

PENGARUH RASIO TEPUNG TERIGU DAN TEPUNG JAGUNG TERMODIFIKASI TERHADAP BEBERAPA KOMPONEN GIZI DAN SENSORIS *COOKIES*

[The Effect of the Ratio of Wheat Flour and Modified Corn Flour to Several Nutritional Components and Sensory of Cookies]

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ABSTRACT

This research was to observed rate of the effect of the ratio of wheat flour and modified corn flour on several nutritional components and sensory of cookies. This designated by following the Completely Randomized Design (CRD) with the single-factor experimental design, i.e. the modified corns flour concentration with 6 subsequent treatments: P0 (100%:0%), P1 (80%:20%), P2 (60%:40%), P3 (40%:60%), P4 (20%:80%), P5 (0%:100%) by three repetitions. Parameters research were moisture, ash, fat, protein and taste. Of observed data were analyzed by ANOVA at 5% confidence level by using Co-Stat software. Additional confidence data were analyzed further throughout HSD. The results suggested that the treatment of wheat flour and modified corn flour has different leverage towards moisture, ash, fat, protein and taste. The higher composition of modified corn flour causes the increase of moisture, ash, fat levels, corn-like tasted, and decreased protein level. The best ratio of wheat flour and modified corn flour at P2 (60%:40%) based on of parameters: 342% of moisture; 1.65% of ash; 19.06% of fat; 6.40% of protein; and acceptable sensory quality by panelists.

Keywords: *cookies, modified corn flour, wheat flour*

ABSTRAK

Penelitian ini bertujuan untuk menentukan rasio tepung terigu dan tepung jagung termodifikasi terhadap beberapa komponen gizi dan sensoris *cookies*. Rancangan yang digunakan yaitu Rancangan Acak Lengkap (RAL) dengan percobaan faktor tunggal yaitu 6 perlakuan yaitu P0 (100% : 0%); P1 (80% : 20%); P2 (60% : 40%); P3 (40% : 60%); P4 (20% : 80%); (P5 = 0% : 100%) dengan 3 kali pengulangan. Parameter yang diamati meliputi kadar air, kadar abu, kadar lemak, kadar protein dan rasa. Data hasil pengamatan dianalisis dengan analisis keragaman (ANOVA) pada taraf nyata 5% dengan menggunakan software *Co-Stat*. Data yang berbeda nyata diuji lanjut dengan BNJ. Hasil penelitian menunjukkan bahwa perlakuan tepung terigu dan tepung jagung termodifikasi memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar lemak, kadar protein dan rasa. Semakin tinggi komposisi tepung jagung termodifikasi menyebabkan peningkatan kadar air, kadar abu, kadar lemak, rasa agak berasa jagung, dan penurunan pada kadar protein. Rasio tepung terigu dan tepung jagung termodifikasi pada P4 (20%: 80%) merupakan hasil terbaik dari kadar air 3,42%, kadar abu 1,65%; kadar lemak 19,06%; kadar protein 6,40%, serta mutu sensoris rasa yang dapat diterima oleh panelis.

Kata kunci: *cookies, tepung jagung termodifikasi, tepung terigu.*