

## **ABSTRAK**

### **PENGARUH JUMLAH PENAMBAHAN TEPUNG PORANG (*Amorphophallus muelleri Blume*) TERHADAP KARAKTERISTIK FISIK MUTU SENSORI, FISIK, DAN KIMIA SAUS TOMAT (*Lycopersicum esculentum L.*)**

**Oleh**

**Bella Olivia Irwan**

Saus tomat pada penelitian ini adalah saus tomat dengan penambahan tepung porang. Tujuan pada penelitian ini adalah untuk mengetahui pengaruh penambahan tepung porang terhadap sensori dan mutu saus tomat serta mendapatkan jumlah penambahan tepung porang yang menghasilkan karakteristik fisik dan sensori saus tomat yang mendekati syarat mutu SNI 01-3546-2004. Pada penelitian ini menggunakan metode Rancangan Acak Kelompok Lengkap (RAKL) dengan 4 ulangan menggunakan faktor tunggal. Faktor yang dikaji yaitu jumlah tepung porang yang terdiri dari 6 perlakuan P0 (0%), P1 (0,5%), P2 (1%), P3 (1,5%) P4 (2%), P5 (2,5%). Data yang diperoleh dianalisis secara statistik dengan menggunakan uji Barlett dan Tukey dilanjutkan dengan uji ANOVA dan uji BNT pada taraf 5%. Pengamatan yang dilakukan pada penelitian ini meliputi pengamatan sifat sensori, fisik, dan kimia. Hasil penelitian menunjukkan bahwa jumlah penambahan tepung porang terbaik didapatkan pada perlakuan P1 (0,5%) yang menghasilkan saus tomat dengan laju alir 4,85 cm/30s, pH 3,55, total padatan terlarut 21,00, Total mikroba  $1,8 \times 10^2$ , warna merah, kekentalan agak kental, aroma khas tomat, rasa asam, serta penerimaan keseluruhan yang disukai oleh panelis hal ini sesuai SNI No. 01-3546-2004.

**Kata Kunci:** Glukomanan, saus tomat, tepung porang.

## ABSTRACT

### **EFFECT OF ADDITIONAL AMOUNT OF PORANG FLOUR (*Amorphophallus muelleri Blume*) ON PHYSICAL CHARACTERISTICS OF SENSORIC, PHYSICAL AND CHEMICAL QUALITY OF TOMATO SAUCE (*Lycopersicum esculentum L.*)**

By

**Bella Olivia Irwan**

Some characteristic of tomato sauce produced with the additional of porang flour were evaluated in the study. The study was aimed to determine the effect of the addition of porang flour on the sensory and quality of tomato sauce and to obtain the amount of added porang flour that produces the physical and sensory characteristics of tomato sauce that are close to the quality requirements of SNI 01-3546-2004. The experiment was arranged in a Complete Randomized Block Design (CRBD) with 4 replications using a single factor. The factor studied was the amount of porang flour consisting of 6 levels P0 (0%), P1 (0.5%), P2 (1%), P3 (1.5%) P4 (2%), P5 (2.5 %). The data were analyzed statistically using the Barlett and Tukey test followed by the ANOVA test and LSD test at the 5% level. Observations made in this study included observations of sensory, physical, and chemical properties. The results showed that the best amount of added porang flour was obtained in treatment P1 (0.5%) which produced tomato sauce with a flow rate of 4.85 cm/30s, pH 3.55, total dissolved solids 21.00, total microbes  $1.8 \times 10^2$ , red color, rather thick consistency, distinctive aroma of tomatoes, sour taste, as well as overall acceptance which was liked by the panelists according to SNI No. 01-3546-2004.

**Keywords:** Glucomannan, porang flour, tomato sauce.