

PENGARUH PROPORSI TEPUNG DAMI NANGKA (*Artocarpus heterophyllus*), MOCAF DAN TEPUNG TERIGU TERHADAP KARAKTERISTIK ROTI MANIS

*(The Effect of Proportion of Dami Flour of Jackfruit (*Artocarpus heterophyllus*), Mocaf and Wheat Flour on The Characteristics of Sweet Bread)*

Silviana Safitri^{1)*}, Eko Basuki²⁾, I Wayan Sweca Yasa²⁾

¹⁾Mahasiswa Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram

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

*email: silvianavyaa021@gmail.com

ABSTRACT

The purpose of this study was to determine the effect of the proportions of jackfruit dami flour, mocaf and wheat flour on physical, physical, and organoleptic characteristics of sweet bread. The experiment was conducted in laboratory and arranged with Randomized Complete Block Design (RCBD) with a single factor of flour proportion for dough formulation, namely the concentration of jackfruit dami flour: mocaf: wheat flour with six treatments including P0 (0%:30%:70%), P1 (2.5% :27.5%:70%), P2 (5%:25%:70%), P3 (7.5%:22.5%:70%), P4 (10%:20%:70%), P5 (12.5%:17.5%:70%). Each treatments has three replications. Parameter of sweet dough characteristic were water content, protein content, ash content, crude fiber content, volume expansion, crust color, crumb color and organoleptic (color, texture, taste, aroma and crumb structure). Data was analyzed with analysis of variance (ANOVA) at 5% level of significance using Co-stat software. Post hoc test was conducted using the Least Significant Difference (BNT) test at the same level of significance. The sweet bread produced with flour proportion of jackfruit dami flour 2.5%, mocaf 27.5% and 70% wheat flour showed the best characteristic. The bread had 24.29% of water content, 9.38% of protein, 2.12% of ash and 16% of crude fiber content and, the expansion volume of the bread 14.99%, the crust color (°Hue) 56.37 and the L value 51.35, the crumb color (°Hue) 71.07 and L value 57.53, as well as the highest score of organoleptic characteristics.

Keywords : *sweet bread, jackfruit dami flour, mocaf*

ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh proporsi tepung nangka dami, mocaf dan tepung terigu terhadap sifat fisik, kimia, dan organoleptik roti manis. Percobaan dilakukan di laboratorium dan disusun dengan Rancangan Acak Kelompok (RAK) dengan faktor tunggal proporsi tepung untuk formulasi adonan yaitu konsentrasi tepung nangka dami: mocaf: tepung terigu dengan enam perlakuan meliputi P0 (0%:30% :70%), P1 (2.5% :27.5%:70%), P2 (5%:25%:70%), P3 (7.5%:22.5%:70%), P4 (10%:20%:70 %), P5 (12,5%:17,5%:70%). Setiap perlakuan memiliki tiga ulangan. Parameter karakteristik adonan manis adalah kadar air, kadar protein, kadar abu, kadar serat kasar, pemuai volume, warna kerak, warna remah dan organoleptik (warna, tekstur, rasa, aroma dan struktur remah). Data dianalisis dengan analisis varians (ANOVA) pada taraf signifikansi 5% menggunakan software Co-stat. Uji post hoc dilakukan dengan menggunakan uji Beda Nyata Terkecil (BNT) pada tingkat signifikansi yang sama. Roti manis yang dihasilkan dengan proporsi tepung tepung nangka dami 2,5%, mocaf 27,5% dan tepung terigu 70% menunjukkan karakteristik yang paling baik. Roti memiliki kadar air 24,29%, protein 9,38%, kadar abu 2,12% dan serat kasar 16% dan, volume pengembangan roti 14,99%, warna kerak (°Hue) 56,37 dan nilai L 51,35, warna remah (°Hue) 71,07 dan nilai L 57,53, serta nilai karakteristik organoleptik tertinggi.

Kata kunci : *roti manis, tepung dami nangka, mocaf*