

# KAJIAN RASIO *MOCAF* DAN TEPUNG BEKATUL BERAS MERAH TERHADAP TOTAL ANTOSIANIN DAN SENSORIS KUE SEMPRONG

[*The Study of Mocaf and Red Rice Flour Ratio Total Anthocyanins and Semprong Cake Sensories*]

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## ABSTRACT

*This study aims to determine the ratio of mocaf and brown rice bran flour to total anthocyanins and sensory of semprong cake. The experimental design of this study using a completely randomized design (CRD) was a replication with a single factor experiment (ratio of mocaf and rice bran flour) consisting of 6 treatments, namely T0 (100%: 0%), T1 (90%: 10%), T2 (80%: 20%), T3 (70%: 30%), T4 (60%: 40%), T5 (50%: 50%) with 3 (three) repetitions. The parameters observed were total anthocyanins, antioxidant activity, moisture content, ash content and sensory properties in the form of hedonic and scoring tests. Observation data were analyzed by analysis of variability at the 5% level using Co-stat software and if further tested with the Orthogonal Method, Polynomial was significantly different, while sensory parameters were further tested with Honest Significant Difference (BNJ). The results showed that the ratio of mocaf and brown rice bran flour had a significant (significant) effect on total anthocyanins, antioxidant activity, ash content, hedonic water content, aroma and taste, color, aroma and taste by scoring. Based on the sensory results of the semprong cake with a ratio of mocaf and brown rice bran flour as much as 50% is a treatment that is somewhat preferred by panelists based on color, texture, aroma and taste as well as for the scoring parameters are brownish red; crunchy texture; slightly flavored with brown rice bran and slightly flavored with brown rice bran and with a total of 11.13 mg / g of anthocyanins, 85.14% antioxidant activity, 1.53% moisture content, 1.22% ash content.*

**Keywords:** Anthocyanin, brown rice bran, Semprong cake.

## ABSTRAK

Tujuan dari penelitian ini adalah untuk menentukan kajian rasio *mocaf* dan tepung bekatul beras merah terhadap total antosianin dan sensoris kue semprong. Rancangan Percobaan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) adalah ulangan dengan Percobaan faktor tunggal (rasio *mocaf* dan tepung bekatul beras merah) terdiri atas 6 perlakuan yaitu T0 (100% : 0%), T1 (90% : 10%), T2 (80% : 20%), T3 (70% : 30%), T4 (60% : 40%), T5 (50% : 50%) dengan 3 (tiga) kali ulangan. Parameter yang diuji adalah total antosianin, aktivitas antioksidan, kadar air, kadar abu dan uji sensoris berupa uji hedonik dan skoring. Data hasil pengamatan dianalisis dengan analisis keragaman pada taraf 5% menggunakan *Software Co-stat* dan jika diuji lanjut dengan Metode *Orthogonal Polinomial* berbeda nyata, sedangkan untuk parameter sensoris diuji lanjut dengan Beda Nyata Jujur (BNJ). Hasil Penelitian menunjukkan bahwa rasio *mocaf* dan tepung bekatul beras merah memberikan pengaruh yang berbeda nyata (signifikan) terhadap total antosianin, aktivitas antioksidan, kadar abu, kadar air, aroma dan rasa secara hedonik, warna, aroma dan rasa secara skoring. Berdasarkan hasil sensoris kue semprong dengan rasio *mocaf* dan tepung bekatul beras merah sebanyak 50% merupakan perlakuan yang agak disukai panelis berdasarkan dari warna, tekstur, aroma dan rasa serta untuk parameter skoring berwarna merah kecoklatan; bertekstur renyah; agak beraroma bekatul beras merah dan agak berasa bekatul beras merah dan dengan total antosianin 11,13 mg/g, aktivitas antioksidan 85,14%, kadar air 1,53%, kadar abu 1,22%.

**Kata Kunci:** Antosianin, Bekatul beras merah, Kue Semprong