

PENGARUH RASIO TEPUNG KETAN PUTIH DAN TEPUNG UBI JALAR UNGU TERHADAP KADAR ANTOSIANIN DAN SENSORIS KLEPON

[The Effect of Ratio of white glutinous rice flour and purple sweet potato flour on Anthocyanin and Sensories of Klepon]

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ABSTRACT

This study was to determine the effect of the ratio of white glutinous rice flour and purple sweet potato flour on anthocyanin and sensory properties of klepon. This study used an experimental method with one-factor completely randomized design (CRD) consisting of 6 treatment white glutinous rice flour : purple sweet potato flour, namely 75%: 25%, 70%: 30%, 65%: 35%, 60 %: 40%, 55%: 45% and 50%: 50% with 3 repetitions. The observed data were analyzed for variance (Analysis of Variance) with a real level of 5%. If there was a real difference, a further Orthogonal Polynomial and Honestly Significance Difference (HSD) will be tested. The parameters observed were moisture, ash, total anthocyanin, antioxidant activity, °Hue value, L value, and sensory properties of color, texture, taste, aroma. The results showed that there was a significant effect on the increase in total anthocyanin klepon. The higher concentration of purple sweet potato flour, than higher total anthocyanin klepon that provided. The highest total anthocyanin was found in K5 treatment (50% white glutinous rice flour: 50% purple sweet potato flour) which was 40.07%. The sensory test results showed that the sensory properties of color, taste, and aroma were acceptable to the panelists at the ratio of white glutinous rice flour 50%: purple sweet potato flour 50%.

Keywords: Anthocyanin, klepon, purple sweet potato, white glutinous rice.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio tepung ketan putih dan tepung ubi jalar ungu terhadap kadar antosianin dan sensoris klepon. Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL) satu faktor yang terdiri dari 6 taraf penggunaan tepung ketan putih : tepung ubi jalar ungu yaitu sebagai berikut 75% : 25%, 70% : 30% , 65% : 35% , 60% : 40% , 55% : 45% dan 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 Beda Nyata Jujur (BNJ). Parameter yang diamati yaitu kadar air, kadar abu, total antosianin, aktivitas antioksidan, nilai °Hue, nilai L, dan sifat sensoris warna, tekstur, rasa, aroma. Hasil penelitian menunjukkan bahwa terdapat pengaruh yang signifikan terhadap peningkatan total antosianin klepon. Semakin tinggi penggunaan tepung ubi jalar ungu, maka total antosianin klepon semakin meningkat. Total antosianin tertinggi terdapat pada perlakuan K5 (50% tepung ketan putih : 50% tepung ubi jalar ungu) yaitu sebesar 40,07%. Hasil uji sensoris menunjukkan sifat sensoris warna, rasa, dan aroma dapat diterima panelis pada rasio tepung ketan putih 50% : tepung ubi jalar ungu 50%.

Kata kunci: Antosianin, klepon, ketan putih, ubi jalar ungu.