

**KARAKTERISTIK FISIK DAN SENSORIS *MULTIGRAIN FLAKES*
DENGAN VARIASI FORMULASI TEPUNG JAGUNG (*Zea mays* L.)
DAN TEPUNG PISANG RAJA BANDUNG (*Musa paradisiaca* L.)**

INTISARI

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Flakes merupakan makanan sereal instan yang dapat dinikmati secara langsung maupun dengan penambahan susu. Pembuatan *multigrain flakes* dari jagung, pisang, beras merah, kacang hijau, dan kacang merah dapat meningkatkan diversifikasi bahan lokal dan mengurangi ketergantungan impor terigu. Penelitian ini dilakukan untuk mengetahui karakteristik fisik dan sensoris *multigrain flakes* serta karakteristik kimia dari formulasi terbaik yang diperoleh.

Dalam penelitian ini, digunakan rancangan acak lengkap non-faktorial dengan variabel variasi formulasi tepung jagung dan tepung pisang sebagai sumber utama karbohidrat yang memiliki pengaruh baik terhadap karakteristik fisik dan sensoris *flakes*. Variasi formulasi yang digunakan yaitu rasio tepung jagung:tepung pisang 10:50, 30:30, dan 50:10 dengan rasio tetap pada tepung beras merah:tepung kacang hijau:tepung kacang merah yaitu 15:15:10. Hasil penelitian menunjukkan bahwa formulasi tepung jagung:tepung pisang 10:50 menjadi formulasi terbaik yang dapat meningkatkan kerenyahan dan memiliki tingkat kesukaan tertinggi pada atribut aroma, tekstur, rasa, dan *overall*. Formulasi terbaik tersebut diperoleh karakteristik kimia kadar air 3,74%, kadar abu 0,04%, protein 7,54%, lemak 9,04%, karbohidrat 79,68%, dan serat pangan 10,74%.

Kata kunci: tepung jagung, tepung pisang, *multigrain flakes*

**PHYSICAL AND SENSORY CHARACTERISTICS
OF MULTIGRAIN FLAKES WITH VARIED FORMULATIONS
OF CORN FLOUR (*Zea mays* L.) AND BANDUNG PLANTAIN FLOUR
(*Musa paradisiaca* L.)**

ABSTRACT

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Flakes are an instant cereal food that can be enjoyed directly or with the addition of milk. Making multigrain flakes from corn, bananas, brown rice, green beans and red beans can increase the diversification of local ingredients and reduce dependence on wheat imports. This research was conducted to determine the physical and sensory characteristics of multigrain flakes as well as the chemical characteristics of the best formulation obtained.

In this study, a non-factorial completely randomized design was used with variable differences in the formulation of corn flour and banana flour as the main source of carbohydrates which had a good influence on the physical and sensory characteristics of the flakes. The different formulations used are the ratio of corn flour: banana flour of 10:50, 30:30, and 50:10 with a fixed ratio of brown rice flour: green bean flour: red bean flour, namely 15:15:10. The research results showed that the 10:50 corn flour:banana flour formulation was the best formulation that could increase crispiness and had the highest level of preference for aroma, texture, taste and overall attributes. The best formulation obtained chemical characteristics of 3,74% water content, 0,04% ash content, 7,54% protein, 9,04% fat, 79,68% carbohydrates and 10,74% dietary fiber.

Keywords: corn flour, banana flour, multigrain flakes