

PENGARUH SUBSTITUSI TEPUNG KENTANG TERHADAP KUALITAS *BROWNIES* KUKUS

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ABSTRAK

Penelitian ini bertujuan untuk menganalisis pengaruh substitusi tepung kentang terhadap kualitas *brownies* kukus. Pengujian dalam penelitian ini meliputi aspek warna, rasa, aroma dan tekstur. Penelitian ini dilakukan di laboratorium *Pastry and Bakery* Program Studi Tata Boga, Universitas Negeri Jakarta. Waktu pelaksanaan penelitian dilakukan sejak bulan Agustus 2015 hingga Januari 2016. Penelitian ini menggunakan metode eksperimen. Populasi pada penelitian ini adalah *brownies* kukus dengan substitusi tepung kentang, sedangkan sampel dalam penelitian ini adalah *brownies* kukus yang dibuat dengan substitusi tepung kentang 20%, 35%, dan 50%. Hasil perlakuan kemudian dinilai berdasarkan aspek warna, rasa, aroma dan tekstur dengan menggunakan uji organoleptik kepada 30 orang panelis agak terlatih, yaitu mahasiswa program studi Tata Boga di Universitas Negeri Jakarta yang telah mengambil mata kuliah Pengolahan Kue Kontinental. Hasil analisis penilaian deskriptif menunjukkan nilai rata-rata tertinggi untuk aspek warna adalah 3,77 dengan rentangan nilai mendekati hitam kecoklatan pada *brownies* kukus substitusi tepung kentang persentase 35%, nilai rata-rata tertinggi untuk aspek rasa adalah 4,4 dengan rentangan nilai mendekati terasa coklat dan tidak terasa tepung kentang pada *brownies* kukus substitusi tepung kentang persentase 20%, nilai rata-rata tertinggi untuk aspek aroma adalah 4,5 dengan rentangan nilai mendekati beraroma coklat dan tidak beraroma tepung kentang pada *brownies* kukus substitusi tepung kentang persentase 20%, dan nilai rata-rata tertinggi untuk aspek tekstur adalah 4,3 dengan rentangan nilai mendekati lembut pada *brownies* kukus substitusi tepung kentang persentase 35%. Hasil analisis dengan menggunakan uji Friedman dengan taraf signifikansi $\alpha = 0,05$ menunjukkan terdapat pengaruh substitusi tepung kentang terhadap kualitas *brownies* kukus pada aspek rasa dan aroma. Sedangkan substitusi tepung kentang tidak berpengaruh terhadap kualitas *brownies* kukus pada aspek warna dan tekstur. Pada penelitian ini, formula terbaik adalah formulasi *brownies* kukus dengan substitusi tepung kentang sebesar 20%.

Kata kunci : Tepung Kentang, Brownies Kukus, Kualitas.

THE EFFECT OF POTATO FLOUR SUBSTITUTION OF STEAMED BROWNIES QUALITY.

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ABSTRACT

The aims of this research were to analyze the effect of potato flour substitution of steamed brownies quality. This research include the color, flavor, scent and texture aspects. This research conducted at Pastry and Bakery Laboratory of Food and Nutrition Program, State University of Jakarta. The research was performed since August 2015 until January 2016. This research uses experimental methods. The population on this research was steamed brownies with potato flour substitution, while sample in this research was steamed brownies made with potato flour substitution 20%, 35%, dan 50%. The treatment result will be scored based on the color, flavor, scent and texture aspects with using organoleptic test to 30 quite trained panelists which was the students of the Food and Nutrition Program at the Jakarta State University which has already taken the Continental Cake course. The analysis of descriptive assessment shows the average highest to the color aspect was 3,77 with range of value was quite black brownish on steamed brownies with 35% percentage of potato flour substitution, the average highest to the flavor aspect was 4,4 with range of value was quite has chocolate flavor and didn't have potato flour flavor on steamed brownies with 20% percentage of potato flour substitution, the average highest to the scent aspect was 4,5 with range of value was quite has chocolate scent and didn't have potato flour flavor on steamed brownies with 20% percentage of potato flour substitution, and the average highest to the texture aspect was 4,3 range of value was quite soft on steamed brownies with 35% percentage of potato flour substitution. Results of the analysis will be using friedman test with significance level $\alpha = 0.05$ show that there was an effect of potato flour substitution of steamed brownies quality on the flavor aspect and the scent aspect. While potato flour substitution did not effect of steamed brownies quality on the color aspect and the texture aspect. In this research, the best formula was formulation of steamed brownies with 20% potato flour substitution.

Password: Potato Flour, Steamed Brownies, Quality