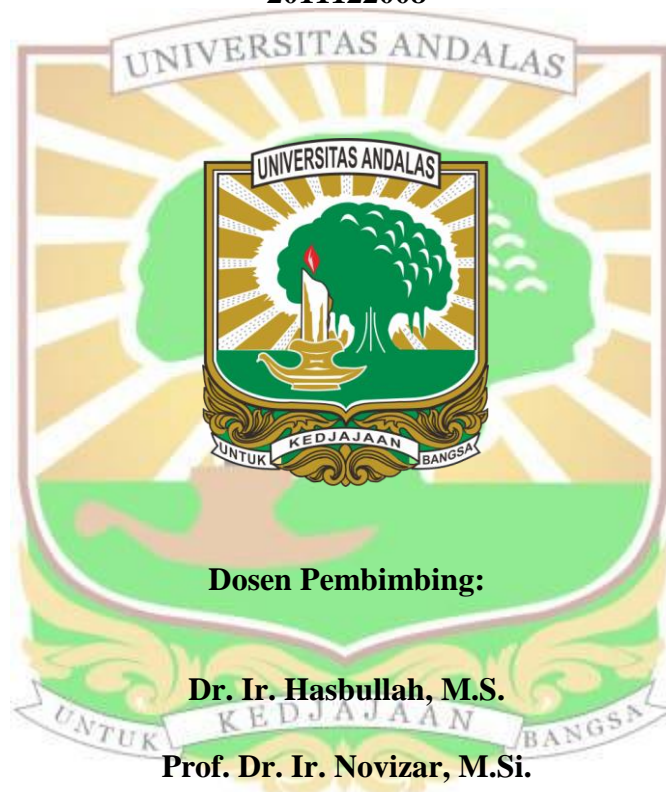


**PENGARUH SUBSTITUSI TEPUNG KETAN DENGAN TEPUNG
TEMPE TERHADAP KARAKTERISTIK KUE SAGON**

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Pengaruh Substitusi Tepung Ketan Dengan Tepung Tempe Terhadap Karakteristik Kue Sagon

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung ketan dengan tepung tempe terhadap karakteristik kue sagon dan menentukan formulasi terbaik dari substitusi tepung ketan dengan tepung tempe terhadap karakteristik kue sagon berdasarkan analisis kimia, analisis fisik, dan sensoris. Rancangan percobaan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan pada penelitian ini adalah substitusi tepung ketan dengan tepung tempe dengan perlakuan A (tanpa substitusi), B (tepung tempe 7,5%), C (tepung tempe 15%), D (tepung tempe 22,5%), dan E (tepung tempe 30%). Data yang diperoleh selanjutnya dijelaskan menggunakan Analysis Of Variance (ANOVA) yang dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan substitusi tepung ketan dengan tepung tempe memberikan pengaruh yang nyata terhadap kadar lemak, kadar protein, total serat kasar, dan kadar karbohidrat. Perlakuan terbaik berdasarkan sifat kimia, fisik, dan organoleptik adalah perlakuan E yaitu substitusi tepung ketan 70% dengan tepung tempe 30% dengan nilai rata-rata: kadar air 1,66%, kadar abu 1,67%, kadar lemak 26,02%, kadar protein 9,61%, kadar karbohidrat 61,04%, total serat kasar 5,40%, angka lempeng total $1,38 \times 10^5$, kekerasan 14,97%, dan penerimaan organoleptik kue sagon dengan nilai rata-rata aroma 3,76 (suka), warna 3,36 (biasa), rasa 4,04 (suka), tekstur 4,2 (suka), dan aftertaste 3,76 (suka).

Kata kunci: karakteristik kue sagon, kue sagon, tepung ketan, tepung tempe

The Effect of Substituting Sticky Rice Flour With Tempeh Flour on The Characteristics of Sagon Cake

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ABSTRACT

This study aims to determine the effect of glutinous rice flour substitution with tempeh flour on the characteristics of sagon cake and to determine the best formulation of glutinous rice flour substitution with tempeh flour on the characteristics of sagon cake based on chemical analysis, physical analysis, and sensory. The experimental design used in this study was a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatments used in this study were substitution of glutinous rice flour with tempeh flour with treatments A (no substitution), B (7.5% tempeh flour substitution), C (15% tempeh flour substitution), D (22.5% tempeh flour substitution), and treatment E (30% tempeh flour substitution). The data obtained were then explained using Analysis Of Variance (ANOVA) followed by Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the treatment of substitution of ethanol flour with tempeh had a significant effect on fat content, protein content, total crude fiber, and carbohydrate content. The best treatment based on chemical, physical, and organoleptic properties is treatment E, namely substitution of 70% glutinous rice flour with 30% tempeh flour with average values: water content of 1.66%, ash content of 1.67%, fat content of 26.02%, protein content of 9.61%, carbohydrate content of 61.04%, total crude fiber analysis of 5.40%, total plate count of 1.38×10^5 , hardness of 14.97%, and organoleptic acceptance of sagon cake with average values of aroma 3.76 (like), color 3.36 (normal), taste 4.04 (like), texture 4.2 (like), and aftertaste 3.76 (like).

Keyword: characteristics of sagon cake, sagon cake, sticky rice flour, tempeh flour