PENGARUH KONSENTRASI BLONDO TERHADAP PERSENYAWAAN LEMAK PADA PRODUK TRADISIONAL BREM PADAT SEBAGAI SUMBER ENERGI

[The Effect of Blondo Concentration on Fat Complexes In Traditional Products Solid Brem as Energy Sources]

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ABSTRACT

*This study aimed to determine the proper blondo concentration of nutrients as a source of energy and sensory quality of solid brem. The experimental design used was a completely randomized design (CRD) with a single factor, namely blondo concentration used which consisted of treatments namely 0%, 3%, 6%, 9%, 12%, and 15% which were repeated 3 times to obtain 18 trial unit. Obsevational data were analyzed by analysis of diversity (analysis of variance) at 5% significance level used Co-Stat software. If there were significant differences, chemical, physical and organoleptic data were tested further by the Honestly Significant Difference test (HSD). The blondo concentration treatment had a significantly different effect on fat content, total acid, A_w value, ºhue value, L * value, texture value, taste (hedonic), texture (hedonic), melt in the mouth (hedonic), color (scoring), texture (scoring), but had given no significant effect on the sensory nature of the color (hedonic), taste (scoring) and melt in the mouth (scoring). The higher the concentration of blondo, fat content, total acid, the value of A_w increased, but the ºhue value, L * value, the texture value decreased. Solid brem with 15% blondo concentration treatment was the best treatment produced the highest fat content (0.18%), highest total acid (2.93 mg / g) and highest Aw value (0.57%) and acceptable organoleptic quality panelist.*

Keywords: *Blondo, Fat, Solid Brem, Quality*

ABSTRAK

Penelitian ini bertujuan untuk menentukan konsentrasi blondo yang tepat terhadap zat gizi sebagai sumber energi dan mutu sensoris brem padat. Rancangan percobaan yang digunakan berupa Rancangan Acak Lengkap (RAL) dengan faktor tunggal yaitu konsentrasi blondo yang digunakan yang terdiri atas perlakuan yaitu 0%, 3%, 6%, 9%, 12%, dan 15% yang diulang sebanyak 3 kali sehingga diperoleh 18 unit percobaan. Data hasil pengamatan kimia dan organoleptik dianalisi dengan analisis keragaman (*Analiysis of Variance*) pada taraf nyata 5% dengan menggunakan *software Co-Stat*. Apabila terdapat beda nyata, data kimia, fisik dan organoleptik dilakukan uji lanjut dengan uji Beda Nyata Jujur (BNJ). Perlakuan konsentrasi blondo memberikan pengaruh yang berbeda nyata dengan (signifikan) terhadap kadar lemak, total asam, nilai A_w, nilai ºhue, nilai L*, nilai tekstur, rasa (hedonik), tekstur (hedonik), kelelehan di mulut (hedonik), warna (skoring), tekstur (skoring), namun memberikan pengaruh yang tidak berbeda nyata (non signifikan) terhadap sifat sensoris warna (hedonik), rasa (skoring) dan kelelehan di mulut (skoring). Semakin tinggi konsentrasi blondo, kadar lemak, total asam, nilai A_w semakin meningkat. Semakin tinggi konsentrasi blondo, nilai ºhue, nilai L*, nilai tekstur semakin menurun. Brem padat dengan perlakuan konsentrasi blondo 15% merupakan perlakuan terbaik untuk menghasilkan kadar lemak tertinggi (0,18%), total asam tertinggi (2,93 mg/g) dan nilai A_w tertinggi (0,57%) dan mutu organoleptik yang dapat diterima panelis.

Kata Kunci: Blondo, Brem Padat, Lemak, Mutu