

**UJI KUALITAS KUE *MUFFIN* SUBSTITUSI TEPUNG BONGGOL
PISANG KEPOK (*MUSA ACUMINATA BALBISIANA*)**

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ABSTRAK

Penelitian ini bertujuan untuk: Menganalisis perbedaan kualitas produk kue *muffin* substitusi tepung bonggol pisang kepok 1) antara formula 30% dengan formula 20%, 2) antara formula 30% dengan formula 10%, dan 3) antara formula 20% dengan formula 10% pada aspek warna, tekstur, aroma, dan rasa. Jenis penelitian yang digunakan adalah penelitian kuantitatif dengan menggunakan metode eksperimen. Panelis dalam penelitian ini berjumlah 16 orang yang merupakan panelis terlatih. Metode pengumpulan data yang digunakan adalah metode observasi dengan memberikan lembar uji kualitas menggunakan teknik skoring dengan interval skor 1 sampai 3. Data dianalisis menggunakan teknik deskriptif kuantitatif. Hasil penelitian meliputi : 1) Antara formula 30% dengan formula 20% tepung bonggol pisang kepok didapatkan hasil t hitung $>$ t tabel yang artinya terdapat perbedaan kualitas pada aspek warna, tekstur, aroma, dan rasa kue *muffin* tepung bonggol pisang kepok. 2) Antara formula 30% dengan formula 10% tepung bonggol pisang kepok didapatkan hasil t hitung $>$ t tabel yang artinya terdapat perbedaan kualitas pada aspek warna, tekstur, aroma, dan rasa kue *muffin* tepung bonggol pisang kepok. 3) Antara formula 20% dengan formula 10% tepung bonggol pisang kepok didapatkan hasil t hitung $>$ t tabel yang artinya terdapat perbedaan kualitas pada aspek tekstur, sedangkan pada aspek warna, aroma, dan rasa didapatkan hasil t hitung $<$ t tabel yang artinya tidak terdapat perbedaan kualitas pada aspek warna, aroma, dan rasa kue *muffin* tepung bonggol pisang kepok.

Kata Kunci: kue *muffin*, tepung bonggol pisang kepok, uji kualitas.

Abstract

This study aims to: analyze the differences in the quality of muffin cake products substituted for kepok banana hump flour 1) between the 30% formula and the 20% formula, 2) between the 30% formula and the 10% formula, and 3) between the 20% formula and the 10% formula, aspects of color, texture, aroma and taste. The type of research used is quantitative research using experimental methods. There were 16 panelists in this study who were trained panelists. The data collection method used was the observation method by providing a quality test sheet using a scoring technique with a score interval of 1 to 3. Data was analyzed using quantitative descriptive techniques. The results of the research include: 1) Between the 30% formula and the 20% formula for kepok banana hump flour, the results obtained are $t \text{ count} > t \text{ table}$, which means there are differences in quality in the aspects of color, texture, aroma and taste of the kepok banana hump flour muffin cake. 2) Between the 30% formula and the 10% formula for kepok banana weevil flour, the results obtained are $t \text{ count} > t \text{ table}$, which means there is a difference in quality in the aspects of color, texture, aroma and taste of the kepok banana weevil flour muffin cake. 3) Between the 20% formula and the 10% formula for kepok banana weevil flour, the result was $t \text{ count} > t \text{ table}$, which means there is a difference in quality in the texture aspect, while in the aspect of color, aroma and taste, the result was $t \text{ count} < t \text{ table}$, which means there is no Quality differences in the aspects of color, aroma and taste of kepok banana hump flour muffin cake.

Keywords : muffin cake, kepok banana flour, quality test.

