

# PENGARUH KONSENTRASI KACANG KOMAK (*Lablab purpureus (L.) Sweet*) TERHADAP MUTU TEMPE JAGUNG (*Zea mays L.*)

[ *The Effect Of Komak Concentration On The Quality Of Corn Tempeh* ]

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## ABSTRACT

*Tempe is usually made from soybeans but can be diversified with raw materials that are abundantly available, such as corn. The low protein of corn tempeh causes the need for substitution of high protein ingredients, one of which is komak. This study aims to determine the effect of komak concentration (*Lablab purpureus (L.) sweet*) on the quality of corn tempeh (*Zea mays L.*). The method used in this study was Completely Randomized Design (CRD) with one factor, namely the concentration of komak in corn tempeh with 5 treatments, namely komak concentration of 0%, 20, 40%, 60% and 80%. Parameters observed were chemical quality (pH, moisture content, ash content and protein content), microbial quality (total microbial test and mold mass) and organoleptic quality (compactness, color, aroma and taste). Observational data were analyzed by analysis of variance (ANOVA) using Co-stat and if there was a significant difference data further were testusing Honest Significant Difference (BNJ) was carried out at a significant level of 5%. Meanwhile, the microbial quality (total microbes) was analyzed descriptively. The results showed that the concentration of komak had a significant effect on the chemical and organoleptic quality. The results showed that the concentration of komak had a significantly different effect on chemical quality (moisture content, ash content, protein content and pH value), mold mass and organoleptic quality (compactness, color, aroma and taste). The total microbes in this study met the standard of SNI 7388: 2009 on corn tempeh without the addition of komak with an average colony of  $5.05 \times 10^5$  CFU/g. The best treatment was corn tempeh with the addition of 80% komak with 60.99% water content, 0.41% ash content and 8.48% protein content with organoleptic test results, namely tempeh which was compact and evenly white with a distinctive aroma and taste of tempe and not sour.*

**Keywords:** *Diversification, Concentration of Komak, Corn-komak Tempe.*

## ABSTRAK

Tempe biasanya terbuat dari kedelai namun dapat dilakukan diversifikasi dengan bahan baku yang ketersediaannya melimpah, seperti jagung. Protein tempe jagung yang rendah menyebabkan diperlukannya substitusi bahan berprotein tinggi, salah satunya adalah komak. Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi komak (*Lablab purpureus (L.) sweet*) terhadap mutu tempe jagung (*Zea mays L.*). Metode yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan satu faktor yaitu konsentrasi komak pada tempe jagung dengan 5 perlakuan yaitu konsentrasi komak 0%, 20, 40%, 60% dan 80%. Parameter yang diamati yaitu mutu kimia (pH, kadar air, kadar abu dan kadar protein), mutu mikrobiologi (uji total mikroba dan massa kapang) dan mutu organoleptik (kekompakan, warna, aroma dan rasa). Data hasil pengamatan dianalisa dengan analisis keragaman (ANOVA) menggunakan *Co-stat* dan jika ada perbedaan nyata dilakukan uji lanjut Beda Nyata Jujur (BNJ) pada taraf nyata 5%. Sedangkan mutu mikrobiologi (total mikroba) dianalisa secara deskriptif. Hasil penelitian menunjukkan bahwa konsentrasi komak berpengaruh nyata terhadap mutu kimia dan organoleptik. Hasil penelitian menunjukkan bahwa konsentrasi komak memberikan pengaruh yang berbeda nyata terhadap mutu kimia (kadar air, kadar abu, kadar protein dan nilai pH), mutu mikrobiologi (massa kapang) dan mutu organoleptik (kekompakan, warna, aroma dan rasa). Total mikroba pada penelitian ini memenuhi standar SNI 7388 : 2009 pada tempe jagung tanpa penambahan komak dengan purata koloni  $5,05 \times 10^5$  CFU/g. Perlakuan terbaik yaitu tempe jagung dengan penambahan 80% komak dengan kadar air 60,99%, kadar abu 0,41% dan kadar protein 8,48% dengan hasil uji organoleptik yaitu tempe yang kompak dan putih merata dengan aroma dan rasa khas tempe dan tidak asam.

**Kata Kunci :** Diversifikasi, Konsentrasi komak, Tempe jagung-komak.