

ABSTRACT

FORMULATION OF PUMPKIN (*Cucurbitae Moschata* Durch) AND WHEAT FLOUR ON PHYSICAL, CHEMISTRY AND ORGANOLEPTIC OF CHIFFON CAKE

By

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The use of puree pumpkin as a substituent of wheat flour can reduce high consumption of wheat flour and as a food diversification. The aim of this research is to obtain the best chemical, physical and sensority characteristics of chiffon cake from various formulas of puree yellow pumpkin and wheat flour in accordance with SNI standard for cakes 01-4309-1996. The study was carried out using a single factor complete randomized block design (RAKL) with 4 repetitions, with a ratio of 6 puree yellow pumpkin and wheat flour, namely P0 (0:100); P1 (10:90); P2 (20:80); P3 (30:70); P4 (40:60) and P5 (50:50). Observation of the physical properties of chiffon cake products is measuring the ratio of development. Organoleptic tests were the color, aroma, and texture of chiffon cake using overall scoring, taste and acceptance tests using hedonic test. Data were analyzed by variance to obtain variant estimation errors and significance tests to determine the effect of treatment. For knowing the differences between

treatments, the data were further analyzed using a real honest difference test (BNJ) at a significant level of 5%.

The results showed that chiffon cake in the treatment ratio was 50% puree yellow pumpkin: 50% flour (P5) produced the best chiffon cake characteristics with chemical properties that is the level of chiffon cake water is 40.6463%, this is accordance with SNI. The level of chiffon cake ash is 0.8694%, this is in accordance with SNI. While the levels of protein, fat, crude fiber, and carbohydrates are 6.8061%, 5.1914%, 0.7632%, and 45.7235% respectively and do not have a standard set of specific SNIs. The resulting physical property is the development ratio of 35.5% which is still in the normal and symmetrical category. And the resulting sensoritys are yellow color, soft texture, aroma and taste which are liked by panelist, and the overall acceptance of panelists.

Keywords: *Chiffon cake, pumpkin puree, wheat flour*

ABSTRAK

FORMULASI LABU KUNING (*Cucurbitae Moschata Durch*) DAN TEPUNG TERIGU TERHADAP SIFAT FISIK, KIMIA DAN ORGANOLEPTIK *CHIFFON CAKE*

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Penggunaan *puree* labu kuning sebagai substituen tepung terigu dapat mengurangi konsumsi tepung terigu yang tinggi dan sebagai diversifikasi pangan. Penelitian bertujuan untuk mendapatkan karakteristik sifat kimia, fisik dan organoleptik *chiffon cake* yang terbaik dari berbagai formulasi *puree* labu kuning dan tepung terigu sesuai dengan standar SNI kue basah 01-4309-1996. Penelitian dilakukan menggunakan rancangan acak kelompok lengkap (RAKL) satu faktor dengan 4 ulangan, dengan perbandingan *puree* labu kuning dan tepung terigu sebanyak 6 taraf, yaitu P0 (0:100); P1 (10:90); P2 (20:80); P3 (30:70); P4 (40:60) dan P5 (50:50). Pengamatan sifat fisik produk *chiffon cake* yaitu mengukur rasio pengembangan. Uji organoleptik yaitu warna, aroma, dan tekstur *chiffon cake* menggunakan uji skoring, rasa dan penerimaan keseluruhan menggunakan uji hedonik. Data dianalisis dengan sidik ragam untuk mendapatkan penduga ragam galat dan uji signifikansi untuk mengetahui pengaruh perlakuan. Untuk

mengetahui perbedaan antar perlakuan, data dianalisis lebih lanjut menggunakan uji beda nyata jujur (BNJ) pada taraf nyata 5%.

Hasil penelitian menunjukkan bahwa *chiffon cake* pada perlakuan perbandingan 50% *puree* labu kuning : 50% tepung (P5) menghasilkan karakteristik *chiffon cake* terbaik dengan sifat kimia yaitu kadar air *chiffon cake* sebesar 40.6463%, hal ini masih dengan SNI. Kadar abu *chiffon cake* sebesar 0.8694%, hal ini sesuai dengan SNI. Sedangkan pada kadar protein, lemak, serat kasar, dan karbohidrat berturut-turut adalah 6.8061%, 5.1914%, 0.7632%, dan 45.7235% dan belum memiliki standar SNI khusus yang mengatur. Sifat fisik yang dihasilkan yaitu rasio pengembangan sebesar 35.5% yang masih dalam kategori normal dan simetris. Dan sensori yang dihasilkan yaitu warna kuning, tekstur lembut, aroma dan rasa disukai panelis, dan penerimaan keseluruhan disukai oleh panelis.

Kata kunci: *Chiffon cake, puree labu kuning, tepung terigu*