

PENGARUH PENAMBAHAN TEPUNG MAIZENA TERHADAP KUALITAS FISIK, KIMIAWI, DAN SENSORIS EMPAL GENTONG PASTA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung maizena terhadap kualitas fisik, kimiawi, dan sensoris empal gentong pasta. Bahan-bahan yang digunakan antara lain daging sapi, tepung maizena, kunir, jahe, laos, serai, kencur, bawang merah dan putih, kemiri, ketumbar, lada, klabet, pala, kapulaga, jinten, cengkeh, kayu manis, misoi, daun salam, bumbu empal kering, gula, garam, penyedap, vetsin, gula merah, dan santan. Metode diawali dengan persiapan daging dan bumbu, proses perebusan daging, proses pencampuran bumbu, dan proses pengentalan dengan level penambahan 0, 2, 4, dan 6%. Parameter yang diuji adalah uji fisik meliputi pH, keempukan, susut masak, dan daya ikat air, uji kimiawi meliputi air, protein, lemak, dan abu, dan uji sensoris meliputi rasa, warna, aroma, tekstur, dan daya terima. Data uji fisik dan uji kimia akan dianalisis menggunakan ANOVA satu arah dan apabila hasil menunjukkan perbedaan yang signifikan akan dilanjutkan dengan uji *Duncan's New Multiple Ranges Test* (DMRT) sedangkan uji sensoris menggunakan uji Kruskal Wallis dan apabila hasil menunjukkan perbedaan yang signifikan akan dilanjutkan dengan uji *Mann-Whitney Test*. Hasil analisis menunjukkan bahwa penambahan tepung maizena berpengaruh nyata ($P < 0,05$) terhadap keempukan dan rasa daging serta kuah namun tidak mempengaruhi terhadap kualitas kimiawi. Kesimpulan penelitian ini adalah penambahan tepung maizena dengan level 2% mampu mempengaruhi nilai keempukan dan rasa daging serta kuah.

Kata Kunci: Empal Gentong, Tepung Maizena.

EFFECT OF CORNFLOUR ADDITION ON PHYSICAL, CHEMICAL, AND SENSORY QUALITY OF EMPAL GENTONG PASTA

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ABSTRACT

This study aims to determine the effect of cornflour addition on the physical, chemical, and sensory qualities of empal gentong pasta. The ingredients used included beef, cornstarch, kunir, ginger, laos, lemongrass, galangal, shallots and white onions, candlenut, coriander, pepper, klabet, nutmeg, cardamom, cumin, cloves, cinnamon, misoi, bay leaves, dried empal spices, sugar, salt, flavouring, vetsin, brown sugar, and coconut milk. The method begins with the preparation of meat and spices, the process of boiling meat, the process of mixing spices, and the thickening process with the addition level of 0, 2, 4, and 6%. The parameters tested were physical tests including pH, tenderness, cooking shrinkage, and water binding capacity, chemical tests including water, protein, fat, and ash, and sensory tests including taste, colour, aroma, texture, and acceptability. Physical and chemical test data will be analysed using one-way ANOVA and if the results show significant differences, it will be followed by Duncan's New Multiple Ranges Test (DMRT) while the sensory test uses the Kruskal Wallis test and if the results show significant differences, it will be followed by the Mann-Whitney Test. The results of the analysis showed that the addition of cornstarch had a significant effect ($P < 0.05$) on the tenderness and taste of meat and gravy but did not affect the chemical quality. The conclusion of this study is that the addition of cornstarch with a level of 2% can affect the value of tenderness and flavour of meat and gravy.

Keywords: Empal Gentong, Maizena Flour.