

ABSTRACT

SENSORY AND CHEMICAL CHARACTERISTICS OF DRY BAKPIA WITH FORMULATIONS OF WHEAT FLOUR AND KEPOK BANANA FLOUR (*Musa acuminata balbisiana* Colla)

By

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Bakpia is a traditional round-shaped pastry filled with mung beans, wrapped in dough, and baked. This study aimed to determine the formulation of wheat flour and kepok banana flour that produced dry bakpia with the best sensory and chemical characteristics. A Completely Randomized Design (CRD) with a single factor was used, involving six formulations of wheat flour and kepok banana flour: P1 (100:0), P2 (90:10), P3 (80:20), P4 (70:30), P5 (60:40), and P6 (50:50), each replicated four times. Sensory evaluations (color, texture, taste, and aroma) and chemical analyses (moisture, ash, protein, fat, carbohydrate, and crude fiber contents) were conducted. The results showed that the P2 formulation (90% wheat flour : 10% kepok banana flour) produced bakpia with the best sensory characteristics, including a slightly dark white color, moderately layered crumbly texture, and a distinctive banana flavor and aroma. The chemical characteristics of the P2 formulation included 11.40% moisture, 2.6% ash, 14.85% protein, 13.02% fat, 58.13% carbohydrate, and 3.13% crude fiber.

Keywords: dry bakpia, kepok banana flour, sensory evaluation, chemical analysis

ABSTRAK

KARAKTERISTIK SENSORI DAN KIMIA BAKPIA KERING DENGAN FORMULASI TEPUNG TERIGU DAN TEPUNG PISANG KEPOK (*Musa acuminata balbisiana Colla*)

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Bakpia merupakan makanan tradisional berbentuk bulat dengan isian kacang hijau yang dibungkus adonan tepung dan dipanggang. Penelitian ini bertujuan untuk mengetahui formulasi tepung terigu dengan tepung pisang kepok yang menghasilkan bakpia kering dengan karakteristik sensori dan kimia terbaik. Penelitian menggunakan Rancangan Acak Kelompok Lengkap (RAKL) faktor tunggal, yaitu formulasi tepung terigu dan tepung pisang kepok dengan 6 taraf formulasi yaitu P1 (100:0), P2 (90:10), P3 (80:20), P4 (70:30), P5 (60:40), dan P6 (50:50) dalam 4 ulangan. Penilaian dilakukan melalui uji sensori (warna, tekstur, rasa dan aroma) serta uji kimia (kadar air, abu, protein, lemak, karbohidrat, dan serat kasar). Hasil penelitian menunjukkan bahwa formulasi P2 (90% tepung terigu:10% tepung pisang kepok) menghasilkan bakpia dengan karakteristik sensori terbaik, yaitu warna putih sedikit gelap, tekstur remah agak berlapis, serta rasa dan aroma khas pisang. Karakteristik kimia pada formulasi P2 yaitu kadar air 11,40%, abu 2,6%, protein 14,85%, lemak 13,02%, karbohidrat 58,13%, dan serat kasar 3,13%.

Kata kunci: bakpia kering, tepung terigu, tepung pisang kepok, uji sensori, uji kimia