

PENGARUH RASIO TEPUNG BERAS DAN TEPUNG UBI JALAR UNGU TERHADAP TOTAL ANTOSIANIN DAN SIFAT SENSORIS *JAJE TAREK* DARI LOMBOK

[The Effect of Ratio of Rice Flour and Purple Sweet Potato Flour on Total Anthocyanin and Sensory of Jaje Tarek from Lombok]

Noviyanti^{1)*}, Nazaruddin²⁾ dan Dody Handito²⁾

¹⁾Mahasiswa Fakultas Teknologi Pangan dan Agroindustri-Universitas Mataram

²⁾Staf Pengajar Fakultas Teknologi Pangan dan Agroindustri-Universitas Mataram

*Email: noviyanti.ny1311@gmail.com

ABSTRACT

Objective of the research was to determine the effect of ratio of rice flour and purple sweet potato flour on total anthocyanin and sensory properties of jaje tarek from Lombok. This research used Completely Randomized Design (CRD) with single factor was rice flour and purple sweet potato flour with 6 treatments were K1=100%:0%, K2=95%:5%, K3= 90%:10%, K4=85%:15%, K5=80%:20% dan K6=75%:25% with 3 replication. The results were analyzed by ANOVA (Analysis of Variance) using Co-Stat software and use advanced test by orthogonal polynomials significant level 5% This result indicated of ratio rice flour and purple sweet potato flour gave significantly differences on moisture content, ash, total anthocyanin, antioxidant activity, sensory texture, and taste in hedonic and texture, color, aroma and taste in scoring. Sensory properties taste in hedonic treatment as the rather liked by panelis is treatment K5 (Ratio 80% of rice flour and 20% of purple sweet potato flour) with texture crunchy, colour purple, aroma of purple sweet potato and taste of purple sweet potato with ratio 80% of rice flour and 20% of purple sweet potato flour recomanded as the best treatment with moisture content 3.87%, ash 1.22%, total anthocyanin 49.54 ppm, antioxidant activity 48.92%, starch 38.84% with sensory were acceptable by panelist.

Keywords : Anthocyanin, jaje tarek, purple sweet potato, rice flour.

ABSTRAK

Penelitian ini bertujuan untuk menentukan rasio tepung beras dan tepung ubi jalar ungu yang tepat terhadap total antosianin dan sifat sensoris *jaje tarek* dari lombok. Rancangan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan satu faktor yang terdiri dari rasio tepung beras dan tepung ubi jalar ungu dengan 6 perlakuan yaitu: 100%:0%, 95%:5%, 90%:10%, 85%:15%, 80%:20% dan 75%:25% yang dilakukan pengulangan sebanyak 3 kali sehingga diperoleh 18 unit percobaan. Hasil pengamatan dianalisis menggunakan analisis keragaman ANOVA (*Analysis of Variance*) menggunakan *software Co-Stat* serta menggunakan uji lanjut Polinomial Ortogonal dan uji Beda Nyata Jujur (BNJ) taraf 5%. Hasil penelitian menunjukkan bahwa rasio tepung beras dan tepung ubi jalar ungu pada pembuatan jaje tarek memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, total antosianin, aktivitas antioksidan, sifat sensoris tekstur dan rasa (hedonik), dan sifat sensoris tekstur, warna, aroma dan rasa (*scoring*). Berdasarkan parameter sensoris rasa secara hedonik bahwa perlakuan yang agak disukai oleh panelis adalah perlakuan K5 (rasio tepung beras 80% dan tepung ubi jalar ungu 20%) dengan tekstur renyah, berwarna ungu, beraroma ubi jalar ungu, berasa ubi jalar ungu dengan total antosianin 49,54 ppm, aktivitas antioksidan 48,92%, kadar pati 38,85%, kadar air 3,87% dan kadar abu 1,22%.

Kata kunci : Antosianin, *jaje tarek*, tepung beras, ubi jalar ungu.