

# PENGARUH RASIO SUBSTITUSI TEPUNG TERIGU DENGAN TEPUNG BIJI KLUWIH TERHADAP SIFAT KIMIA DAN ORGANOLEPTIK STIK KLUWIH

*[The Effect Of Substitution Ratio Of Wheat Flour With Artocarpus Seed Flour On Chemical And Organoleptik Properties Of Artocarpus Stickc]*

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## **ABSTRACT**

*A stick cake is a flat, long stick-shaped snack and has a distinctive savory taste and a crunchy texture, the basic ingredients of which are not much different from a cake recipe, so it is called a stick cake. This study aims to determine the effect of the substitution ratio of wheat flour with kluwih seed flour on the chemical and organoleptic properties of kluwih sticks. Parameters tested were moisture content, ash, fat, protein, carbohydrates, crude fiber, physical test (color), organoleptic test including color, aroma, taste, texture. The research data were analyzed for diversity with a significant level of 5% using the Co-stat software. Then a further test was carried out with the Honest Significant Difference (BNJ) test. The results showed that the treatment of the substitution ratio of wheat flour with kluwih seed flour had a significantly different effect on water content, ash, fat, protein, carbohydrates, physical quality (color), color and taste (hedonic and scoring), aroma (scoring), texture (hedonic). P3 treatment (55% : 45%) was the best treatment according to the research hypothesis resulting in a 9.88% of fat; 3.46% of moisture; 2.90% of ash; 6.31% of protein; 0,54% of fiber; 77,5% of carbohydrate by difference and all organoleptic parameters including color, aroma, texture and taste were acceptable to the panelists.*

**Keywords :** Artocarpus seed, stick, wheat flour.

## **ABSTRAK**

Kue stik adalah makanan ringan yang berbentuk pipih, panjang menyerupai tongkat dan mempunyai rasa khas gurih serta bertekstur renyah, yang bahan dasarnya tidak jauh berbeda dengan resep kue, sehingga disebut dengan kue stik. Penelitian ini bertujuan untuk mengetahui pengaruh rasio substitusi tepung terigu dengan tepung biji kluwih terhadap sifat kimia dan organoleptik stik kluwih. Parameter yang diuji adalah kadar air, abu, lemak, protein, karbohidrat, serat kasar, uji fisik (warna), uji organoleptik meliputi warna, aroma, rasa, tekstur. Data hasil penelitian dianalisis keragaman dengan taraf nyata 5% dengan menggunakan *software Co-stat*. Kemudian dilakukan uji lanjut dengan uji Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan perlakuan rasio substitusi tepung terigu dengan tepung biji kluwih memberikan pengaruh berbeda nyata terhadap kadar air, abu, lemak, protein, karbohidrat, mutu fisik (warna), warna dan rasa (hedonik dan *scoring*), aroma (*scoring*), tekstur (hedonik). Perlakuan P3 (55% : 45%) merupakan perlakuan terbaik menghasilkan kadar lemak 9,88%; kadar air 3,46%; kadar abu 2,90%; kadar protein 6,31%; kadar serat kasar 0,54%; kadar karbohidrat *by difference* 77,5% dan parameter organoleptik meliputi warna, aroma, tekstur dan rasa dapat diterima oleh panelis.

**Kata kunci :** biji kluwih, stik, terigu.