

**PENGARUH PERBANDINGAN GULA PASIR DAN GULA
STEVIA TERHADAP KARAKTERISTIK DAN NILAI
SENSORI PRODUK BOLU PISANG STUDI KASUS PADA
D'ROSE CAKE BAKERY**

SKRIPSI



Dosen Pembimbing:

1 : Daimon Syukri, S.Si. M.Si, Ph.D

2 : Prof. Dr. Ir. Rini, M.P.

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Pengaruh Perbandingan Gula Pasir Dan Gula Stevia Terhadap Karakteristik Dan Nilai Sensori Produk Bolu Pisang Studi Kasus Pada D'rose Cake Bakery

Widya Dinda Mufidah Tanjung, Daimon Syukri, Rini

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh Perbandingan gula pasir dan gula stevia terhadap karakteristik dan nilai sensori bolu pisang (studi kasus pada D'Rose Cake Bakery). Data penelitian dianalisis secara statistik menggunakan Analisis Varian (ANOVA) dan dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf signifikansi 5%. Substitusi gula pasir dan gula stevia dalam pembuatan cake pisang berpengaruh signifikan terhadap daya mengembang, kadar air, dan analisis total gula. Selain itu, substitusi gula pasir dan gula stevia juga berpengaruh signifikan terhadap nilai sensori (tekstur dan rasa) produk cake pisang. Berdasarkan hasil analisis uji kesukaan panelis, perlakuan terbaik diperoleh pada perlakuan A (substitusi 50 gram gula pasir : 0 gram gula stevia) dalam hal tingkat penerimaan rasa dan tekstur. Namun, perlakuan terbaik untuk analisis total gula terdapat pada perlakuan E (substitusi 10 gram gula pasir: 8,8 gram gula stevia), hal ini didasarkan pada anjuran konsumsi gula harian yaitu kurang dari 10% dari total asupan energi. Analisis total gula yang diperoleh pada perlakuan E adalah sebesar 7,98%.

Kata kunci: gula pasir, gula stevia, studi kasus

***The Effect of the Ratio of Granulated Sugar and Stevia Sugar
on the Characteristics and Sensory Value of Banana Sponge
Cake Products: A Case Study at D'rose Cake Bakery***

Widya Dinda Mufidah Tanjung, Daimon Syukri, Rini

ABSTRAK

This study aims to the effect of granulated sugar and stevia sugar substitution on the characteristics and sensory value of banana sponge cake case study on d'rose cake bakery. The research data were analyzed statistically using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) analysis at a significant level of 5%. Substitution of granulated sugar and stevia sugar in banana cake significantly affects the value of rising power, water content analysis, and total sugar analysis. And the substitution of granulated sugar and stevia sugar in banana cake products also significantly affects its sensory value (texture and taste). Based on the results of the panelist preference test analysis, the best treatment was obtained in treatment A (substitution of 50gr granulated sugar: 0gr stevia sugar) at the level of taste and texture acceptance. However, the best treatment for total sugar analysis was in treatment E (substitution of 10gr granulated sugar: 8.8gr stevia sugar) this is based on the amount of sugar consumption in one day is less than 10% of total energy intake, the total sugar analysis obtained in treatment E is 7.98%.

Keywords – granulated sugar, stevia sugar, case study