

PENGARUH RASIO TEPUNG SAGU DAN TEPUNG UBI JALAR UNGU TERHADAP AKTIVITAS ANTIOKSIDAN DAN SIFAT SENSORIS KUE BANGKIT KHAS LOMBOK

[The Effect of Ratio of Sago Flour and Purple Sweet Potato Flour on Antioxidant Activities and Sensory Properties of Lombok's Bangkit Cookies]

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ABSTRACT

This study was to know the effect of ratio of sago flour and purple sweet potato flour on antioxidant activity and sensory properties of bangkit cookies. The experimental design used was a Completely Randomized Design (CRD) with one factor consisting of 6 treatments using the ratio of sago flour and purple sweet potato flour such as K0=100% : 0%, K1=90% : 10% , K2=80% : 20% , K3=70% : 30% , K4=60% : 40% dan K5=50% : 50% with 3 replications. Observations data were analyzed diversity (Analysis of Variance) with significance level 5%. If there were significant differences, continued test used Polynomial Orthogonal method and Duncan tests. The parameters observed in this study were moisture,, ash, colour (^oHue value), antioxidant activity, and total anthocyanin and sensory parameters including texture, color, aroma, and taste. The results of this study indicate that there was significant influence on the increase antioxidant activity of bangkit cookies. The higher concentration that used purple sweet potato flour, than the higher antioxidant activity of bangkit cookies that provided. Reviewed from the value of antioxidant activity and sensory properties that K5 treatment (50% purple sweet potato flour: 50% sago flour) was the highest antioxidant activity (77.40%) and the results of sensory tests showed that panelists can receive bangkit cookies.

Keywords: anthocyanin, antioxidant, cookies, purple sweet potato, sago.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh dari rasio tepung sago dan tepung ubi jalar ungu terhadap kadar air, kadar abu, aktivitas antioksidan, total antosianin, dan sifat sensoris kue bangkit. Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL) satu faktor yang terdiri dari 6 taraf rasio penggunaan tepung sago : tepung ubi jalar ungu yaitu K0=100% : 0%, K1=90% : 10% , K2=80% : 20% , K3=70% : 30% , K4=60% : 40% dan K5=50% : 50% dengan 3 kali pengulangan. Data hasil pengamatan dianalisis keragaman (*Analysis of Variance*) dengan taraf nyata 5%. Apabila terdapat perbedaan nyata dilakukan uji lanjut *Polynomial Orthogonal* (MOP) dan uji Duncan. Adapun parameter yang diamati dalam penelitian ini adalah kadar air, kadar abu, nilai warna (^oHue), aktivitas antioksidan, dan total antosianin serta parameter sensori meliputi tekstur, warna, aroma, dan rasa. Hasil penelitian menunjukkan bahwa terdapat pengaruh yang signifikan terhadap peningkatan aktivitas antioksidan kue bangkit. Semakin tinggi rasio penggunaan tepung ubi jalar ungu, maka aktivitas antioksidan kue bangkit semakin meningkat. Ditinjau dari nilai aktivitas antioksidan dan sifat sensoris, maka perlakuan K5 (50% tepung ubi jalar ungu : 50% tepung sago) merupakan perlakuan dengan aktivitas antioksidan tertinggi (77,40%) dan hasil uji sensoris menunjukkan bahwa panelis dapat menerima kue bangkit tersebut.

Kata kunci: antioksidan, antosianin, kue bangkit, ubi jalar ungu, sago.