

ABSTRACT

EFFECT OF FORMULATIONS OF CASSAVA FLOUR (*Manihot Esculenta* C.) AND TARO CASSAVA FLOUR (*Colocasia esculenta* L.) ON THE CHEMICAL AND SENSORY PROPERTIES OF KELANTING

By

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This study aims to obtain formulations of cassava flour and taro tuber flour which produce kelanting with the best chemical and sensory properties. The method used in this study was a Complete Randomized Block Design (RAKL) with a single factor and 4 replications consisting of 6 formulation levels of cassava flour and taro tuber flour, namely T0 (100%:0%); T1 (80%:20%); T2 (60%:40%); T3 (40%:60%); T4 (20%:80%); T4 (20%:80%); and T5 (0%:100%). The homogeneity of the data obtained was analyzed using the Bartlett test and the additional data was tested with Tuckey test, then the data was analyzed for variance (ANARA) to determine the effect between treatments. If there is a significant effect, the data is analyzed further with the Honest Significant Difference Test (BNJ) at the 5% level. The results showed that the best kelanting sensory was the T2 treatment (60% cassava flour : 40% taro tuber flour) which resulted in a water content value of 4,49%, an ash content of 3,64%, a protein content of 0,65%, fat content of 12,95%, and crude fiber content of 3,17% with slightly crunchy textured sensory properties (score 3,80), slightly yellow color (score 3,98), slightly distinctive kelanting taste (score 3,80), and the panelist's preferred overall acceptance with a score of (4,12).

Keywords: *cassava butter flour, taro tuber flour, kelanting*

ABSTRAK

PENGARUH FORMULASI TEPUNG UBI KAYU (*Manihot esculenta C.*) DAN TEPUNG UMBI TALAS (*Colocasia esculenta L.*) TERHADAP SIFAT KIMIA DAN SENSORI KELANTING

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Penelitian ini bertujuan untuk mendapatkan formulasi tepung ubi kayu dan tepung umbi talas yang menghasilkan kelanting dengan sifat kimia dan sensori terbaik. Metode yang digunakan dalam penelitian ini adalah Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal dan 4 kali ulangan yang terdiri dari 6 taraf formulasi tepung ubi kayu mentegadan tepung umbi talas yaitu T0 (100%:0%); T1 (80%:20%); T2 (60%:40%); T3 (40%:60%); T4 (20%:80%); dan T5 (0%:100%). Data yang diperoleh dianalisis kehomogennannya dengan uji Bartlett dan kemenambahan data di uji dengan uji Tuckey, selanjutnya data di analisis sidik ragam (ANARA) untuk mengetahui pengaruh antar perlakuan. Apabila terdapat pengaruh yang nyata, data dianalisis lebih lanjut dengan Uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan bahwa sensori kelanting terbaik adalah perlakuan T2 (tepung ubi kayumentega 60% : tepung umbi talas 40%) yang menghasilkan nilai kadar air sebesar 4,49%, kadar abu sebesar 3,64%, kadar protein sebesar 0,65%, kadar lemak sebesar 12,95%, dan kadar serat kasar sebesar 3,17% dengan sifat sensori bertekstur agak renyah (skor 3,80), warna agak kuning (skor 3,98), rasa agak khas kelanting (skor 3,80), dan penerimaan keseluruhan yang disukai panelis dengan skor (4,12).

Kata Kunci: *tepung ubi kayu mentega, tepung umbi talas, kelanting*