

## **ABSTRACT**

### ***THE EFFECT OF THE FORMULATION OF BANANA FLOUR (MUSA TEXTILIA) AND WHEAT FLOUR ON THE SENSORY PROPERTIES OF STEAM BROWNIES***

**By**

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This study aims to determine the effect of the formulation of wheat flour and plantain flour on the sensory properties of steamed brownies. This treatment was arranged in a completely randomized design (CRD) with a single factor and three replications. This study uses the formulation of wheat flour and banana flour there are 5 levels, namely: (F1) 100%:0%; (F2) 90%:10%; (F3) 80%:20%; (F4) 70%:30%; and (F5) 60%:40%. This study consisted of making steamed brownies, sensory testing (color, aroma, taste and texture). The data were tested by the Bartlett test and additional data was tested by the Tuckey test. The data were further processed with the 5% BNJ test. The formulation with the proportion of banana flour 30-40% produced different sensory properties and was lower than the formulation with 100% wheat flour. Meanwhile, the formulation with the proportion of banana flour 10-20% produced the sensory properties of steamed brownies which were not different from the formulation with 100% wheat flour.

Key words: steamed brownies, wheat flour, plantain flour.

## **ABSTRAK**

### ***PENGARUH FORMULASI TEPUNG PISANG RAJA (MUSA TEXTILIA) DAN TEPUNG TERIGU TERHADAP SIFAT SENSORI BROWNIES KUKUS***

**Oleh**

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Penelitian ini bertujuan untuk mengetahui pengaruh formulasi tepung terigu dan tepung pisang raja terhadap sifat sensori brownies kukus. Perlakuan ini disusun dalam rancangan acak lengkap (RAL) dengan faktor tunggal dan tiga kali ulangan. Penelitian ini menggunakan formulasi tepung terigu dan tepung pisang ada 5 taraf yaitu: (F1) 100%:0%; (F2) 90%:10%; (F3) 80%:20%; (F4) 70%:30%; dan (F5) 60%:40%. Penelitian ini terdiri dari pembuatan brownies kukus, pengujian sensori (warna, aroma, rasa dan tekstur). data diuji dengan *Uji Bartlett* dan korelasian data diuji dengan uji Tuckey. Data diolah lebih lanjut dengan uji BNT 5%. Formulasi dengan proporsi tepung pisang 30-40% menghasilkan sifat sensori yang berbeda dan lebih rendah dibanding Formulasi dengan 100% tepung terigu. Sedangkan Formulasi dengan proporsi tepung pisang 10-20% menghasilkan sifat sensori brownies kukus yang tidak berbeda dengan Formulasi 100% terigu.

Kata Kunci : brownies kukus, tepung terigu, tepung pisang raja.