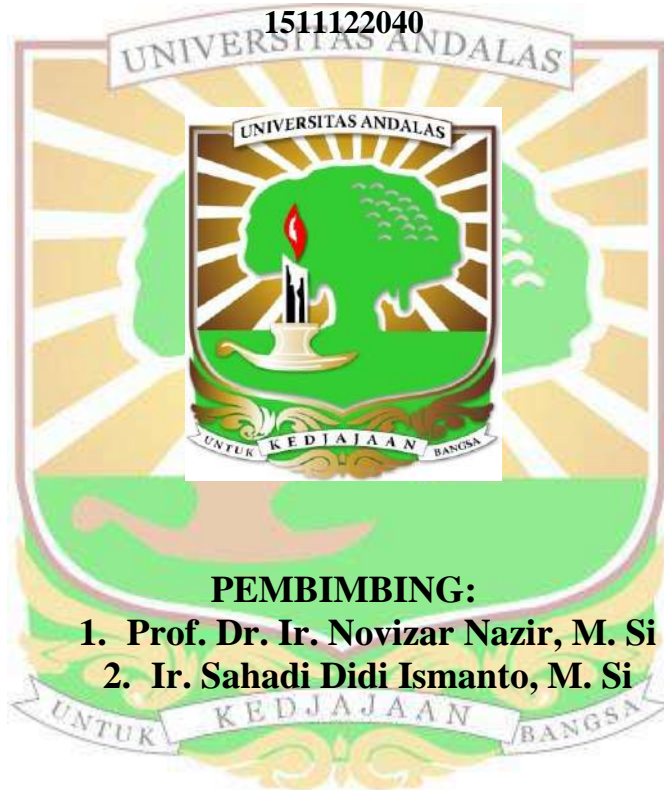


**PENGARUH PERBANDINGAN BUBUR KOLANG-KALING  
(*Arenga pinnata*) DAN TEPUNG KETAN PUTIH TERHADAP  
KARAKTERISTIK MUTU DAN SENSORI DODOL NANGKA**

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# **Pengaruh Perbandingan Bubur Kolang-kaling (*Arenga pinnata*) dan Tepung Ketan Putih terhadap Karakteristik Mutu dan Sensori Dodol Nangka**

Yulia Gustini Putri<sup>1</sup>, Novizar Nazir<sup>2</sup>, Sahadi Didi Ismanto<sup>3</sup>

## **ABSTRAK**

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh perbandingan bubur kolang-kaling dan tepung ketan putih terhadap karakteristik mutu dan mengetahui perlakuan terbaik berdasarkan penilaian organoleptik dodol nangka yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu perlakuan A (0% bubur kolang-kaling : 100% tepung ketan putih), perlakuan B (7,5% bubur kolang-kaling : 92,5% tepung ketan putih), perlakuan C (15% bubur kolang-kaling : 85% tepung ketan putih), perlakuan D (22,5% bubur kolang-kaling : 77,5% tepung ketan putih) dan perlakuan E (30% bubur kolang-kaling : 70% tepung ketan putih). Data yang didapatkan dianalisis dengan uji F. Jika berbeda nyata, maka dilanjutkan dengan uji *Duncan's New Multiple Range* (DNMRT) pada taraf nyata 5%. Pengamatan yang dilakukan terhadap dodol nangka ini adalah uji organoleptik, uji warna, kadar air, kadar lemak, kadar abu, kadar protein dan kadar karbohidrat. Dari hasil yang didapatkan menunjukkan bahwa perbandingan bubur kolang-kaling dan tepung ketan putih yang berbeda berpengaruh nyata terhadap rasa, tekstur, warna, kadar air, kadar lemak, kadar abu dan kadar karbohidrat, tetapi tidak berpengaruh nyata terhadap aroma dan kadar protein. Analisis warna terlihat berpengaruh nyata terhadap nilai *lightness* dan  $^{\circ}$ Hue. Hasil uji organoleptik didapatkan 1 perlakuan terbaik yaitu menggunakan 30% bubur kolang-kaling : 70% tepung ketan putih dengan nilai warna 3,88 (suka), aroma 4,04 (suka), rasa 4,16 (suka), tekstur 4,08 (suka), *lightness* 24,22,  $^{\circ}$ Hue 89,02, kadar air 21,42%, kadar lemak 0,81%, kadar abu 0,630%, kadar protein 2,98%, kadar karbohidrat 74,16%, kadar sukrosa 30,34%, serat pangan 15,57%, kadar kalsium 146,81 mg/100 g dan kadar vitamin C sebesar 2,17 mg/100 g.

**Kata kunci:** kolang-kaling, tepung ketan putih, nangka, dodol

# Effect of Kolang-kaling Puree (*Arenga pinnata*) and Glutinous Rice Flour on the Quality and Sensory of Jackfruit's Dodol

Yulia Gustini Putri<sup>1</sup>, Novizar Nazir<sup>2</sup>, Sahadi Didi Ismanto<sup>3</sup>

## ABSTRACT

This study aims to determine are to know the effect of kolang-kaling puree and glutinous rice flour on the quality characteristic and to know the best treatment based on the sensory evaluation of jackfruit's dodol. This study used Completely Randomized Design (CRD) with 5 treatments and 3 replications namely treatment A (kolang-kaling puree 0%: glutinous rice flour 100%), treatment B (kolang-kaling puree 7.5% : glutinous rice flour 92.5%), treatment C (kolang-kaling puree 15%: glutinous rice flour 85%), treatment D (kolang-kaling puree 22.5%: glutinous rice flour 77.5%), treatment E (kolang-kaling puree 30% : glutinous rice flour 70%). The observation data were analyzed by F test. If it given impact significantly will continued by Duncan's New Multiple Range Test (DNMRT) in significant level 5%. The observation has been done to jackfruit's dodol were sensory evaluation, colour test, water content, fat content, ash content, protein content, carbohydrate content. The results showed that the kolang-kaling pure and glutinous rice flour significantly affected taste, texture, colour test, water content, fat content, ash content and carbohydrate content, but no significant effect on flavor test and protein content. Analizing colour test affect the value of lightness and °Hue. Sensory test aimed to know one best product. The best product based on this research used 30% kolang-kaling pure and 70% glutinous rice flour in the colour value 3.88 (like), in flavor 4.04 (like), in taste 4.16 (like), and texture 4.08 (like), lightness 24.22, °Hue 89.02, water content 21.42%, fat content 0.81%, ash content 0.630%, protein content 2.98%, carbohydrate content 74.16%, sucrose content 30.34%, dietary fiber 15.57%, calcium 146.81 mg/100 g and vitamin C 2.17 mg/100 g.

**Keyword:** kolang-kaling, glutinous rice flour, jackfruit, dodol