

## **ABSTRACT**

### **FORMULATION OF WAXY CASSAVA FLOUR AND GLUCOMANNAN ON THE SENSORY PROPERTIES OF SIGER RICE COOKED WITH RICE COOKER**

**By**

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Cassava has a high content of macro and micro nutrients that have the potential to be used as functional food so that it can be processed into siger rice. Siger rice products produced today still have weaknesses, namely physically, cooked rice from siger rice has a sticky, chewy texture, and is easy to harden after cooling. This study aimed to obtain the best formulation of waxy cassava flour and glucomannan on the sensory properties of siger rice cooked using a rice cooker. This study was arranged in a completely randomized design (CRD) with a single factor. The treatment in this study used 5 levels, namely F0 (100%:0%), F1 (87.5%:12.5%), F2 (75%:25%), F3 (62.5%:37.5%), and F4 (50%:50%). The data obtained were analyzed for similarity of variance with the Bartlett test and additional data were tested with the Tuckey test, then the data were analyzed for variance to determine the effect between treatments. If there is a significant effect, the data will be analyzed further with the Least Significant Difference Test (LSD) at the 5% level. The results showed that the formulation of waxy cassava flour and glucomannan significantly affected the sensory properties of siger rice. The characteristics of the best siger rice were made from a formulation of 87.5% waxy cassava flour and

12.5% glucomannan which resulted in a color score of 3.13 (brown white), a taste score of 3.18 (somewhat typical of cassava), an aroma score of 3.09 (somewhat typical of cassava), the overall acceptance score is 3.90 (likes), the moisture content is 14.88%, the ash content is 2.73, the protein content is 0.87%, the fat content is 2.44%, the crude fiber content is 1.84%, and carbohydrate content of 77.24%.

**Keywords:** siger rice, waxy cassava, glucomannan, rice cooker

## **ABSTRAK**

### **FORMULASI TEPUNG UBI KAYU WAXY DAN GLUKOMANAN TERHADAP SIFAT SENSORI NASI SIGER YANG DIMASAK DENGAN *RICE COOKER***

**Oleh**

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Ubi kayu memiliki kandungan gizi makro dan mikro tinggi yang berpotensi dijadikan sebagai pangan fungsional sehingga dapat diolah menjadi beras siger. Produk beras siger yang dihasilkan saat ini masih memiliki kelemahan, yaitu secara fisik nasi dari beras siger yang telah dimasak memiliki tekstur yang lengket, kenyal, dan mudah mengeras setelah dingin. Penelitian ini bertujuan untuk mendapatkan formulasi tepung ubi kayu *waxy* dan glukomanan terbaik terhadap sifat sensori nasi siger yang dimasak menggunakan *rice cooker*. Penelitian ini disusun dalam Rancangan Acak Lengkap (RAL) dengan faktor tunggal. Perlakuan pada penelitian ini menggunakan 5 taraf yaitu F0 (100%:0%), F1 (87,5%:12,5%), F2 (75%:25%), F3 (62,5%:37,5%), dan F4 (50%:50%). Data yang diperoleh dianalisis kesamaan ragamnya dengan uji Bartlett dan penambahan data diujidengan uji Tuckey, selanjutnya data dianalisis sidik ragam untuk mengetahui pengaruh antar perlakuan. Apabila terdapat pengaruh yang nyata, data dianalisis lebih lanjut dengan Uji Beda Nyata Terkecil (BNT) pada taraf 5%. Hasil penelitian menunjukkan bahwa formulasi tepung ubi kayu *waxy* dan glukomanan berpengaruh nyata terhadap sifat sensori nasi siger. Karakteristik nasi siger terbaik terbuat dari formulasi tepung ubi kayu *waxy* 87,5% dan glukomanan 12,5% yang menghasilkan skor warna 3,13 (putih kecoklatan), skor rasa 3,18 (agak khas singkong), skor aroma

3,09 (agak khas singkong), skor penerimaan keseluruhan 3,90 (suka), kadar air sebesar 14,88%, kadar abu sebesar 2,73, kadar protein sebesar 0,87%, kadar lemak sebesar 2,44%, kadar serat kasar sebesar 1,84%, dan kadar karbohidrat sebesar 77,24%.

**Kata kunci:** nasi siger, ubi kayu *waxy*, glukomanan, *rice cooker*