

## **ABSTRACT**

### **SENSORY PROFILE ANALYSIS OF SIGER RICE USING QUANTITATIVE DESCRIPTIVE ANALYSIS (QDA) METHOD**

**By**

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Lampung Province develop Siger rice as staple food diversification that utilize local raw materials. This study aimed to study the characteristics of sensory (taste, aroma, color, texture and appearance) of some Siger rice using Quantitative Descriptive Analysis (QDA) method. The study was done in two steps, first step was descriptive sensory analysis using Quantitative Descriptive Analysis (QDA) method by trained panelists and second step was a preference ranking test by consumer panelists. Data of QDA method were presented in a spider web diagram and data of preference ranking test were analyzed using nonparametric statistical with Friedman test and further analyzed by Duncan test.

The results showed that SH Siger rice described the high intensity of sourness and had sour aroma while PL Siger rice had musty aroma. MT Siger rice was described have a strong intensity for the brown color and TB Siger rice had the

white color. BP Siger rice had a high intensity of sweetness and yellow color. Cassava aroma, the level of springiness, and the level of the fluffier all of Siger rices had almost the same intensity as well as the level of uniformity four siger rice producers were same (SH, MT, PL, TB) except BP Siger rice did not have the level of uniformity. The highest consumers preference of the flavor was obtained BP Siger rice, the texture was obtained SH Siger rice, the color and the total appearance were obtained TB Siger rice. The levels of consumer preferences coming from all of Siger Rice respectively were BP Siger Rice, TB Siger Rice, PL Siger rice, MT Siger Rice and SH Siger Rice.

**Keywords:** *Siger rice, descriptive sensory analysis, Quantitative Descriptive Analysis (QDA), preference ranking test.*

## **ABSTRAK**

### **ANALISIS PROFIL SENSORI BERAS SIGER DENGAN MENGUNAKAN METODE *QUANTITATIVE DESCRIPTIVE ANALYSIS* (QDA)**

**Oleh**

**LINTANG HARWINA MADYARATRY**

Provinsi Lampung mengembangkan Beras Siger sebagai penganekaragaman pangan pokok yang memanfaatkan bahan baku berbasis lokal. Penelitian ini bertujuan untuk mempelajari karakteristik sensori (rasa, aroma, warna, tekstur dan penampakan) dari beberapa beras siger dengan menggunakan metode *Quantitative Descriptive Analysis* (QDA). Penelitian dilakukan dalam 2 tahap, yaitu tahap analisis sensori deskriptif dengan metode *Quantitative Descriptive Analysis* (QDA) menggunakan panel terlatih dan tahap uji kesukaan ranking menggunakan panel konsumen. Data hasil analisis QDA disajikan dalam bentuk diagram jaring laba-laba (*spider web*) dan data uji kesukaan ranking diolah secara statistik non parametrik dengan uji *Friedman* dan dianalisis lebih lanjut dengan uji Duncan.

Hasil penelitian menunjukkan bahwa Beras Siger SH dideskripsikan dengan rasa asam yang tinggi dan memiliki aroma asam sedangkan Siger PL beraroma apek.

Beras Siger MT bernilai tinggi untuk warna coklat dan Beras Siger TB memiliki warna putih. Beras Siger BP mempunyai nilai yang tinggi untuk rasa manis dan warna kuning. Aroma singkong, tingkat kekenyalan, dan tingkat kepulenan seluruh Beras Siger memiliki nilai hampir sama begitu pula dengan tingkat keseragaman 4 produsen beras siger (SH, MT, PL, TB) kecuali Beras Siger BP yang tidak mempunyai tingkat keseragaman. Kesukaan tertinggi konsumen terhadap Beras Siger yang berupa rasa dan aroma diperoleh dari Beras Siger BP, tekstur diperoleh Beras Siger SH, warna dan penampakan diperoleh Beras Siger TB. Tingkatan kesukaan konsumen terhadap semua Beras Siger masing-masing berturut-turut adalah Beras Siger BP, TB, PL, MT dan SH.

**Kata kunci:** *Beras Siger, analisis sensori deskriptif, Quantitative Descriptive Analysis (QDA), uji kesukaan ranking.*