

PENGARUH PENAMBAHAN TEPUNG JAGUNG (*Zea mays* L.) TERHADAP BEBERAPA KOMPONEN MUTU CRACKERS

*[The Effect of Addition of Corn Flour (*Zea mays* L.) to Some Quality of Crackers]*

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ABSTRACT

*This study aims to determine the effect of adding corn flour (*Zea mays* L.) to several components of the quality of crackers, the research method used was laboratory experiments with a completely randomized design (CRD) single factor with 6 treatments and 3 replications. The treatment of wheat flour and the addition of corn flour used are $p_1=(100:0)$, $p_2=(90:10)$, $p_3=(80:20)$, $p_4=(70:30)$, $p_5=(60:40)$, $p_6=(50:50)$, chemical parameters observed include (moisture content, ash content, crude fiber content) and sensory parameters (color, taste and texture) using the scoring hedonic method. The results of the research data were analyzed by diversity analysis using co-stat software at the real initial 5% and if there were significant differences then it was tested further with a real honest difference test (BNJ). The results showed that the addition of corn flour in the manufacture of crackers had a significantly different effect on moisture content, ash content, crude fiber content, and hedonic color and texture and scoring texture and not significantly different in color scoring and hedonic taste. The treatment of p_4 (wheat flour 70g: corn flour 30g) is recommended as the best treatment with 4.6% moisture content, 2.0% ash content, 5.2% crude fiber content, and 4% hedonic color 3.8% hedonic taste, hedonic 3.6% texture and 3.8% color scoring, 4.0% texture scoring can be accepted by panelists*

Key words: crackers, corn, corn flour.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung jagung (*Zea mays* L.) terhadap beberapa komponen mutu crackers. Metode penelitian yang digunakan adalah percobaan di laboratorium Dengan Rancangan Acak Lengkap (RAL) faktor tunggal dengan 6 perlakuan dan 3 ulangan. Perlakuan tepung terigu dan penambahan tepung jagung yang digunakan yakni $p_1=(100:0)$, $p_2=(90:10)$, $p_3=(80:20)$, $p_4=(70:30)$, $p_5=(60:40)$, $p_6=(50:50)$, Parameter kimia yang diamati meliputi (kadar air, kadar abu kadar serat kasar) dan parameter sensoris (warna, rasa dan tekstur) dengan menggunakan metode hedonik skoring. Data hasil penelitian dianalisis dengan analisis keragaman menggunakan software co-stat pada taraf nyata 5% dan apabila terdapat beda nyata maka diuji lanjut dengan uji beda nyata jujur (BNJ). Hasil penelitian menunjukkan bahwa penambahan tepung jagung dalam pembuatan crackers memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar serat kasar, serta warna dan tekstur secara hedonik dan tekstur secara skoring dan tidak berbeda nyata terhadap warna secara skoring dan rasa secara hedonik. Perlakuan p_4 (tepung terigu 80g:tepung jagung 20g) direkomendasikan sebagai perlakuan terbaik dengan kadar air 4,6%, kadar abu 2,0%, kadar serat kasar 5,2%, serta hedonik warna 4%, hedonik rasa 3,8%, hedonik tekstur 3,6% dan skoring warna 3,8%, skoring tekstur 4,0% dapat diterima oleh panelis.

Kata kunci: crackers, jagung, tepung jagung.