PENGARUH KONSENTRASI RAGI ROTI (*Saccharomyces cerevisiae*) TERHADAP MUTU DONAT KENTANG (*Solanum tuberosum* L.)

THE EFFECT OF BAKER'S YEAST CONCENTRATION (Saccharomyces cerevisiae) ON THE QUALITY OF POTATO DONUTS (Solanum tuberosum L.)

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ABSTRACT

In general, the manufacture of donuts in the community does not only use wheat flour as raw material, but can be made in combination with several ingredients, one of which is potatoes. Potatoes are added in the donut-making process as an ingredient that helps improve the texture and increase the nutritional content of the donuts because the starch content in the potatoes will react with gluten to produce softer and more tender donuts. This study was aims to determine the effect of concentrations of baker's yeast (Saccharomyces cerevisiae) on the chemical, physical and organoleptic quality of potato donuts (Solanum tuberosum L.) with concentrations of baker's yeast 0%, 1,5%, 3%, 4,5%, 6%, 7,5%. Parameters observed were chemical quality (water content content, ash content, fat content, protein content and carbohydrate content), physical quality (loaf volume and elasticities) and organoleptic quality (aroma, taste, colour and texture). Each treatment was carried out 3 replications to obtain 18 experimental units. Observational data were analyzed by analysis of variance at 5% significance level using Co-Stat software. If there is a significant difference, a further test is carried out with the Honest Significant Difference (HSD) advanced test. The result show that use of baker's yeast concentration 3% was the best treatment in producing potato donuts with water content 24,29%, ash content 1,15%, fat content 14,45%, protein content 2,47%, carbohydrate content 57,63%, loaf volume 48,79%, elasticities 86% and the organoleptic quality was still acceptable to the panelist.

***Keywords**: Donuts, Potatoes, baker's yeast, fermentation*

ABSTRAK

Secara umum, pembuatan donat di masyarakat tidak hanya menggunakan bahan baku tepung terigu, tetapi dapat dilakukan kombinasi dengan beberapa bahan salah satunya yaitu kentang. Kentang ditambahkan dalam proses pembuatan donat sebagai bahan yang membantu memperbaiki tekstur dan menambah kandungan gizi donat karena kandungan pati yang ada pada kentang akan bereaksi dengan gluten menghasilkan donat yang lebih lembut dan empuk. Tujuan dari penelitian ini adalah untuk mengetahui pengaruh konsentrasi ragi roti (*Saccharomyces cerevisiae*) terhadap mutu kimia, fisik dan organoleptik donat kentang (*Solanum tuberosum* L.) dengan konsentrasi ragi roti 0%, 1,5%, 3%, 4,5%, 6%, 7,5%. Adapun parameter yang diuji yaitu kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, volume pengembangan, elastisitas, dan organoleptik (aroma, rasa, warna dan tekstur). Masing-masing perlakuan dilakukan 3 ulangan sehingga diperoleh 18 unit percobaan. Data hasil pengamatan dianalisis dengan analisis keragaman (*Analysis of Variance*) pada taraf nyata 5% dengan menggunakan software *Co-Stat*. apabila terdapat beda nyata, dilakukan uji lanjut dengan uji lanjut Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan bahwa penggunaan konsentrasi ragi roti 3% merupakan perlakuan terbaik dalam menghasilkan donat kentang dengan nilai kadar air 24,29%, kadar abu 1,15%, kadar lemak 14,45%, kadar protein 2,47%, kadar karbohidrat 57,63%, volume pengembangan 48,79%, elastisitas 86%, serta uji organoleptik yang masih dapat diterima panelis.

Kata kunci: Donat, kentang, ragi roti, fermentasi