PENGARUH PERBANDINGAN SERBUK SANTAN DAN GULA DALAM PEMBUATAN MANISAN INSTAN TERHADAP KARAKTERISTIK BERAS RENDANG

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Pengaruh Perbandingan Serbuk Santan Dan Gula dalam Pembuatan Manisan Instan terhadap Karakteristik Beras Rendang

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Abstrak

Penelitian ini telah dilaksanakan di Laboratorium Kimia, Biokimia Hasil Pertanian dan Gizi Pangan, Laboratorium Teknologi dan Rekayasa Proses Hasil Pertanian Fakultas Teknologi Pertanian Laboratorium Bioteknologi Ternak Fakultas Peternakan pada bulan Juli sampai Agustus 2018. Tujuan penelitian ini adalah mengetahui perbandingan serbuk santan dan gula terhadap karakteristik tepung beras rendang instan dan mengetahui perbandingan terbaik secara organoleptik produk beras rendang instan dengan uji pembeda. Metode penelitian yang digunakan adalah Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan, yang mana perlakuan A (35% serbuk santan : 15% gula), B (30% serbuk santan : 20% gula), C (25% serbuk santan : 25% gula), D (20% serbuk santan : 30% gula), E (15% serbuk santan : 15% gula). Hasil penelitian menunjukkan bahwa perbedaan perbandingan serbuk santan dan gula memberikan pengaruh yang nyata terhadap kadar lemak dan total gula, namun tidak berpengaruh nyata pada kadar air, kadar abu, kadar protein, dan kadar karbohidrat. Berdasarkan karakteristik kimia dan uji pembeda terhadap produk beras redang instan, produk terbaik adalah beras rendang instan dengan perlakuan D yaitu dengan penambahan serbuk santan dan gula adalah 20% : 30% dengan karakteristik kadar air 28,89%, kadar lemak 1,20%, kadar protein 4,40%, kadar abu 0,65%, kadar karbohidrat 64,86%, dan total gula 26,03%, serta memiliki warna, aroma, rasa dan tekstur yang mirip dengan beras rendang tradisional berdasarkan hasil uji pembeda.

Kata Kunci : Beras Rendang, Gula, Serbuk Santan

The Effect of Ratio of Coconut Milk Powder and Sugar in Making Instant Manisan to Characteristics of Beras Rendang

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Abstract

This research has been carried out in the Laboratory of Chemistry, Agricultural Biochemistry and Food Nutrition, Laboratory of Technology and Agricultural Process Engineering Faculty of Agricultural Technology Laboratory of Animal Husbandry Biotechnology Faculty of Animal Husbandry, and Laboratory of Tablet Faculty of Pharmacy in July to August 2018. The aims of this study was to determine the ratio of coconut milk and sugar to the characteristics of instant beras rendang flour and find out the best ratio in organoleptic instant beras rendang product with a differentiation test. this research method used a completely randomized design with 5 treatments and 3 replications, which treatments A (35% coconut milk powder : 15% sugar), B (30% coconut milk powder : 20% sugar), C (25% coconut milk powder : 25% sugar), D (20% coconut milk powder : 30% sugar), E (15% coconut milk powder : 15% sugar). The results showed that the difference in ratio between coconut milk and sugar gave a significant effect on fat content and total sugar, but did not significantly affect moisture content, ash content, protein content, and carbohydrate content. Based on the chemical characteristics and differentiation test for instant beras rendang products, the best product is instant beras rendang with D treatment that is adding coconut milk powder and sugar is 20% : 30% with moisture content characteristics of 28.89%, fat content 1.20%, protein content 4.40%, ash content 0.65%, carbohydrate content 64.86%, total sugar 26.03%, and has a color, flavour, taste and texture simillar to tradisional beras rendang.

Keywords: Beras Rendang, Sugar, Cuconut Milk Powder