

ABSTRACT

KAJIAN PENGOLAHAN KERIPIK LABU SIAM (*Shesium edule*) YANG DICAMPUR TEPUNG SINGKONG BERDASARKAN MUTU SENSORI (Study Processing Crackers Of Chayote (*Shesium edule*) Mixed Cassava flour Based On Quality Sensory)

By

Devi Utami

The purpose of this study was to find out the comparison between squash and cassava flour which yielded prefer chayote crackers. The study was prepared in a Completely Randomized Block Design (RAKL) with five treatments and four replications. Comparison between chayote and cassava flour is P1 (90:10); P2 (80:20); P3 (70:30); P4 (60:40); P5 (50:50). Data were tested by BNJ's verbal and variance test. The best result data is the addition of cassava flour by 30% on cassava flour mixed with cassava flour with Color score 4,07 (likes), Aroma score 3,62 (likes), Sense of 3,57 score (likes), Texture score 3, 57 (likes) and Overall Acceptance score 3,82 (likes). The best chayote crackers contain of 12.11% moisture content, 2.53% of ash content , 17.72% of fat, 1.57% of protein, 2.05% of crude fiber, and 64.00% of carbohydrate. The main study results continued by using the Ranking Test with three different samples of cassava flour (P1), tapioca flour (pak Tani) (P2), and tapioca flour (ibu Tani) (P3). The result of the rank test

showed that the ratio was not significantly different to the sensory character but was significantly different from the overall acceptance.

Keywords: Chayote, Cracker, Cassava Flour, Hedonic Test, Ranking Test

ABSTRAK

KAJIAN PENGOLAHAN KERUPUK LABU SIAM YANG DICAMPUR TEPUNG SINGKONG BERDASARKAN MUTU SENSORI

Oleh

Devi Utami

Penelitian bertujuan untuk menemukan perbandingan antara labu siam dengan tepung singkong yang menghasilkan kerupuk labu siam yang disukai. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan lima perlakuan dan empat ulangan. Perbandingan antara labu siam dengan tepung singkong P1(90:10); P2(80:20); P3(70:30); P4(60:40); P5(50:50). Data diuji dengan sidik ragam dan uji lanjut BNJ. Hasil data terbaik adalah penambahan tepung singkong sebesar 30% pada kerupuk labu siam yang dicampur tepung singkong dengan skor Warna 4,07(suka), skor Aroma 3,62(suka), skor Rasa 3,57 (suka), skor Tekstur 3,57(suka) dan skor Penerimaan Keseluruhan 3,82(suka). Kerupuk labu siam terbaik mengandung kadar air 12,11%, kadar abu 2,53%, lemak 17,72%, protein 1,57%, serat kasar 2,05%, karbohidrat 64,00%. Hasil

penelitian utama dilanjutkan dengan menggunakan Uji Ranking dengan tiga sampel yang berbeda tepung singkong (P1), tepung tapioka (pak Tani) (P2), tepung tapioka (Ibu Tani) (P3). Hasil uji ranking menunjukkan bahwa perbandingan tidak berbeda nyata terhadap sifat sensori namun berbeda nyata pada penerimaan keseluruhan.

Kata kunci : Labu Siam, Kerupuk, Tepung Singkong, Uji Hedonik, Uji Ranging

