

PENGARUH RENTANG FORMULA STANDAR TERHADAP KUALITAS SENSORIS ROTI MANIS

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui dan menganalisis pengaruh rentang formula standar terhadap kualitas sensoris roti manis, yang meliputi penilaian pada aspek bentuk, warna kulit, karakteristik kulit, pori, warna remah tekstur, rasa dan aroma. Penelitian ini dilakukan di laboratorium *Pastry and Bakery* Program Studi Tata Boga, Fakultas Teknik, Universitas Negeri Jakarta. Waktu pelaksanaan penelitian dilakukan sejak bulan Agustus 2015 hingga Januari 2016. Penelitian ini menggunakan uji organoleptik yang diujikan kepada 30 panelis agak terlatih, yaitu mahasiswa program studi Tata Boga di Universitas Negeri Jakarta yang telah mengambil mata kuliah Pengolahan Roti. Setelah melalui tahap validasi yang diujikan kepada 5 orang panelis ahli dan dinyatakan memenuhi syarat kelayakan untuk dilanjutkan ke tahap uji sensoris, hasil yang didapat dari uji sensoris menyatakan bahwa rentang formula standar terhadap kualitas sensoris roti manis memperoleh nilai 4,9 dengan rentangan nilai mengembang dan simetris dan agak mengembang dan agak simetris pada aspek bentuk di rentang formula standar maksimal, lalu nilai 4,5 dengan rentangan nilai coklat tua hingga coklat kekuningan pada aspek warna kulit di rentang formula standar tengah, lalu nilai 4,3 dengan rentangan nilai sangat tipis hingga agak tipis pada aspek karakteristik kulit di rentang formula tengah, lalu nilai 4,7 dengan rentangan nilai halus hingga kasar pada aspek pori di rentang formula tengah, lalu nilai 4,9 dengan rentangan nilai putih kekuningan hingga kuning *cream* pada aspek warna remah di rentang formula tengah, lalu nilai 4,3 dengan rentangan nilai sangat lembut hingga agak lembut pada aspek tekstur di rentang formula tengah, lalu nilai 4,8 dengan rentangan manis dan agak manis pada aspek rasa di rentang formula tengah dan nilai 4,8 dengan rentangan beraroma ragi hingga agak beraroma ragi pada aspek aroma di rentang formula standar tengah dan maksimal. Hasil analisis dengan menggunakan uji Friedman dengan taraf signifikansi $\alpha = 0,05$. Hasil penelitian membuktikan terdapat pengaruh rentang formula standar terhadap kualitas sensoris roti manis ditinjau dari semua aspek. Roti manis yang menggunakan rentang formula standar tengah dan maksimal memiliki kesamaan di hampir semua aspek kecuali aspek warna kulit. Rentang formula standar tengah adalah perlakuan terbaik berdasarkan penilaian secara keseluruhan.

Kata kunci : Rentang Formula Standar, Kualitas Sensoris, Roti Manis.

THE EFFECT OF STANDARD FORMULA SCALE TOWARDS THE SWEET BREAD SENSORY QUALITY

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ABSTRACT

This research purposed to find and analyze the effect of standard formula scale towards the sweet bread sensory quality which include an assessment by aspects of the shape, crust color, crust characteristic, pore, crumb color, texture, taste and aroma. This research was conducted at the Pastry and Bakery laboratory, Food and Nutrition Programe, Faculty of Engineering, State University of Jakarta. The research was performed since August 2015 until January 2016. This research was assessed using organoleptic test and were tested by 30 quite trained panelists, the students which has already taken Bakery class. After the validation phase were tested to 5 expert panelists and had been qualified to proceed to the sensory test. The results from the sensory test revealed that the effect of standard formula scale towards the sweet bread sensoric quality got a score based on the following shape aspect was 4,9 with a range of values which was well-shaped and propotioned to quite well-shaped and propotioned at maximum scale, the aspect of crust color was 4,5 with a range of values which was brown to yellowish-brown at the the medium scale, the crust characteristic aspect was 4,3 with a range of values which were very thin to quite thin crust at medium scale, the pore aspect was 4,7 with a range of values which were silky to harsh at medium scale, the crumb color aspect was 4,9 with a range of values which were yellowish-white to cream-color at medium scale, the texture aspect was 4,3 with a range of values which were very soft to quite soft at medium scale, the taste aspect was 4,8 with a range of values which were sweet to quite sweet at medium and maximum scale, the aroma aspect was 4,8 with a range of values which were sharp to slightly acidic aroma at medium and maximum scale. Results of the analysis would be using friedman test with significance level $\alpha = 0.05$. The result of this research showed the effect of standard formula scale towards all aspects of sweet bread sensory. Medium and maximum scale had a same characteristics. Except their crust color. Medium scale was the best formula..

Keywords: Standard Formula Scale, Sensory Quality, Sweet Bread.