

PENGARUH RASIO BUBUR JAGUNG, TEPUNG UBI UNGU DAN KARAGENAN TERHADAP SIFAT FISIKOKIMIA DAN ORGANOLEPTIK TORTILLA

[The Effect of Ratio of Corn Grits, Purple Yam Flour and Carrageenan on Physicochemical and Organoleptic Properties of Tortillas]

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ABSTRACT

The purpose of this study was to determine the effect of the ratio of corn grits, purple yam flour and carrageenan on the physicochemical and organoleptic properties of tortillas. The design used in this study was a completely randomized design (CRD) with 3 factors namely the concentration of grits, purple yam flour and carrageenan carried out 3 replications of 6 treatments namely K1, K2, K3, K4, K5, K6 to obtain 18 experimental units. Chemical analysis of tortilla product, were water content, ash content, protein content, and total anthocyanin. Hedonic organoleptic analysis and scoring were taste, color, crispness and aroma, the best treatment for tortilla products was K6 with water content of 6,5%, protein content 4,2%, ash content 3,4% and had met organoleptic standards in terms of taste, color, crispness and aroma.

Key words: *corn grits, purple yam flour, carrageenan, tortilla.*

ABSTRAK

Tujuan penelitian ini adalah untuk mengetahui pengaruh rasio bubur jagung, tepung ubi ungu dan karagenan terhadap sifat fisikokimia dan organoleptik tortilla. Rancangan yang digunakan dalam penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 3 faktor yaitu konsentrasi bubur jagung, ubi ungu, dan karagenan. Dilakukan 3 ulangan dari 6 perlakuan yaitu K1, K2, K3, K4, K5, K6 sehingga diperoleh 18 unit percobaan. Analisis kimia produk tortilla yaitu kadar air, kadar abu, kadar protein dan total antosianin. Analisis organoleptik hedonic dan scoring yaitu rasa, warna, kerenyahan dan aroma. Perlakuan produk tortilla terbaik yaitu K6 dengan Kadar air sebesar 6,5% , kadar protein 4,2%, kadar abu 3,4%. Dan telah memenuhi standar organoleptik dari segi rasa, warna, kerenyahan dan aroma.

Kata kunci: bubur jagung, ubi ungu., karagenan, tortilla.