

# FORMULASI PENAMBAHAN TEPUNG *MOCAF* DALAM PEMBUATAN JAJANAN SUMPING LABU KUNING TERHADAP SIFAT KIMIA DAN ORGANOLEPTIK

## [ FORMULATION OF ADDITIONAL *MOCAF* FLOUR IN THE MAKING OF YELLOW SUMPING SNACKS ON CHEMICAL AND ORGANOLEPTIC PROPERTIES ]

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### ABSTRACT

*The aim of this study was to determine the effect of adding mocaf flour to pumpkin sumping snacks. The study used Completely Randomized Design (CRD) with a single factor using mocaf flour, namely P0=0%, P1=30%, P2=35%, P3=40%, P4=45%, P5=50 % with 3 repetitions. The parameters tested were chemical quality (moisture content, ash content, protein content, and fiber content) and organoleptic quality (taste, aroma, color, and texture). The data from the analysis were tested by analysis of variance (ANOVA) using Co-Stat software and a Follow-up Test for Honest Significant Differences (BNJ) was carried out if there were significantly different results at the same level. The results showed that the effect of different concentrations of mocaf flour had a significantly different effect on water content, protein content and organoleptic tests on color, texture, and taste but not significantly different on ash content and fiber content of sumping pumpkin. The best treatment is 30% mocaf flour percentage (P1) was the best treatment with 49% moisture content; ash content 0.37%; protein content 1.72%; fiber content 0.75%; and the organoleptic properties (aroma, taste, color, and texture) that were most accepted by the panelists.*

**Keyword:** Pumpkin, Mocaf, Organoleptic, Cassava, Sumping

### ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh dari penambahan tepung *mocaf* terhadap jajanan sumping labu kuning. Metode yang digunakan dalam penelitian ini adalah metode eksperimental dengan Rancangan Acak Lengkap (RAL) satu faktor penggunaan tepung *mocaf* yaitu P0=0%, P1=30%, P2=35%, P3=40%, P4=45%, P5=50% dengan 3 kali pengulangan. Parameter yang diamati yaitu mutu kimia (kadar air, kadar abu, kadar protein, dan kadar serat) dan mutu organoleptik (rasa, aroma, warna, dan tekstur). Data hasil analisa diuji dengan analisis keragaman (ANOVA) menggunakan *software Co-Stat* dan dilakukan Uji Lanjut Beda Nyata Jujur (BNJ) apabila terdapat hasil yang berbeda nyata pada taraf yang sama. Hasil penelitian menunjukkan bahwa pengaruh perbedaan konsentrasi tepung *mocaf* memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar protein dan uji organoleptik pada warna, tekstur, dan rasa namun tidak berbeda nyata terhadap kadar abu dan kadar serat sumping labu kuning. Perlakuan dengan persentase tepung *mocaf* 30% (P1) merupakan perlakuan terbaik dengan kadar air 45%; kadar abu 0,37%; kadar protein 1,72%; kadar serat 0,75%; serta sifat organoleptik (aroma, rasa, warna, dan tekstur) yang paling diterima panelis.

**Kata Kunci:** Labu Kuning, *Mocaf*, Organoleptik, Singkong, Sumping