

INTISARI

“PENGARUH VARIASI JENIS TEPUNG TERHADAP SIFAT TEKSTURAL DAN PENERIMAAN KONSUMEN KERUPUK KARAK YANG DISUBSTITUSI TEPUNG JAGUNG (*Zea mays* L) PRATANAK”

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Hasil pengembangan kerupuk karak dengan penambahan konsentrasi 40% jagung pratanak pada penelitian Rahman (2021) menghasilkan tekstur kerupuk cukup keras dan tidak. mengembang. Hal ini diduga karena penambahan tepung jagung pratanak dengan konsentrasi cukup tinggi dalam formulasi kerupuk karak jagung mengakibatkan proporsi amilopektin yang bertanggung jawab terhadap pengembangan dan kerenyahan kerupuk semakin rendah. Oleh karena itu untuk memperbaiki kelemahan tersebut dalam penelitian ini akan dilakukan penambahan berbagai variasi jenis tepung dari luar sebagai sumber amilopektin.

Penelitian ini menggunakan Rancangan Acak Lengkap satu faktor perlakuan yaitu penambahan variasi jenis tepung meliputi tepung maizena, tepung sagu, tepung beras, dan tepung tapioka dengan 3 kali pengulangan. Pada penelitian ini dilakukan analisis sifat fisik meliputi penilaian warna, kekerasan, daya pengembangan volume, dan daya serap minyak. Parameter uji kesukaan meliputi warna, penampilan, aroma, rasa, kerenyahan, tekstur, dan keseluruhan. Kemudian dilakukan pengujian sifat kimia dengan uji proksimat dari pengujian yang telah dilakukan akan dipilih kerupuk karak jagung pratanak dengan penambahan tepung yang terbaik.

Hasil penelitian menunjukkan bahwa penambahan variasi jenis tepung berpengaruh terhadap penurunan tingkat kekerasan dari 6,41 N menjadi 4,33N-6,18 N, dan terjadi peningkatan kemampuan pengembangan volume kerupuk dari 100,12% menjadi 130,87-505,36%. Berdasarkan nilai penerimaan yang terbaik diperoleh sampel kerupuk karak-jagung pratanak penambahan tepung sagu dengan nilai atribut warna 3,87, penampilan 4,21, aroma 3,44, rasa, 4,60, kerenyahan 4,67, tekstur 4,25, dan keseluruhan 4,17. Hasil uji sifat fisik tepung sagu meliputi warna L 69,79, nilai a 3,16, nilai b 31,74, dan ΔE 2,33. Hasil uji sifat kimia kerupuk karak-jagung dengan penambahan tepung sagu memiliki kandungan kadar air 2,63 (%wb), Protein 5,01 (%db), lemak 31,25 (%db), kadar abu 3,48 (%db), dan karbohidrat 59,24 (%db).

Kata Kunci : Kerupuk Karak, Tepung Jagung Pratanak, Variasi Jenis Tepung

ABSTRACT

“THE EFFECT OF FLOUR TYPE VARIATION ON TEXTURAL CHARACTERISTIC AND CONSUMERS SENSORY ACCEPTANCE ON KARAK CRACKER SUBSTITUTED WITH PARBOILED CORN (*Zea mays* L.) FLOUR”

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In Rahman's study (2021), the texture of karak crackers developed with the addition of a 40% parboiled corn concentration resulted in a hard and non-expanding texture. This is most likely because using a high enough concentration of parboiled corn flour in the corn karak cracker formulation resulted in a lower percentage of amylopectin, which is responsible for the crackers' growth and crunchiness. As a result, to address these flaws, this study will incorporate different types of outside flour as an amylopectin source.

This study used a fully randomized design with only one treatment factor: the addition of different kinds of flour, such as cornstarch, sago flour, rice flour, and tapioca flour, with each treatment repeated three times. Physical, sensory, and chemical characteristics were all tested in this research. Color, hardness, volume swelling, and oil absorption were among the physical properties examined in this study. Color, appearance, aroma, flavor, crunchiness, texture, and overall are all parameters used in the preference test. The proximate test is then used to conduct the chemical characteristic test. The best corn karak crackers with the addition of the best flour will be chosen based on the tests that have been conducted.

According to the findings, the addition of different types of flour reduced the hardness level from 6.41 N to 4.33N-6.18 N and increased the ability to expand the volume of crackers from 100.12 percent to 130.87-505.36 percent. The parboiled corn cracker sample with sago flour had a color value of 3.87, an appearance value of 4.21, an aroma value of 3.44, a flavor value of 4.60, crispness value of 4.67, texture value of 4.25, and an overall value of 4.17, according to the best acceptance value. L color 69.79, a value 3.16, b value 31.74, and E 2.33 are among the physical properties of sago flour that have been tested. Water content 2.63 (%wb), protein 5.01 (%db), fat 31.25 (%db), ash content 3.48 (%db), and carbohydrates 59.24 (%db) were the results of the chemical properties test of corn-karak crackers with the addition of sago starch (%db).

Keyword : Karak Crackers, Pratanak Corn Flour, Flour Variety.