

UJI HEDONIK ROTI MANIS UBI JALAR KUNING DENGAN PENAMBAHAN EKSTRAK DAUN BAYAM (*AMARANTHUS SP*)

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ABSTRAK

Penelitian ini bertujuan untuk mendeskripsikan; 1) formula roti manis ubi jalar kuning dengan penambahan ekstrak daun bayam, 2) tingkat kesukaan roti manis ubi jalar kuning dengan penambahan ekstrak daun bayam. Jenis penelitian deskriptif kuantitatif dengan metode penelitiannya yaitu eksperimen. Panelis uji hedonik berjumlah 100 orang masyarakat umum yang termasuk kedalam panelis konsumen. Instrumen yang digunakan dalam penelitian yaitu lembar observasi yang menyatakan tingkat kesukaan masyarakat terhadap roti manis ubi jalar kuning dengan penambahan ekstrak bayam. Data dianalisis dengan skala likert. Hasil penelitian menunjukkan bahwa; 1) formula roti manis ubi jalar kuning dengan penambahan ekstrak bayam yaitu 100 gram puree ubi jalar kuning, 34 gram kuning telur, 300 gram tepung terigu protein tinggi, 75 gram gulam pasir, 6 gram ragi instan, 20 gram susu bubuk, 125 ml ekstrak bayam, 2,5 gram garam, 35 gram margarin; 2) tingkat kesukaan panelis terhadap produk roti manis ubi jalar kuning dengan penambahan ekstrak bayam ditinjau dari empat aspek, yaitu: aspek warna dengan skor 4,35, aspek aroma dengan skor 4,23, aspek tekstur dengan skor 4,35, dan aspek rasa dengan skor 4,41. Berdasarkan rata-rata skor yang dihasilkan produk roti manis ubi jalar kuning dengan penambahan ekstrak bayam berada dalam kategori sangat suka atau sangat disukai.

Kata Kunci : Ekstrak bayam, Roti manis, Ubi jalar kuning.

ABSTRACT

This research aims to describe; 1) formula for yellow sweet potato sweet bread with the addition of spinach leaf extract, 2) level of preference for yellow sweet potato sweet bread with the addition of spinach leaf extract. This type of quantitative descriptive research uses an experimental research method. The hedonic test panelists numbered 100 members of the general public who were included in the consumer panelists. The instrument used in the research was an observation sheet which stated the level of people's liking for yellow sweet potato sweet bread with the addition of spinach extract. Data were analyzed using a Likert scale. The research results show that; 1) yellow sweet potato sweet bread

formula with the addition of spinach extract, namely 100 grams of yellow sweet potato puree, 34 grams of egg yolk, 300 grams of high protein wheat flour, 75 grams of granulated sugar, 6 grams of instant yeast, 20 grams of powdered milk, 125 ml of extract spinach, 2.5 grams of salt, 35 grams of margarine; 2) the level of panelists' preference for yellow sweet potato sweet bread products with the addition of spinach extract is reviewed from four aspects, namely: color aspect with a score of 4.35, aroma aspect with a score of 4.23, texture aspect with a score of 4.35, and taste aspect with a score of 4.41. Based on the average score produced by the yellow sweet potato sweet bread product with the addition of spinach extract, it is in the very like or very liked category.

Keywords: Spinach extract, sweet bread, yellow sweet potato.

