

RASIO TEPUNG DAUN KELOR (*Moringa oleifera*) DAN TEPUNG TERIGU TERHADAP SIFAT FISIKOKIMIA DAN ORGANOLEPTIK BOLU KUKUS

*[Ratio of Moringa Leaf (*Moringa oleifera*) And Wheat Flour on Physicochemical and Organoleptic Properties of Steamed Sponge Cake]*

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ABSTRACT

This study aims to determine the effect of the ratio of Moringa leaf flour and wheat flour on the physicochemical and organoleptic properties of steamed sponge cake. The experimental design used in this experiment was Randomized Complete Block Design (RCBD). The treatments as added wheat flour and moringa leaf flour in a various ratio P0 (100:0), P1 (90:10), P2 (80:20), P3 (70:30), P4 (60:40) and P5 (50:50). Parameters observed were physicochemical (moisture content, ash content, crude fiber content and protein content) and organoleptic properties (color, aroma, taste and texture). Observational data were analyzed using analysis of variance at 5% level using Co-Stat software. If there is a significant difference, then a further test is carried out using the Honest Significant Difference Test (BNJ) at a 5% significance level. The addition of Moringa leaf flour has a significant effect on moisture content, ash content, crude fiber content, protein content and organoleptic properties (aroma, color, texture and taste). The addition of 50% wheat flour and 50% Moringa flour gave the best results for the water content of 35.52%, ash content of 2.07%, crude fiber content of 9.24% and protein content of 9.16%, as well as organoleptic accepted by the panelists, namely colorless, greenish-brown, with an unpleasant aroma, with a slightly bitter taste, soft texture and slightly Moringa aroma.

Keywords: Steamed sponge, physicochemical, Moringa flour

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio tepung daun kelor dan tepung terigu terhadap fisikokimia dan organoleptik bolu kukus. Rancangan Percobaan yang digunakan dalam percobaan ini adalah Rancangan Acak Kelompok (RAK). Perlakuan penambahan tepung terigu dan tepung daun kelor yaitu dengan perbandingan P0 (100:0), P1 (90:10), P2 (80:20), P3 (70:30), P4 (60:40) and P5 (50:50). Parameter yang diamati adalah fisikokimia (kadar air, kadar abu, kadar serat kasar dan kadar protein) dan sifat organoleptik (warna, aroma, rasa dan tekstur). Data hasil pengamatan dianalisa dengan menggunakan analisis keragaman (*analysis of variance*) taraf 5% menggunakan *software* Co-Stat. Apabila terdapat beda nyata, maka dilakukan uji lanjut menggunakan Uji Beda Nyata Jujur (BNJ) pada taraf nyata 5%. Penambahan tepung daun kelor memberikan pengaruh yang nyata terhadap kadar air, kadar abu, kadar serat kasar, kadar protein dan sifat organoleptik (aroma, warna, tekstur dan rasa). Penambahan tepung terigu 50% dan tepung kelor 50 % memberikan hasil terbaik terhadap kadar air 35,52%, kadar abu 2,07%, kadar serat kasar 9,24% dan kadar protein 9,16%, serta organoleptik yang diterima oleh panelis yaitu tidak berwarna coklat kehijauan beraroma langu, dengan rasa agak berasa pahit tekstur lembut dan agak beraroma kelor.

Kata Kunci: Bolu kukus, fisikokimia, tepung kelor