

PENGARUH RASIO MOCAF DAN TEPUNG DAUN KELOR TERHADAP SIFAT KIMIA DAN ORGANOLEPTIK BOLU KUKUS

(RATIO OF MOCAF AND MORINGA LEAF ON CHEMICAL AND ORGANOLEPTIC PROPERTIES OF STEAM SPONGE)

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ABSTRACT

This study aims to determine the effect of the ratio of mocaf and moringa leaf flour on the chemical and organoleptic properties of steamed sponge. Method used in study this use design Random Complete (RAL) with test factor single that was mocaf and flour leaf Moringa (P) which consists of 6 treatments P0 (100% : 0%), P1 (97% : 3%), P2 (94% : 6%), P3 (91% : 9%), P4 (88% : 12%) and P5 (85% : 15%) with 3 replications to obtain 18 experimental units. Observational data were analyzed for diversity with a significant level of 5% using Co - Stat software . If there is a significant difference, a further test is carried out with the Least Significant Difference (LSD) test. Parameters tested were moisture content, ash content, protein content, antioxidant activity, and organoleptic tests including texture, taste, aroma and color. The results showed that the ratio of mocaf and moringa leaf powder had no significant effect on water content and texture (scoring), but had a significantly different effect on ash content, protein content, antioxidant activity, texture (hedonic), taste, aroma, color (hedonic and scoring). The best research results were in the treatment of the ratio of mocaf and moringa leaf flour P5 (85% : 15%) based on chemical parameters with a water content of 51.16%, ash content of 2.77%, protein content of 4.46% and antioxidant activity by 73.20% , and based on organoleptic parameters the level of preference of the panelists decreased with the addition of Moringa leaves with a level of liking very much.

Keywords : steam sponge , mocaf , flour leaf moringa

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio mocaf dan tepung daun kelor terhadap sifat kimia dan organoleptik bolu kukus. Metode yang digunakan dalam penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan percobaan faktor tunggal yaitu mocaf dan tepung daun kelor (P) yang terdiri dari 6 perlakuan P0 (100% : 0%), P1 (97% : 3%), P2 (94% : 6%), P3 (91% : 9%), P4 (88% : 12%) dan P5 (85% : 15%) dengan 3 kali ulangan sehingga diperoleh 18 unit percobaan. Data hasil pengamatan dianalisis keragaman dengan taraf nyata 5% dengan menggunakan software Co-Stat. Apabila terdapat beda nyata, dilakukan uji lanjut dengan uji Beda Nyata Terkecil (BNT). Parameter yang diuji adalah kadar air, kadar abu, kadar protein, aktivitas antioksidan, dan uji organoleptik meliputi tekstur, rasa, aroma dan warna. Hasil penelitian menunjukkan perlakuan rasio mocaf dan tepung daun kelor memberikan pengaruh yang tidak berbeda nyata terhadap kadar air dan tekstur (skoring) namun memberikan pengaruh berbeda nyata terhadap kadar abu, kadar protein, aktivitas antioksidan, tekstur (hedonik), rasa, aroma, warna (hedonik dan skoring). Hasil penelitian terbaik pada perlakuan rasio mocaf dan tepung daun kelor P5 (85% : 15%) berdasarkan parameter kimia dengan menghasilkan kadar air sebesar 51,16%, kadar abu sebesar 2,77%, kadar protein sebesar 4,46% dan aktivitas antioksidan sebesar 73,20%, dan berdasarkan parameter organoleptik tingkat kesukaan panelis semakin menurun seiring penambahan daun kelor dengan tingkat kesukaan sangat tidak suka.

Kata kunci: bolu kukus, mocaf, tepung daun kelor