

# UJI KUALITAS BOLU KUKUS TEPUNG KETAN HITAM

Oleh

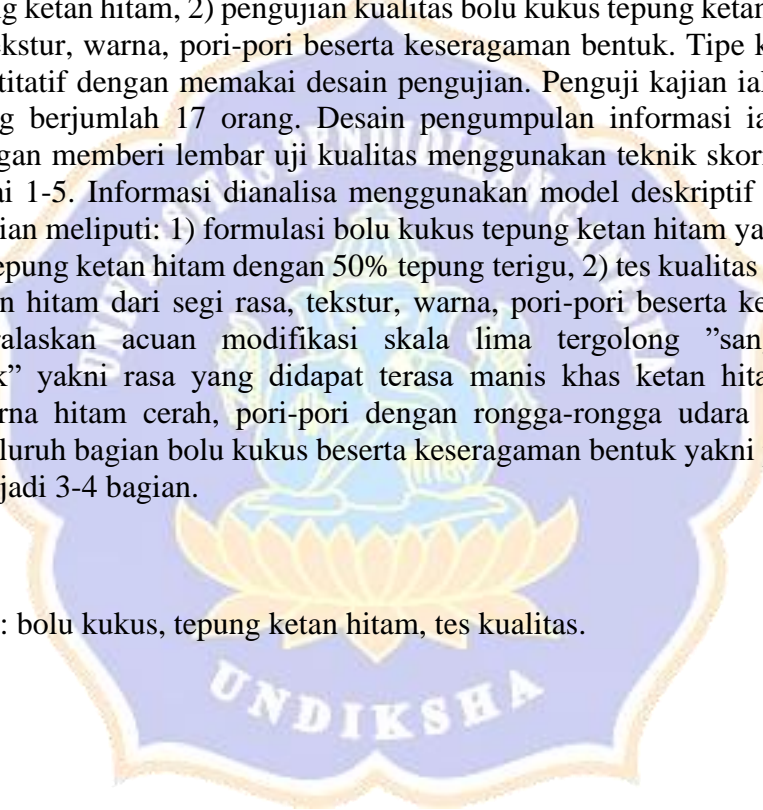
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## ABSTRAK

Kajian ini mempunyai capaian untuk: 1) menghasilkan formulasi bolu kukus tepung ketan hitam, 2) pengujian kualitas bolu kukus tepung ketan hitam dari segi rasa, tekstur, warna, pori-pori beserta keseragaman bentuk. Tipe kajian ialah kajian kuantitatif dengan memakai desain pengujian. Penguji kajian ialah penguji terlatih yang berjumlah 17 orang. Desain pengumpulan informasi ialah desain amatan dengan memberi lembar uji kualitas menggunakan teknik skoring dengan interval nilai 1-5. Informasi dianalisa menggunakan model deskriptif kuantitatif. Temuan kajian meliputi: 1) formulasi bolu kukus tepung ketan hitam yakni dengan rasio 50% tepung ketan hitam dengan 50% tepung terigu, 2) tes kualitas bolu kukus tepung ketan hitam dari segi rasa, tekstur, warna, pori-pori beserta keseragaman bentuk beralaskan acuan modifikasi skala lima tergolong "sangat sesuai karakteristik" yakni rasa yang didapat terasa manis khas ketan hitam, tekstur lembut, warna hitam cerah, pori-pori dengan rongga-rongga udara yang kecil merata keseluruh bagian bolu kukus beserta keseragaman bentuk yakni permukaan terbagi menjadi 3-4 bagian.

**Kata kunci:** bolu kukus, tepung ketan hitam, tes kualitas.



## **Abstract**

*This study aimed to: 1) produce a formulation of black sticky rice flour bolu kukus, 2) test the quality of black sticky rice flour bolu kukus in terms of taste, texture, color, pores and uniformity of shape. This study was a quantitative study using experimental methods. There were 17 trained research panelists. The data were collected using observation method by providing a quality test sheet using a scoring technique with a score interval of 1 to 5. The data were analyzed using quantitative descriptive techniques. The results of the research include: 1) formulation of black sticky rice flour bolu kukus was with a ratio of 50% black sticky rice flour to 50% wheat flour, 2) quality test of black sticky rice flour bolu kukus in terms of taste, texture, color, pores and uniformity of shape based on the five scale conversion reference was classified as "Very Suitable with the Criteria" in which the taste obtained was sweet, typical of black sticky rice, soft texture, bright black color, pores with small air cavities evenly distributed throughout the bolu kukus and uniformity of shape where the surface was split into 3-4 parts.*

**Key words:** *bolu kukus; black sticky rice flour; quality test*

