

ABSTRAK

KAJIAN FORMULASI TEPUNG BENGKUANG (*Pachyrhizus erosus*) DAN TEPUNG TERIGU PADA PEMBUATAN BROWNIES CHIPS

OLEH

AZ ZAHRA FITHRI SALSABILA

Brownies chips merupakan camilan yang dibuat dari adonan brownies yang dicetak membentuk persegi tipis dan dipanggang kering menghasilkan kepingan brownies yang praktis dikonsumsi dan tahan lama. Tujuan penelitian ini adalah mengetahui formulasi tepung bengkuang (*Pachyrhizus erosus*) dan tepung terigu yang menghasilkan brownies chips dengan sifat sensori terbaik. Penelitian ini disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan enam perlakuan dan empat ulangan. Perlakuan formulasi tepung bengkuang dan tepung terigu terdiri dari 6 taraf, yaitu T0 (0% : 100%), T1 (10% : 90%), T2 (20% : 80%), T3 (30% : 70%), T4 (40% : 60%), T5 (50% : 50%). Data dianalisis menggunakan uji Bartlett dan uji Tuckey, dilanjutkan dengan analisis ragam (ANARA), dan uji lanjut BNT (Beda Nyata Terkecil) pada taraf 5%. Berdasarkan hasil penelitian, brownies chips dengan formulasi tepung bengkuang dan tepung terigu yang menghasilkan sensori terbaik adalah perlakuan T4 (40% tepung bengkuang : 60% tepung terigu) yang memiliki rasa manis dan khas coklat, berwarna coklat kehitaman, bertekstur renyah dan padat, serta beraroma khas brownies chips. Hasil analisis kimia pada brownies chips tersebut yaitu kadar air 3,76%, kadar abu 2,34%, kadar protein 13,87%, kadar lemak 25,61%, kadar karbohidrat 54,42%, dan kadar serat kasar 6,01%. Adapun hasil perhitungan nilai kalori brownies chips per 100 gram adalah 503,65 kkal.

Kata kunci : brownies chips, camilan, bengkuang, tepung terigu, uji sensori

ABSTRACT

STUDY OF THE FORMULATION OF JICAMA FLOUR (*Pachyrhizus erosus*) AND WHEAT FLOUR IN MANUFACTURING BROWNIES CHIPS

By

AZ ZAHRA FITHRI SALSABILA

Brownies chips are a snack made from brownies dough that is molded into thin squares and baked dry to produce brownies chips that are easy to consume and last a long time. The aim of this research is to determine the formulation of jicama flour (*Pachyrhizus erosus*) and wheat flour which produces brownies chips with the best sensory properties. This research was structured in a Complete Randomized Block Design (RAKL) with six treatments and four replications. The formulation treatment of jicama flour and wheat flour consisted of 6 levels, namely T0 (0% : 100%), T1 (10% : 90%), T2 (20% : 80%), T3 (30% : 70%), T4 (40% : 60%), T5 (50% : 50%). Data were analyzed using the Bartlett test and Tuckey test, followed by analysis of variance (ANARA), and the Least Significant Difference (BNT) test at the 5% level. Based on the research results, brownies chips with a formulation of jicama flour and wheat flour that produces the best sensory results is the T4 treatment (40% jicama flour : 60% wheat flour) which has a sweet and distinctive chocolate taste, blackish brown color, crunchy and dense texture, and aromatic. typical brownies chips. The results of the chemical analysis of the brownies chips were water content 3.76%, ash content 2.34%, protein content 13.87%, fat content 25.61%, carbohydrate content 54.42%, and crude fiber content 6.01%. The calculation results for the calorific value of brownies chips per 100 grams are 503,65 kcal.

Key words : brownies chips, snacks, jicama, wheat flour, sensory test