

ABSTRACT

FORMULATION OF SPECULAAS BISCUITS MADE FROM YELLOW PUMPKIN (*Cucurbita moschata*) FLOUR AND WHEAT FLOUR

By

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Speculaas biscuits was a type of biscuit made from wheat flour, known for their distinctive spice flavors, such as cinnamon, ginger, and other spices. Wheat flour can be substituted with yellow pumpkin flour to enhance its utilization. This study aims to determine the effect of substituting yellow pumpkin flour and wheat flour on the physicochemical and sensory properties of *spekulas* biscuits and to identify the optimal formulation of yellow pumpkin flour and wheat flour for making *spekulas* biscuits. The research was designed using a Completely Randomized Block Design (CRBD) with six treatments and four replications. The treatment involved different concentrations of yellow pumpkin flour: A0 (0%), A1 (10%), A2 (20%), A3 (30%), A4 (40%), and A5 (50%). Data were analyzed using Bartlett's test and Tukey's test, followed by variance analysis (ANOVA) and a 5% Honest Significant Difference (HSD) test. Based on the study results, the best *spekulas* biscuit formulation was A1 (90% wheat flour: 10% yellow pumpkin flour), with scoring test results including color (4.22, yellow biscuit), aroma (3.75, slightly characteristic of yellow pumpkin), and texture (3.94, crunchy). Hedonic test results for overall acceptance scored 4.24 (highly liked). Physical analysis showed a texture of 1022.31 gf and moisture content of 1.81%. Chemical analysis indicated protein content of 8.54%, fat content of 26.65%, ash content of 1.08%, carbohydrate content of 61.92%, and beta-carotene content of 0.2987 mg/100 g.

Keywords : Speculaas biscuits, yellow pumpkin flour, wheat flour

ABSTRAK

FORMULASI BISKUIT *SPEKULAS* BERBAHAN DASAR TEPUNG LABU KUNING (*Cucurbita moschata*) DAN TEPUNG TERIGU

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Biskuit *spekulas* merupakan biskuit yang terbuat dari tepung terigu dan dikenal dengan rasa rempah khas seperti kayu manis, jahe, dan rempah lainnya. Tepung terigu dapat disubsitusikan dengan tepung labu kuning untuk meningkatkan pemanfaatan tepung labu kuning. Tujuan penelitian ini adalah mengetahui pengaruh substitusi tepung labu kuning dan tepung terigu terhadap sifat fisikokimia dan sensori biskuit *spekulas*, dan memperoleh formulasi terbaik dari tepung labu kuning dan tepung terigu pada pembuatan biskuit *spekulas*. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan enam perlakuan dan empat ulangan. Perlakuan konsentrasi tepung labu kuning terdiri dari 6 taraf, yaitu A0 (0%), A1 (10%), A2 (20%), A3 (30%), A4 (40%), dan A5 (50%). Data dianalisis menggunakan uji Bartlett dan uji Tuckey, dilanjutkan dengan analisis sidik ragam (ANOVA), dan uji lanjut BNJ (Beda Nyata Jujur) pada taraf 5%. Berdasarkan hasil penelitian, biskuit *spekulas* terbaik adalah perlakuan A1 (90% tepung terigu : 10% tepung labu kuning) dengan skor uji skoring yang meliputi warna 4,22 (kuning biskuit), aroma 3,75 (agak khas labu kuning), tekstur 3,94 (renyah); uji hedonik yang meliputi penerimaan keseluruhan 4,24 (sangat suka); analisis fisik yang meliputi fisik tekstur 1022,31gf, kadar air 1,81%; uji kimia yang meliputi kadar protein 8,54%, kadar lemak 26,65%, kadar abu 1,08%, kadar karbohidrat 61,92%, serta beta karoten 0,2987 mg/100 g.

Kata kunci : Biskuit *spekulas*, tepung labu kuning, tepung terigu