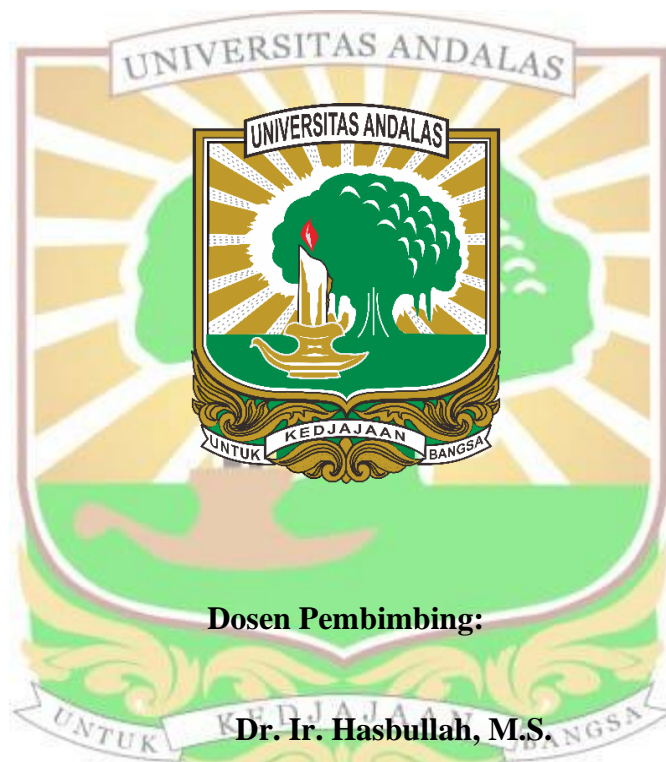


**PENGARUH PENAMBAHAN TEPUNG MAIZENA
TERHADAP KARAKTERISTIK BAWANG MERAH GORENG**

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PENGARUH PENAMBAHAN TEPUNG MAIZENA TERHADAP KARAKTERISTIK BAWANG MERAH GORENG

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung maizena terhadap karakteristik bawang merah goreng dan mengetahui tingkat optimal penambahan tepung maizena berdasarkan uji fisik, kimia, mikrobiologi dan organoleptik pada bawang merah goreng. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang diterapkan pada penelitian ini adalah A (penambahan tepung maizena 0%), B (penambahan tepung maizena 1%), C (penambahan tepung maizena 2%), D (penambahan tepung maizena 3%), dan D (penambahan tepung maizena 4%). Kemudian data penelitian dianalisis secara statistik menggunakan Analysis of Variance (ANOVA) dan selanjutnya dilakukan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan tepung maizena berpengaruh nyata terhadap analisis densitas kamba, kadar air, kadar lemak, kadar asam lemak bebas, warna, rasa, dan tekstur produk. Namun tidak berpengaruh nyata terhadap uji warna, kadar abu tidak larut asam, dan aroma. Perlakuan terbaik berdasarkan hasil analisis fisikokimia dan organoleptik bawang merah goreng dengan penambahan tepung maizena adalah perlakuan E (penambahan tepung maizena 4%) dengan rata-rata karakteristik sebagai berikut: densitas kamba 0,237 g/ml, warna 55,50 °Hue, kadar air 3,40%, kadar abu tidak larut asam 0,0655%, kadar lemak 15,13%, kadar asam lemak bebas 0,31%, angka lempeng total $4,1 \times 10^3$ CFU/g, aroma 4 (suka), warna 4,38 (suka), rasa 4,23 (suka), dan tekstur 4,15 (suka).

Kata Kunci: Bawang merah, Bawang Merah Goreng, Karakteristik, Tepung Maizena

THE EFFECT OF CORNSTARCH ON THE CHARACTERISTICS OF FRIED SHALLOTS

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ABSTRACT

This research aims to determine the effect of cornstarch addition on the characteristics of fried shallots and to identify the optimal level of cornstarch addition based on physical, chemical, microbiological and organoleptic tests on the fried shallots. The research was designed using a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatments applied in this study were A (0% cornstarch addition), B (1% cornstarch addition), C (2% cornstarch addition), D (3% cornstarch addition), and E (4% cornstarch addition). Then the research data were statistically analyzed using Analysis of Variance (ANOVA) and subsequently subjected to Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The results of that study showed that the addition of cornstarch significantly affected the analysis of bulk density, water content, fat content, free fatty acid content, and organoleptic aspects such as color, taste and texture of the product. However, it did not significantly affect the color test, acid insoluble ash content, and aroma. The best treatment based on the results of physicochemical and organoleptic analysis of fried shallots with the cornstarch addition was treatment E (4% cornstarch addition) with the following characteristics average values: bulk density (0.237g/ml), color (55.50 °Hue), water content (3.40%), acid insoluble ash content (0.0655%), fat content (15.13%), free fatty acid content (0.31%), total plate number ($4,1 \times 10^3$ CFU/g), aroma 4 (like), color 4.38 (like), taste 4.23 (like), and texture 4.15 (like).

Keywords: Shallots, Fried Shallots, Characteristics, Cornstarch