

MODIFIKASI VEGETABLE SALAD COMBRANG BLOSSOM DAN ATRIBUT SENSORINYA

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ABSTRAK

Penelitian ini bertujuan untuk: 1) menghasilkan formulasi pada *Vegetable Salad Combrang Blossom*, 2) uji kualitas *Vegetable Salad Combrang Blossom* dari segi warna, rasa dan tekstur. Jenis penelitian ini adalah penelitian eksperimen. Panelis penelitian merupakan panelis terbatas yang berjumlah 5 orang. Metode pengumpulan data yang digunakan dalam penelitian ini adalah dengan memberikan lembar observasi uji kualitas *Vegetable Salad Combrang Blossom* menggunakan teknik skorsing dengan skor 1-5. Data kemudian dianalisis menggunakan teknik deskriptif kuantitatif. Hasil penelitian meliputi; 1) Formulasi *Vegetable Salad Combrang Blossom* untuk 4 porsi terdiri dari: 63 gr bunga kecombrang, 38 gr jantung pisang, 34 gr daun kelor, 36 gr daun pakis, 54 gr jagung manis, 40 gr melinjo, 38 gr bengkoang, 100 gr mayones, 50 gr saus tomat, 3 gr bawang bombay, 20 gr tomat ceri, 1,5 gr mericca bubuk, 1 gr garam dan 1,2 gr cuka apel, 2) uji kualitas *Vegetable Salad Combrang Blossom* dari hasil analisis dengan mencari rata-rata pada aspek warna, rasa dan tekstur berdasarkan acuan konversi skala lima tergolong “sangat sesuai” yaitu memiliki kombinasi warna yang menarik dan segar, dengan perpaduan rasa yang tepat antara *vegetable* dan *dressing*, serta teksturnya yang renyah dan juga lembut ketika di kunyah.

Kata kunci: bahan pangan lokal, uji kualitas, *vegetable salad*

UNDIKSHA

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ABSTRAK

This study aims to: 1) produce formulations on Vegetable Salad Combrang Blossom, 2) test the quality of Vegetable Salad Combrang Blossom in terms of color, taste and texture. This type of research is experimental research. The research panelists are limited panelists totaling 5 people. The data collection method used in this study is to provide an observation sheet for the quality test of Vegetable Salad Combrang Blossom using the suspension technique with a score of 1-5. The data was then analyzed using quantitative descriptive techniques. The results of the study include; 1) Combrang Blossom Vegetable Salad Formulation for 4 servings consists of: 202.5 g of kecombrang flowers, 400 g of banana hearts, 180 g of moringa leaves, 220 g of fern leaves, 500 g of sweet corn, 100 gr of melinjo, 120 g of jicama, 100 g of mayonnaise, 50 g of tomato sauce, 2.5 g of onion, 20 g of cherry tomatoes, 1.5 g of powdered mericca, 1 gr of salt and 1.2 gr of apple cider vinegar, 2) the quality test of Vegetable Salad Combrang Blossom from the results of the analysis by looking for an average in terms of color, taste and texture based on a five-scale conversion reference is classified as "very suitable", which is to have an attractive and fresh color combination, with the right combination of flavors between vegetables and dressings, as well as the texture that is crispy and also soft when chewed.

Keywords : *local food, quality test, vegetable salad*