



INTISARI

Penelitian ini bertujuan untuk mengetahui tingkat penerimaan konsumen, volume pengembangan, dan karakteristik kimia *chiffon cake* berbahan dasar tepung *mocaf* dengan penambahan *Spirulina platensis*. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap dengan perlakuan penambahan *S. platensis* sebesar 0% = A; 2% = B; 4% = C; 6% = D; dan 8% = E. Sebagai kontrol digunakan *chiffon cake* berbahan dasar terigu tanpa penambahan *S. platensis*. Penambahan *S. platensis* menghasilkan *chiffon cake mocaf* dengan nilai yang lebih tinggi untuk parameter penerimaan konsumen, volume pengembangan, kadar protein, kadar air, kadar abu, kadar karbohidrat, kadar beta karoten dibandingkan *chiffon cake* kontrol, kecuali nilai kadar lemak yang melebihi Tabel Komposisi Pangan Indonesia. Formulasi *chiffon cake* terbaik adalah perlakuan dengan penambahan *S. platensis* 4% dengan nilai hedonik untuk rasa 3,52; warna 3,64; tekstur 3,47; dan aroma 3,3; volume pengembangan 64,24%, parameter kimia untuk nilai kadar air 37,85%, kadar protein 10,69%, kadar abu 1,61%, kadar lemak 13,64%, kadar karbohidrat 35,88%, dan kadar beta karoten 3531,35 RE.

Kata Kunci: *Spirulina platensis*, *chiffon cake*, *mocaf*, penerimaan konsumen.



ABSTRACT

*This study aimed to determine the effect of the addition of *Spirulina platensis* in mocaf chiffon cake toward consumer acceptance, chemical properties, and expansion rate of mocaf chiffon cake. Completely Randomized Design (CRD) was used in the experiment, using five treatments variation of concentration *S. platensis* (0% = A, 2% = B, 4% = C, 8% = D, 8% = E). As a control treatment was used chiffon cake that made by wheat flour without *S. platensis*. The result showed that mocaf chiffon cake with *S. platensis* has the highest value than control treatment on acceptance consumer, expansion rate, water content, protein content, ash content, carbohydrate content, beta carotene content, while fat content higher than standard (Indonesian Food Composition Table). The best formulation of mocaf chiffon cake was obtained from treatment with addition *S. platensis* 4%, with a hedonic value for flavor 3,52; color 3,64; texture 3,47; and aroma 3,3. Expansion rate 64,4%, water content 37,85%, protein content 10,69%, ash content 1,61%, fat content 13,64%, carbohydrates content 35,88%, beta carotene 3531,35 RE.*

*Keywords: *Spirulina platensis*, chiffon cake, mocaf, acceptance consumer.*