

## **ABSTRACT**

### **THE EFFECT OF FORMULATION KEPOK BANANA PEELS FLOUR (*Musa paradisiaca formatypica*) AND WHITE GLUTINOUS RICE FLOUR ON SENSORY PROPERTIES OF DODOL**

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Dodol formulations by kepok banana peels flour and white glutinous rice flour is one of the food products rich in fibres to enhance economic value. Dodol processing technology is simple enough to be made in small scale industry (*home industry*). The objective of this research was to obtain the formulation of kepok banana peel (*Musa paradisiaca formatypica*) flour and white glutinous rice flour in making dodol to produce sensory properties corresponding SNI dodol No. 01-2986-2013. The research arranged in a Complete Randomized Block Design (CRBD) with one factorial and four replications. The treatments had 6 levels of comparison of kepok banana peels flour and white glutinous rice flour, that were K1 (90%:10%); K2 (20%:80%); K3 (30%:70%); K4 (40%:60%), K5 (50%:50%) and K6 (60%:40%). The data were analyzed by using ANOVA and were further tested with LSD test at 5% level of significant.

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The results showed that the ratio of kepok banana peels flour and white glutinous rice flour significantly affected the sensory properties (texture, color, taste, flavor and overall acceptance) of dodol. The best treatment produce dodol is K1 (10% kepok banana peels flour and 90% white glutinous rice flour). The best treatment of dodol (K1) produce texture with a score of 4.15 (plastic), color with a score of 3.13 (brown color), aroma with a score of 4.02 (likes), flavour with a score of 4.08 (likes), overall acceptance with a score of 4.37 (likes), water content 14.41%, ash content 0.81%, fat content 1.60%, protein content 2.85%, crude fiber content 1.43% and carbohydrate by different 78.90%.

**Keywords:** *dodol, formulation kepok banana peels flour, white glutinous rice flour*

## **ABSTRAK**

### **PENGARUH FORMULASI TEPUNG KULIT PISANG KEPOK (*Musa paradisiaca formatypica*) DAN TEPUNG KETAN PUTIH TERHADAP SIFAT SENSORI DODOL**

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Dodol dengan formulasi tepung kulit pisang kepok dan tepung ketan putih adalah salah satu produk makanan kaya akan serat untuk meningkatkan nilai ekonomis. Teknologi pengolahan coklat cukup mudah untuk dibuat dalam industri skala kecil (industri rumah tangga). Penelitian ini bertujuan untuk mengetahui formulasi tepung kulit pisang kepok (*Musa paradisiaca formatypica*) dan tepung ketan putih dalam pembuatan dodol yang menghasilkan sifat sensori sesuai SNI dodol No.01-2986-2013. Penelitian dilakukan dalam Rancangan Acak Kelompok Lengkap dengan faktor tunggal dalam 4 ulangan. Perlakuan tersebut memiliki 6 tingkat perbandingan tepung kulit pisang kepok dan tepung beras ketan putih, yaitu K1 (90%:10%); K2 (20%:80%); K3 (30%:70%); K4 (40%:60%), K5 (50%:50%), dan K6 (60%:40%). Data dianalisis sidik ragam dan dilanjutkan uji Beda Nyata Terkecil (BNT) pada taraf nyata 5%.

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Hasil penelitian menunjukkan bahwa formulasi tepung kulit pisang kepok dan tepung ketan putih berpengaruh sangat nyata terhadap tekstur, warna, rasa, aroma dan penerimaan keseluruhan dodol. Perlakuan terbaik produk dodol adalah K1 (10% tepung kulit pisang kepok dan 90% tepung ketan putih). Karakteristik dodol perlakuan terbaik (K1) menghasilkan tekstur dengan skor 4.15 (plastis), warna dengan skor 3.13 (coklat), aroma dengan skor 4.02 (suka), rasa dengan skor 4.08 (suka), penerimaan keseluruhan dengan skor 4.37 (suka), kadar air 14.41 %, kadar abu 0.81%, kadar lemak 1,60%, kadar protein 2,85%, kadar serat kasar 1,43% dan kadar karbohidrat *by different* 78.90%.

**Kata kunci :** *dodol, formulasi tepung kulit pisang kepok, tepung ketan putih.*