

ABSTRAK

Solusi untuk mengurangi jumlah impor gandum di Indonesia yaitu dengan menggunakan tepung lokal salah satunya adalah tepung mocaf. Tepung mocaf memiliki karakteristik yang hampir sama dengan tepung terigu sehingga dapat digunakan sebagai substitusi tepung terigu ataupun pengganti tepung terigu dalam beberapa pembuatan olahan pangan. Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung mocaf terhadap karakteristik fisik, kimia dan tingkat kesukaan konsumen pada produk pie ubi ungu. Penelitian ini menggabungkan tepung mocaf dan terigu dalam beberapa formulasi (80:20, 90:10, 100:0). Hasil penelitian menunjukkan bahwa substitusi tepung mocaf memberikan pengaruh yang bervariasi terhadap karakteristik fisik dan kimia pie. Pada karakteristik kimia yaitu kadar air memberikan pengaruh tidak berbeda signifikan sehingga variasi komposisi mocaf tidak memengaruhi kadar air secara menyeluruh. Adapun, karakteristik fisik yaitu pada atribut warna kulit pie, variasi komposisi mocaf memberikan pengaruh signifikan antara formulasi M8T2 dengan M1T0 dan M9T1 dengan formulasi M1T0 pada warna yang dihasilkan. Karakteristik fisik lainnya yaitu atribut hardness (kekerasan tekstur) tidak memberikan pengaruh yang signifikan. Pada atribut ketebalan, variasi komposisi mocaf memberikan pengaruh signifikan antara formulasi M9T1 dengan M1T0 pada ketebalan yang dihasilkan Uji *hedonic* menunjukkan bahwa formulasi M9T1 (90% mocaf : 10% terigu) memperoleh skor rata-rata tertinggi hampir di seluruh atribut yang dinilai, meliputi rasa mocaf, rasa ubi ungu, kelembutan isian, kerenyahan kulit pie, dan penilaian keseluruhan.

Kata kunci: Pie, Tepung terigu, Tepung mocaf, Ubi ungu, Uji *Hedonic*, Substitusi

Pembimbing Utama : Dr. Eng. Annie Mufyda Rahmatika, S.T., M.T



DEVELOPMENT OF PURPLE SWEET PIE CRUSH FILLING WITH MOCAF SUBSTITUTION

by

Rizki Ardianto

21/482395/SV/19937

Submitted to the Department of Bioresources Technology and Veterinary Vocational School
Universitas Gadjah Mada on *Month Date, year*
in partial fulfillment of the requirement for the Degree of
Bachelor of Applied Science in Agroindustrial Product Development

ABSTRACT

The solution to reduce the amount of wheat imports in Indonesia is by using local flour, one of which is mocaf flour. Mocaf flour has almost the same characteristics as wheat flour so it can be used as a substitute for wheat flour or a substitute for wheat flour in several food preparations. This study aims to determine the effect of mocaf flour substitution on the physical and chemical characteristics and consumer preference levels of purple sweet potato pie products. This study combines mocaf and wheat flour in several formulations (80:20, 90:10, 100:0). The results showed that mocaf flour substitution has varying effects on the physical and chemical characteristics of the pie. In chemical characteristics, namely water content, it does not have a significant effect so that variations in mocaf composition do not affect the overall water content. Meanwhile, physical characteristics, namely the color attribute of the pie crust, variations in mocaf composition have a significant effect between the M8T2 formulation and M1T0 and M9T1 formulations with the M1T0 formulation on the resulting color. Other physical characteristics, namely the hardness attribute (texture hardness), do not have a significant effect. In the thickness attribute, the variation of mocaf composition has a significant influence between the M9T1 and M1T0 formulations on the resulting thickness. The hedonic test shows that the M9T1 formulation (90% mocaf: 10% wheat flour) obtained the highest average score in almost all the attributes assessed, including mocaf taste, purple sweet potato taste, softness of the filling, crispness of the pie crust, and overall assessment.

Keywords: *Pie, Wheat flour, MOCAF flour, Purple sweet potato, Hedonic test, Substitution*

Supervisor : Dr. Eng. Annie Mufyda Rahmatika, S.T., M.T.