

ABSTRACT

THE ADDITION A FEW ALGINATE CONCENTRATIONS ON GEBLEK

By

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This study aimed to get the appropriate concentration of alginate addition for the best physical, chemical, and organoleptic characteristics of geblek. This research was designed in Complete Randomized Block Design (CBRD) with four replication. The treatments were the addition of alginate in the geblek dough that consisted of six different levels concentration, 0% (A0), 1% (A1), 2% (A2), 3% (A3), 4% (A4), and 5% (A5) (B / w). The homogeneity of data were analyzed by Bartlett test and the additivity were tested by Tuckey test. ANOVA were used to know the effect of treatments. Then the data were further analyzed by Least Significant Difference (LSD) on level of 5%. The results showed that the appropriate alginate concentration for the best physical, chemical, and organoleptic characteristics of geblek was geblek with addition 1% concentration of alginat. The texture of the geblek with addition 1% concentration of alginate was not hard; Preferred by panelists based on texture, color, and taste attributes; Hardness skor was 0.475 mm /g/dt; Water content 39,864%; Oil absorption

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5,567%, fat content 3,905%, protein content 5,849%, ash content 2,039%, and carbohydrate content 40,776%.

Keyords: geblek, alginate, quality of geblek

ABSTRAK

PENAMBAHAN BERBAGAI KONSENTRASI ALGINAT PADA GEBLEK

Oleh

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Penelitian ini bertujuan mendapatkan konsentrasi penambahan alginat yang tepat terhadap karakteristik sifat fisik, kimia, dan organoleptik geblek terbaik. Penelitian disusun secara nonfaktorial dalam Rancangan Acak Kelompok Lengkap (RAKL) non faktorial dengan 4 kali ulangan. Perlakuannya adalah jumlah penambahan alginat pada adonan geblek yang terdiri dari 6 taraf, yaitu 0% (A0), 1% (A1), 2% (A2), 3% (A3), 4% (A4), dan 5% (A5) (b/b). Data yang diperoleh diuji kesamaan ragamnya dengan uji Bartlett dan keaditifitasan dengan uji Tuckey. Analisis sidik ragam digunakan untuk mengetahui ada tidaknya pengaruh perlakuan, kemudian dilakukan uji lanjut menggunakan uji BNT pada taraf 5%. Hasil penelitian ini menunjukkan bahwa konsentrasi penambahan alginat yang tepat terhadap karakteristik sifat fisik, kimia, dan organoleptik geblek terbaik, yaitu geblek dengan penambahan alginat sebesar 1% yang memiliki tekstur yang tidak keras; disukai oleh panelis berdasarkan atribut tekstur, warna, dan rasa; memiliki nilai kekerasan 0,475 mm/g/dt; kadar air 39,864%; daya serap

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minyak 5,567%, kadar lemak 3,905% protein 5,849%, kadar abu 2,039%, dan kadar karbohidrat 40,776%.

Kata kunci : geblek, alginat, dan mutu geblek