

PENGARUH KONSENTRASI RAGI ROTI TERHADAP KARAKTERISTIK TEPUNG JAGUNG (*Zea mays*) TERMODIFIKASI

*[The Effect of Bread Yeast Concentration on Characteristics of Modified Corn (*Zea mays*) Flour]*

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ABSTRACT

This study was aims to determine the effect of bread yeast concentration on the characteristics of modified corn flour. The method used in this study was experimental method with complete random design with one factor (0%; 0.25%; 0.5%; 0.75% and 1%). The parameters observed were physical parameters (yield), chemical parameters (water content and protein content), microbiological parameters (total mold) and organoleptic parameters (color, aroma and texture). Observation data were analyzed using analysis of variance (ANOVA) at 5% significant level using Co-stat software. If there was the data's were significantly different were tested by a real different test with honestly significant difference test for organoleptic parameters, while the microbiological parameters data were analyzed with a descriptive method and the chemical parameters data were analyzed with Polynomial Orthogonal. The results showed that the concentration of bread yeast had significantly effect on the yield value, water content, and protein content, but the concentration of bread yeast had non significantly effect for organoleptic quality (color, aroma and texture) both hedonic and scoring of modified corn flour. Bread yeast concentration of 1% was the best treatment in producing modified corn flour with The Yield 34,23%, moisture content 3,6064%, protein content 11,4950%, total mold $<1.0 \times 10^2$ CFU / gr and that was acceptable by panelist the color, aroma and texture of modified corn flour.

Keywords: *bread yeast consentration, charactheristics, modified corn flour*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi ragi roti terhadap karakteristik tepung jagung termodifikasi. Metode yang digunakan dalam penelitian ini adalah metode eksperimental dengan Rancangan Acak Lengkap dengan satu faktor (konsentrasi 0%; 0,25%; 0,5%; 0,75% dan 1%). Parameter yang diamati yaitu sifat fisik (rendemen), sifat kimia (kadar air dan kadar protein), sifat mikrobiologi (total kapang) dan sifat organoleptik (warna, aroma dan tekstur). Data hasil pengamatan dianalisis keragaman dengan taraf nyata 5% dengan menggunakan *Co-Stat*. Apabila terdapat beda nyata, dilakukan uji lanjut Beda Nyata Jujur untuk parameter organoleptik, sedangkan untuk parameter mikrobiologi diuji menggunakan metode deskriptif dan sifat kimia dilakukan uji lanjut menggunakan *Polynomial Orthogonal*. Hasil penelitian menunjukkan konsentrasi ragi roti memberikan pengaruh yang berbeda nyata terhadap nilai rendemen, kadar air, dan kadar protein, namun tidak memberikan pengaruh yang tidak berbeda nyata terhadap mutu organoleptik (warna, aroma dan tekstur) baik secara hedonik maupun skoring tepung jagung termodifikasi. Konsentrasi ragi roti sebesar 1% merupakan perlakuan terbaik dalam menghasilkan tepung jagung termodifikasi berdasarkan rendemen sebesar 34,23%, kadar air sebesar 3,6064%, kadar protein sebesar 11,4950%, total kapang $<1,0 \times 10^2$ CFU/gr serta warna, aroma dan tekstur yang disukai panelis.

Kata Kunci: karakteristik, konsentrasi ragi roti, tepung jagung termodifikasi