

PENGARUH KONSENTRASI EKSTRAK KAYU MANIS (*Cinnamomum burmanii*) TERHADAP MUTU ROTI TAWAR SELAMA PENYIMPANAN

[*The Effect Of Cinnamon (Cinnamomum burmanii) Extract Concentration On The White Bread
During Storage*]

Jhon Kenedy¹⁾, Nazaruddin²⁾, Mutia Devi Ariyana³⁾

¹⁾ Mahasiswa Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram

²⁾ Staff Pengajar Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram

Email : jhonkenedy2409@gmail.com

ABSTRACT

Bread is a type of food made from wheat flour with a fairly short shelf life. The addition of cinnamon extract (*Cinnamomum burmannii*) might extend the shelf life of white bread. This study aims to determine the effect of the concentration of cinnamon extract (*Cinnamomun burmannii*) on the white bread during storage. The method used was experimental method in a laboratory with a completely randomized design study, the given concentration of cinnamon extract was 0%, 5%, 10%, 15%, 20%, and 25% which were repeated 3 times as to obtain 18 experimental units. Observed parameters was microbiological (total of microbes and molds), chemical (water content), and organoleptic qualities by scoring and hedonic (color, flavor, texture, taste). The data was analyzed using analysis of variance with a level of 5% with *Co-Stat*. If there is a significant difference, an honest significant difference will be carried out for parameters of chemical, microbiological, and organoleptic. The results showed that the addition of cinnamon extract concentration has a significantly different effect on water content at 0 and 4 days storage, total microbes at 4 days storage, and taste organoleptic of both scoring and hedonic at 0 and 4 days of storage. The result also showed that the addition of 20% cinnamon extract was the best treatment for white bread during storage based on the water content of 40.46%, the total microbes of 5.02 (log CFU/gr) and total molds of 4 (log CFU/gr) which met the Indonesian Nation Standard of 01-3840-1995, as well as organoleptic (color, flavor, texture, taste) which were acceptable to the panelists.

Kata kunci: *storability, cinnamon extract, quality, white bread.*

ABSTRAK

Roti tawar merupakan jenis makanan berbahan dasar tepung terigu dengan masa simpan yang cukup singkat. Penambahan ekstrak kayu manis (*Cinnamomum burmannii*) berpotensi memperpanjang masa simpan roti tawar. Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi ekstrak kayu manis (*Cinnamomum burmannii*) terhadap mutu roti tawar selama penyimpanan. Metode yang digunakan adalah metode eksperimental di laboratorium dengan rancangan penelitian Rancangan Acak Lengkap (RAL), dimana perlakuan akan konsentrasi ekstrak kayu manis 0%, 5%, 10%, 15%, 20%, dan 25% yang diulang sebanyak 3 kali sehingga memperoleh 18 unit percobaan. Parameter yang diamati yaitu mutu mikrobiologi (total mikroba dan total kapang, mutu kimia (kadar air), dan mutu organoleptik secara skoring dan hedonik (warna, aroma, tekstur, rasa). Data hasil pengamatan dianalisis menggunakan analisis keragaman dengan taraf 5% dengan menggunakan *Co-Stat*. Apabila terdapat beda nyata, dilakukan uji Beda Nyata Jujur untuk parameter Kimia, Mikrobiologi, dan Organoleptik. Hasil penelitian menunjukkan bahwa penambahan ekstrak kayu manis memberikan pengaruh yang berbeda nyata terhadap kadar air pada penyimpanan 0 hari dan 4 hari, total mikroba pada penyimpanan 4 hari, serta sifat organoleptik rasa baik skoring maupun hedonik pada penyimpanan 0 hari dan 4 hari. Hasil penelitian menunjukkan bahwa penambahan ekstrak kayu manis 20% adalah perlakuan terbaik roti tawar selama penyimpanan berdasarkan nilai kadar air 40,46%, jumlah Total Mikroba 5,02 (log CFU/gr) dan Total Kapang sebesar 4 (log CFU/gr) yang telah memenuhi standar SNI 01-3840-1995, serta organoleptik (warna, aroma, tekstur, dan rasa) yang dapat diterima oleh panelis..

Kata Kunci: *Daya simpan, Ekstrak kayu manis, Mutu, Roti Tawar.*