

PENGARUH KONSENTRASI MADU *Trigona sp.* TERHADAP MUTU ROTI TAWAR

[*The Effect of Trigona Sp. Honey Concentration on the Quality of White Bread*]

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ABSTRACT

White bread is bread that is easily damaged which is usually caused by fungi-type microbes. The aim of this study was to determine the effect of Honey "Trigona sp" concentration on the the quality of white bread. The method used in this research was an experimental method carried out in the laboratory and designed using a one-factor completely randomized design (CRD) with Trigona honey concentration treatment (0%, 3%, 6%, 9%, 12% and 15%). The data from the observations were analyzed using Analysis of Variance with a real level of 5% using the Co-stat software. Significance different data between these treatments were further tested using the Honest Significant Difference (HSD) test for organoleptic and total fungi and orthogonal polynomials for physical color tests, total microbes, moisture content and ash content. The results showed that the concentration of honey "Trigona sp" had significantly different effect on moisture content, ash content, total value of fungi on day 6, total value of microbial and organoleptic taste hedonic and scoring but had no significant effect on physical color and organoleptic color and texture (hedonic and scoring test). The use of 6 % of honey "Trigona sp" is reccomended to produces the best fresh bread with the moisture content of 33.49%, the ash content of 0.60%, the L value of 82.64, the total microbial value of 6,4 log CFU / gram and the total value of 3.86 log CFU / gram of fungi up to storage day 6.

Keywords : *fungi, white bread, trigona sp.*

ABSTRAK

Roti tawar merupakan roti yang mudah mengalami kerusakan yang biasanya disebabkan oleh mikroba jenis kapang,. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan madu *Trigona sp.* terhadap mutu roti tawar. Metode yang digunakan dalam penelitian ini adalah metode eksperimental yang dilaksanakan di Laboratorium dan dirancang menggunakan Rancangan Acak Lengkap (RAL) satu faktor dengan perlakuan konsentrasi madu *Trigona* (0%, 3%, 6%, 9%, 12% dan 15%). Data hasil pengamatan dianalisis dengan analisis keragaman (*Analysis of Variance*) dengan taraf nyata 5% dengan menggunakan *software Co-stat*. Bila terdapat perbedaan yang nyata diantara perlakuan maka dilanjutkan dengan uji lanjut Beda Nyata Jujur (BNJ) untuk uji organoleptik dan total kapang serta Polinomial Ortogonal untuk uji warna fisik, total mikroba, kadar air dan kadar abu. Hasil penelitian menunjukkan perlakuan konsentrasi madu *Trigona sp.* memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, nilai total kapang penyimpanan hari ke 6, nilai total mikroba dan organoleptik rasa secara hedonik serta skoring namun tidak memberikan pengaruh yang berbeda nyata terhadap warna fisik dan organoleptik warna dan tekstur secara hedonik maupun skoring. Perlakuan konsentrasi madu *Trigona sp.* 6% menghasilkan roti tawar terbaik dengan kadar air 33,49%, kadar abu 0,60%, nilai L 82,64, total mikroba 6,4 log CFU/gram dan nilai total kapang 3,86 log CFU/gram sampai dengan penyimpanan hari ke 6.

Kata kunci: jamur, roti tawar, *trigona sp.*