PENGARUH SUBTITUSI TEPUNG MOCAF (*Modified Cassava Flour*) DAN TEPUNG DAUN KELOR (*Moringa oleifera*) TERHADAP SIFAT KIMIA DAN SENSORIS KUE TEMPANI

[*THE EFFECT OF SUBSTITUTION OF MOCAF (Modified Cassava flour) AND Moringa LEAF FLOUR (Moringa oleifera) ON CHEMICAL AND SENSORY PROPERTIES OF CAKE TEMPANI*]

Ewitha Nurul Annisa[1)*], Ahmad Alamsyah[2)] dan Rini Nofrida[2)]

[1)]Mahasiswa Program Studi Ilmu dan Teknologi Pangan, Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram
[2)]Staf Pengajar Program Studi Ilmu dan Teknologi Pangan, Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram
*email: nannisa946@gmail.com

ABSTRACT

This study aims to determine the effect of substitution of Mocaf flour (Modified cassava flour) and Moringa Leaf Flour (Moringa oleifera) on the chemical and sensory properties of cake tempani. This study used an experimental method with a completely randomized design (CRD) with one factor consisting of 6 treatments using Mung Bean Flour: Mocaf Flour: Moringa Leaf Flour, namely P1 =100%:0%:0%, P2=50%:45% :5%, P3=50%:40%:10%, P4=50%:35%:15%, P5=50%:30%:20%, P6=50%:25%:25% with 3 times repetition. Parameters observed included chemical parameters, namely water content, ash content, and protein content; physical parameters, namely color test and fracture strength; Sensory parameters include color, taste, aroma, and texture. Observational data were tested by analysis of variance at 5% level using Co-Stat software. If there is a significant difference between the observations, then it is further tested using the Honestly Significant Difference (BNJ) test at the same level. The results showed that the substitution treatment of mocaf flour and Moringa leaf flour gave significantly different effects on moisture content, ash content, protein content, fracture strength, Hue value, and organoleptic aroma, taste, color, texture, hedonic methods and scoring. The best treatment was substitution of 40% mocaf flour and 10% Moringa leaf flour with a characteristic moisture content of 4.35%; ash content 1.34%; protein content 9.69%; fracture strength 76.157 N; the value of Hue is 92.125% and the sensory quality is still accepted by the panelists.

Keywords: *Cake Tempani, Moringa Leaf Flour, Green Bean Flour, Mocaf Flour*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh Subtitusi Tepung Mocaf (Modified cassava flour) dan Tepung Daun Kelor (Moringa oleifera) terhadap sifat kimia dan sensoris kue tempani. Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL) dengan satu faktor yang terdiri dari 6 perlakuan penggunaan Tepung Kacang Hijau : Tepung Mocaf : Tepung Daun Kelor yaitu P1=100%:0%:0%, P2=50%:45%:5%, P3=50%:40%:10%, P4=50%:35%:15%, P5=50%:30%:20%, P6=50%:25%:25% dengan 3 kali pengulangan. Parameter yang diamatai meliputi parameter kimia yaitu kadar air, kadar abu, dan kadar protein ; parameter fisik yaitu uji warna dan daya patah ; parameter sensoris meliputi warna, rasa, aroma, dan tekstur. Data hasil pengamatan diuji dengan analisis keragaman pada taraf 5% menggunakan software Co-Stat. Apabila hasil pengamatan terdapat perbedaan yang nyata, maka diuji lanjut dengan menggunakan uji Beda Nyata Jujur (BNJ) pada taraf yang sama. Hasil penelitian menunjukan bahwa perlakuan substitusi tepung mocaf dan tepung daun kelor memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar protein, daya patah, nilai °Hue, dan organoleptik aroma, rasa, warna, tekstur metode hedonik maupun skoring. Perlakuan terbaik adalah substitusi tepung mocaf 40% dan tepung daun kelor 10% dengan karakteristik kadar air 4,35%; kadar abu 1,34%; kadar protein 9,69%; daya patah 76,157 N; nilai °Hue 92,125% dan mutu sensoris yang masih diterima panelis.

Kata Kunci : Kue Tempani, Tepung Daun Kelor, Tepung Kacang Hijau, Tepung Mocaf