

**PENGARUH PERBANDINGAN JUMLAH TEPUNG TERIGU PROTEIN
TINGGI DAN PROTEIN SEDANG TERHADAP DAYA TERIMA
GRISSINI DAUN KEMANGI**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui dan menganalisis pengaruh perbandingan jumlah tepung terigu protein tinggi dan protein sedang terhadap daya terima *grissini* daun kemangi. Pengujian dalam penelitian ini meliputi aspek warna, rasa, aroma dan tekstur. Penelitian dilakukan di Laboratorium *Pastry Bakery* dan uji organoleptik yang diujikan kepada 30 panelis agak terlatih, yaitu mahasiswa Program Studi Tata Boga di Universitas Negeri Jakarta. Metode yang digunakan adalah metode eksperimen. Data diambil menggunakan uji Friedman dengan taraf signifikan $\alpha = 0,05$. Hasil yang didapat dari uji hedonik menyatakan bahwa perbandingan jumlah tepung terigu protein tinggi dan protein sedang terhadap daya terima *grissini* daun kemangi memperoleh nilai rata - rata tertinggi pada perbandingan tepung protein tinggi dan protein sedang 75:25 secara berurutan, berdasarkan aspek warna adalah 4,2 dengan kategori suka, aspek rasa adalah 4,32 dengan kategori suka, aspek aroma adalah 4 dengan kategori suka , aspek tekstur adalah 4,6 dengan kategori antara suka dan sangat suka. Sementara hasil pengujian hipotesis menunjukkan tidak terdapat pengaruh perbandingan jumlah tepung protein tinggi dan protein sedang terhadap daya terima *grissini* daun kemangi terhadap aspek warna, rasa,dan aroma tetapi terdapat pengaruh perbandingan jumlah tepung protein tinggi dan protein sedang terhadap daya terima *grissini* daun kemangi terhadap aspek tekstur.

Kata kunci : Tepung Protein Tinggi, *Grissini* , dan Daya Terima.

THE EFFECT COMPARISON OF TOTAL OF HIGH WHEAT AND MEDIUM WHEAT TO ACCEPTABILITY OF GRISSINI BASIL LEAVES

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ABSTRACT

This study aims was to identify and analyze the influence of the ratio of high wheat and medium wheat were against acceptance grissini basil leaves. Testing in this study include aspects of color, taste, aroma and texture. The study was conducted at the Pastry Bakery Laboratory and organoleptic tests were tested on 30 panelists somewhat trained, the students of Food And Nutrition Family Welfare Department, State University of Jakarta. The method used was experimental method. Data taken using Friedman test with significance level $\alpha = 0.05$. The results of the test hedonic states that the ratio of the number of high - protein flour and protein were against acceptance grissini basil gain value - average high in comparison of high wheat and medium wheat was 75:25 respectively , based on the color aspect is 4.2 with categories like , the taste aspect was 4.32 with categories like , aroma aspect is 4 with categories like , the texture aspect is 4.6 with category between like and love . While the results of hypothesis testing shows obtained indicate there is no comparison of the effect of high wheat and medium wheat were against acceptance grissini basil leaves on aspects of color , taste , and aroma but there is a comparison of the effect of high wheat and medium wheat against acceptance grissini basil leaves on texture aspects

Keywords: High Wheat, Grissini, and Acceptability.