Gandum (*Triticum spp.*) Alahan Panjang

Laila Silvia Ningsih, Novizar Nazir, dan Ira Desri Rahmi

UNIVERSITAS ANDALAS

ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan tepung labu kuning (*Cucurbita moschata*) terhadap karakteristik *flakes* gandum (*Triticum spp.*). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 kali ulangan. Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah penambahan tepung labu kuning sebesar 10%, 20%, 30%, 40%, dan 50%. Pengamatan pada produk *flakes* yang dihasilkan yaitu uji organoleptik (aroma, warna, rasa dan tekstur), sedangkan analisis kimia yang diamati antara lain kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, kadar serat kasar, aktifitas antioksidan, dan betakaroten. Hasil penelitian menunjukkan bahwa perbedaan penambahan tepung labu kuning berpengaruh nyata terhadap kadar abu, serat kasar, kadar protein, aktifitas antioksidan, betakaroten dan berpengaruh tidak nyata terhadap kadar air, kadar lemak, dan karbohidrat. Produk terbaik berdasarkan uji organoleptik *flakes* adalah produk *flakes* pada perlakuan C (penambahan 30% tepung labu kuning) dengan nilai rata-rata yaitu warna sebesar 3,87, aroma 4,27, tekstur 3,97 dan rasa 4,20. Hasil analisis kimia *flakes* pada perlakuan C (penambahan 30% tepung labu kuning) yaitu kadar air 6,88%, kadar abu 2,69%, kadar lemak 5,57%, kadar serat kasar 3,29%, kadar protein sebesar 6,50%, kadar karbohidrat 78,36%, aktifitas antioksidan 17,11% dan betakaroten 28,33 μ g/100g.

Kata Kunci : tepung labu kuning, tepung gandum, *flakes*

UNTUK

KEDJAJAAN

BANGSA

The Effect of Pumpkin Flour Substitution Toward Characteristic of Wheat Flakes at Alahan Panjang

Laila Silvia Ningsih, Novizar Nazir, and Ira Desri Rahmi

UNIVERSITAS ANDALAS
ABSTRACT

This research aimed to study the effect of pumpkin flour substitution toward the characteristics of wheat flakes. This research used the random complete design (RCD) consist of 5 treatment and 3 time repeated. The data was analyzed statistically used ANOVA and continued with DNMRT at 5% level . The treatment in this research were the addition of 10% (A), 20% (B), 30% (C), 40% (D) and 50% (E) pumpkin flour. The observations in flakes product were organoleptic test (aroma, color, taste and texture), chemical analysis include moisture content, ash content, fat content, protein content, carbohydrate content, Crude fiber content, antioxidants activity and betacarotene. The result of this research showed the difference addition of pumpkin flour significantly affect to ashes content, crude fiber content, protein content, antioxidants activity, betacarotene and not significant to moisture content, fat content, and carbohydrate. The best products based on the organoleptic test was flakes product on treatment C (addition of 30% pumpkin flour) with the average value of the color 3,87, aroma 4,27, tekstur 3,97, and flavour 4,20. The results of the chemical analyzed flakes in the treatment C (addition of 30% pumpkin flour) is 6,88% moisture content, 2,69% ash content, 5,57% fat content, 3,29% crude fiber content, 6,50% protein content, 78,36% carbohydrate content, 17,11% antioxidants activity, and 28,33 μ g/100g betacarotene .

Keywords : pumpkin flour, wheat flour, flakes

UNTUK KEDJAJAAN BANGSA