

PENGARUH RASIO TEPUNG KETAN HITAM DAN TEPUNG BIJI KECIPIR TERHADAP KADAR PROTEIN DAN SENSORIS KECIPUT PANGGANG

[The Effect of Ratio of Black Glutinous Rice Flour and Winged Bean Flour on Protein Content and Sensory Properties of Baked Kecipun]

Ayu Oktaviana^{1)*}, Dody Handito²⁾, dan Yeni Sulastri²⁾

¹⁾Mahasiswa Program Studi Ilmu dan Teknologi Pangan Fatepa Unram

²⁾Staf Pengajar Program Studi Ilmu dan Teknologi Pangan Fatepa Unram

*email: aoktaviana36@gmail.com

ABSTRACT

This research aimed to determine the effect of ratio of black glutinous rice flour and winged bean flour on protein content and sensory properties of baked kecipun including taste, smell and texture. The experimental design used was a Completely Randomized Design (CRD) with one factor consisting of six treatments and three replications to obtain 18 samples. The treatments consisted of K0 (100% black glutinous rice flour : 0% winged bean flour), K1 (90% black glutinous rice flour : 10% winged bean flour), K2 (80% black glutinous rice flour : 20% winged bean flour), K3 (70% black glutinous rice flour : 30% winged bean flour), K4 (60% black glutinous rice flour : 40% winged bean flour), and K5 (50% black glutinous rice flour : 50% winged bean flour). The parameters observed consisted of protein content, moisture content and sensory parameters (taste, smell, and texture). Diversity results were tested at 5% using Co-Stat software. If there were significantly different results in chemical analysis, further tests were performed used the polynomial orthogonal method, but if there were significant differences in sensory analysis, further tests were conducted with the Duncan's method at the 5% test level. The results showed that there was a significant effect on increasing levels of baked kecipun protein. The higher the concentration of the addition of winged bean flour, the protein content of baked kecipun increases. The highest protein content was in the treatment of K5 (50% winged bean flour : 50% black glutinous rice flour) in the amount of 13.68%. The best treatment based on SNI 01-2973-1992 about the quality requirement of cookies was obtained a protein content value of 12.41%, moisture content value of 4.78%, and on sensory parameters which include taste, aroma and texture can be accepted by panelists.

Keywords: *baked kecipun, black glutinous rice, protein content, winged bean.*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio tepung ketan hitam dan tepung biji kecipir terhadap kadar protein dan sensoris yang meliputi rasa, aroma dan tekstur keciput panggang. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan satu faktor yang terdiri dari enam perlakuan dan tiga ulangan sehingga diperoleh 18 sampel. Perlakuan terdiri dari K0 (100% Tepung Ketan Hitam : 0% Tepung Biji Kecipun), K1 (90% Tepung Ketan Hitam : 10% Tepung Biji Kecipun), K2 (80% Tepung Ketan Hitam : 20% Tepung Biji Kecipun), K3 (70% Tepung Ketan Hitam : 30% Tepung Biji Kecipun), K4 (60% Tepung Ketan Hitam : 40% Tepung Biji Kecipun), dan K5 (50% Tepung Ketan Hitam : 50% Tepung Biji Kecipun). Parameter yang diamati terdiri dari kadar protein, kadar air dan sensoris (rasa, aroma, dan tekstur). Data hasil keragaman diuji pada taraf 5% dengan menggunakan *software Co-Stat*. Jika terdapat hasil yang berbeda nyata pada analisis kimia maka dilakukan uji lanjut dengan menggunakan metode *orthogonal polynomial*, namun apabila terdapat perbedaan nyata pada analisis sensoris maka dilakukan uji lanjut dengan metode Duncan pada taraf uji 5%. Hasil penelitian menunjukkan bahwa terdapat pengaruh yang signifikan terhadap peningkatan kadar protein keciput panggang. Semakin tinggi konsentrasi penambahan tepung biji kecipir, maka kandungan protein pada keciput panggang semakin meningkat. Kadar protein tertinggi terdapat pada perlakuan K5 (50% Tepung Biji Kecipun : 50% Tepung Ketan Hitam) yaitu sebesar 13,68%. Perlakuan terbaik berdasarkan SNI 01-2973-1992 tentang syarat mutu kue kering diperoleh pada perlakuan K4 yaitu dengan rasio 40% tepung biji kecipir dan 60% tepung ketan hitam diperoleh nilai kadar protein sebesar 12,41%, nilai kadar air sebesar 4,78%, dan pada parameter sensoris yang meliputi rasa, aroma dan tekstur sudah dapat diterima oleh konsumen.

Kata kunci: biji kecipir, kadar protein, keciput panggang, ketan hitam.