

Pengaruh Perbandingan Campuran Tepung Terigu dengan Tepung Gandum (*Triticum aestivum*, L.) Varietas SA₁ dalam Pembuatan Makaroni

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Abstrak

Penelitian ini bertujuan untuk memperoleh formulasi makaroni terbaik antara campuran tepung gandum dan tepung terigu. Penelitian ini telah dilaksanakan pada bulan Juni sampai Agustus 2015. Penelitian ini dilakukan dengan menggunakan metode rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan pada jumlah tepung gandum (TG), (TG_a=50%, TG_b=60%, TG_c= 80%, TG_d= 90%, TG_e= 100%), dan jumlah tepung terigu (TT), (TT_a=50%, TT_b=40%, TT_c=20%, TT_d=10%, TT_e=0%). Analisis data menggunakan Analisis of Varian (ANOVA), dan jika berbeda nyata dilanjutkan dengan Duncan's New Multiple Range (DNMRT) pada taraf nyata 5%. Parameter yang diamati yaitu kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat pangan, kadar daya serap air, dan uji organoleptik (rasa, aroma, warna, tekstur). Jumlah tepung gandum berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat pangan, daya serap air, dan uji organoleptik (rasa, aroma, warna, dan tekstur). Hasil penelitian menunjukkan bahwa pencampuran tepung terigu dengan tepung gandum pada perlakuan 20% TT : 80% TG (perlakuan C) merupakan produk terbaik dengan kadar air (7,88%), kadar abu (1,51%), kadar lemak (5,98%), kadar protein (17,93%), kadar karbohidrat (66,09%), kadar serat pangan (1,56%), dan daya serap air (114,70%). Tingkat penerimaan organoleptik dengan karakteristik rasa 3,5 (biasa), tekstur 3,5 (biasa), warna 3,8 (suka), dan aroma 3,8 (suka).

Keyword: makaroni, tepung gandum, tepung terigu.

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The Influence of Comparing Wheat Flour with Whole Wheat Flour (*Triticum aestivum*, L.) SA₁ Varieties in Making Macaroni

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Abstract

This research was aimed to find the best formulation of macaroni between whole wheat flour and wheat mixture. This research has conducted in laboratory of Agricultural Technology, Andalas University, Padang. This research was conducted from June until August in 2015. In conducting this research, the writer uses Completely Randomized Design (CRD) method with 5 treatments and 3 repetitions that consist of two factors, they are: the amount of whole wheat flour (TG), (TG_a=50%, TG_b=60%, TG_c= 80%, TG_d= 90%, TG_e= 100%), and the amount of wheat (TT), (TT_a=50%, TT_b=40%, TT_c=20%, TT_d=10%, TT_e=0%). The data were statically analyzed using ANOVA method followed by Duncan's New Multiple Range Test at 5% level. The parameters that is observed in this research are water content, ash content, protein content, crude fat content, carbohydrate content, crude fiber content, wettability content and analysis sensory value(taste, aroma, colour, texture). The result of the analysis shows that the amount of whole wheat flour influence to the water content, ash content, protein content, crude fat content, carbohydrate content, crude fiber content, wettability content and analysis sensory value(taste, aroma, colour, texture). The result of the analysis shows that mixing wheat and whole wheat flour in treatment 20% : 80% (treatment C) is the C product (20% of wheat and 80% of whole wheat flour) with 7,88% of the water content, 1,51% of ash content, 5,98% of crude fat content, 17,93% of protein content, 66,09% of carbohydrate content, 1,56 % of crude fiber content and 114,70% of wettability content. The most preferred product based on analysis sensory test are 3.5 score of taste, 3.5 score of texture, 3.8 score of colour and 3.8 score of aroma.

Keywords: Macaroni, whole wheat flour, wheat.

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