PENGARUH PENAMBAHAN TEPUNG LABU KUNING (*Cucurbita moschata*) TERHADAP KARAKTERISTIK TEMPE

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung labu kuning terhadap karakteristik fisik, kimia, mikrobiologi dan sensori tempe serta mengetahui konsentrasi penambahan tepung labu kuning yang terbaik untuk pembuatan tempe. Rancangan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah penambahan tepung labu kuning dengan urutan sebagai berikut: 0%, 1%, 2%, 3%, 4%. Data penelitian dianalisis menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan penambahan tepung labu kuning berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar karbohidrat, serat kasar, antioksidan, total karoten, sensori deskriptif (tekstur dengan dicicipi) dan sensori hedonik (warna, rasa dan tekstur) dan tidak berpengaruh nyata terhadap kadar lemak, sensori deskriptif (tekstur tanpa dicicipi, aroma tanpa dicicipi, aroma dengan dicicipi, warna, dan rasa) dan sensori hedonik (aroma). Berdasarkan hasil analisis kimia, mikrobiologi dan sensori perlakuan terbaik penambahan tepung labu kuning pada tempe adalah perlakuan dengan penambahan 1% yang menghasilkan: kadar air 61,57%, kadar abu 0,60%, lemak 4,15%, protein 18,05%, karbohidrat 15,64%, serat kasar 8,22%, antioksidan 52,45%, karoten 1,51 µ/g, angka lempeng total 2,6 x 10^5 CFU/g. Penilaian terhadap sensori deskriptif aroma tanpa dicicipi 3,00, aroma dengan dicicipi 3,00, warna 3,00, rasa 3,00, tekstur tanpa dicicipi 3,00 dan tekstur dengan dicicipi 3,00 dan penilaian terhadap sensori hedonik warna 3,80 (suka), aroma 3,60 (suka), rasa 3,90 (suka), dan tekstur 3,80 (suka).

Kata kunci – antioksidan; karakteristik; kedelai; tempe; tepung; labu kuning

Effect of Pumpkin (Cucurbita moschata) Flour Addition on Tempeh Characteristics

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ABSTRACT

This study aims to determine the effect of the addition of pumpkin flour on the physical, chemical, microbiological and sensory characteristics of tempeh and to determine the best concentration of pumpkin flour addition for making tempeh. The design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replicates. The treatment in this study was the addition of pumpkin flour in the following order: 0%, 1%, 2%, 3%, 4%. The research data were analyzed using ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the addition of pumpkin flour had a significant effect on moisture content, ash content, protein content, carbohydrate content, crude fiber, antioxidants, total carotene, descriptive sensory (texture with tasting) and hedonic sensory (color, taste and texture) and had no significant effect on fat content, descriptive sensory (texture without tasting, aroma without tasting, aroma with tasting, color, and taste) and hedonic sensory (aroma). Based on the results of chemical, microbiological and sensory analysis, the best treatment for the addition of pumpkin flour to tempeh is the treatment with the addition of 1% which produces: water content 61.57%, ash content 0.60%, fat 4.15%, protein 18.05%, carbohydrates 15.64%, crude fiber 8.22%, antioxidants 52.45%, carotene 1.51 µ/g, total plate number 2.6 x 105 CFU/g. Descriptive sensory assessment of aroma without tasting 3.00, aroma with tasting 3.00, color 3.00, taste 3.00, texture without tasting 3.00 and texture with tasting 3.00 and hedonic sensory assessment of color 3.80 (liked), aroma 3.60 (liked), taste 3.90 (liked), and texture 3.80 (liked).

Keywords – antioxidant; characteristics; pumpkin flour; soybean; tempeh