

**FORMULATION ADDITION OF GLUTINOUS RICE FLOUR  
TO CHARACTERISTICS OF CHAYOTE (*Sechium edule*) DODOL**

**ABSTRACT**

**By**

**MARTUA LAMPUNG JAYA SAGALA**

The purpose of this study was to obtain chayote dodol formulations that have the best level of panelist preference and chemical properties according to the Indonesian National Standard (SNI) of dodol in 2013. The study was arranged with a single treatment, in Randomized Block Design (RBD) with 3 replications. The formulations used are 100% glutinous rice flour : 0% chayote (T0 = Control), 80% glutinous rice flour: 20% chayote (T1), 70% glutinous rice flour: 30% chayote (T2), 60% glutinous rice flour: 40% chayote (T3), 50% glutinous rice flour : 50% chayote (T4), 40% glutinous rice flour : 60% chayote (T5). The data obtained were analyzed for the similarity of variance with the Barlett test and the data addition was tested by the Tukey test, then the data were analyzed by variance to determine whether there was any influence between treatments. To find out the differences between treatments the data were analyzed further using the BNJ test at the level of 5%.

The results of the study, it can be concluded that the ratio of glutinous rice flour and chayote has a significant effect are water content, ash content, crude fiber content, texture, flavor, taste and overall acceptance of chayote dodol. The formulation of 60% glutinous rice flour and 40% chayote produced dodol which had the best level of panelist preference and chemical properties according to the Indonesian National Standard (SNI) of dodol in 2013. Chayote Dodol with formulation of 60% glutinous rice flour: 40% chayote has flavor characteristics 3,346 (rather sweet), 3,104 flavor (rather typical chayote dodol), 3,675 texture (somewhat springy, elastic, not easily broken), overall acceptance 3,432 (likes), moisture content 7.613%, ash content 0.373%, crude fiber content 4.328%, protein content 2.479% and fat content 5.076%.

Keywords: dodol, chayote, formulation, favorite traits, chemical properties

## **ABSTRAK**

### **FORMULASI PENAMBAHAN TEPUNG KETAN TERHADAP KARAKTERISTIK DODOL LABU SIAM (*Sechium edule*)**

**Oleh**

**MARTUA LAMPUNG JAYA SAGALA**

Tujuan dari penelitian ini untuk mendapatkan formulasi dodol labu siam yang memiliki tingkat kesukaan panelis terbaik dan sifat kimia sesuai Standar nasional Indonesia (SNI) dodol tahun 2013. Penelitian disusun dengan perlakuan tunggal, dalam Rancangan Acak Kelompok (RAK) dengan 3 ulangan. Formulasi yang digunakan adalah 100% tepung ketan: 0% labu siam (T0 = Kontrol), 80% tepung ketan: 20% labu siam (T1), 70% tepung ketan: 30% labu siam (T2), 60% tepung ketan: 40% labu siam (T3), 50% tepung ketan: 50% labu siam (T4), 40% tepung ketan: 60% labu siam (T5). Data yang diperoleh dianalisis kesamaan ragamnya dengan uji Barlett dan penambahan datanya diuji dengan uji Tukey, selanjutnya data dianalisis sidik ragam untuk mengetahui ada tidaknya pengaruh antar perlakuan. Untuk mengetahui perbedaan antar perlakuan data dianalisis lebih lanjut menggunakan uji BNJ pada taraf 5%.

## **Martua Sagala**

Berdasarkan hasil penerlitan, dapat disimpulkan bahwa perbandingan tepung ketan dan labu memiliki pengaruh signifikan terhadap kadar air, kadar abu, kadar serat kasar, tekstur, aroma, rasa dan penerimaan keseluruhan dodol labu siam. Formulasi 60% tepung ketan dan 40% labu siam menghasilkan dodol yang memiliki tingkat kesukaan panelis terbaik dan sifat kimia sesuai Standar nasional Indonesia (SNI) dodol tahun 2013. Dodol labu siam dengan formulasi 60% tepung ketan : 40% labu siam memiliki sifat karakteristik rasa 3,346 (agak manis), aroma 3,104 (agak khas dodol labu siam), tekstur 3,675 (agak kenyal, elastis, tidak mudah patah), penerimaan keseluruhan 3,432 (suka), kadar air 7,613%, kadar abu 0,373%, kadar serat kasar 4,328%, kadar protein 2,479% dan kadar lemak 5,076%.

Kata kunci : dodol, labu siam, formulasi, sifat kesukaan, sifat kimia