

**UJI KESUKAAN DORAYAKI SUBSTITUSI TEPUNG *MOCAF*
(*MODIFIED CASSAVA FLOUR*) DENGAN PENAMBAHAN EKSTRAK
UMBI BIT (*BETA VULGARIS L.*)**

Oleh

Pransiskanes Anggita Br Mannullang, NIM 2215081021

Jurusan Teknologi Industri

ABSTRAK

Penelitian ini bertujuan untuk mendeskripsikan : 1) Formulasi dorayaki substitusi tepung *mocaf* (*Modified Cassava Flour*) dengan penambahan ekstrak umbi bit; 2) Tingkat kesukaan panelis terhadap dorayaki substitusi tepung *mocaf* dengan penambahan ekstrak umbi bit berdasarkan aspek warna, tekstur dan rasa. Penelitian ini merupakan jenis penelitian kuantitatif dengan pendekatan eksperimen. Metode pengumpulan data menggunakan metode observasi dengan instrumen berupa lembar observasi uji kesukaan yang disebar kepada masyarakat (panelis). Kemudian data dianalisis secara statistik kuantitatif. Hasil penelitian menunjukkan bahwa: 1) Formulasi dorayaki substitusi tepung *mocaf* dengan penambahan ekstrak umbi bit, yaitu tepung *mocaf* 50%, tepung terigu 50% dan ekstrak umbi bit sebagai bahan cair; 2) Hasil uji kesukaan dorayaki substitusi tepung *mocaf* dengan penambahan ekstrak umbi bit pada aspek warna memperoleh persentase 79,14% dengan kategori “suka”, aspek tekstur memperoleh persentase 79,14% dengan kategori “suka”, dan aspek rasa memperoleh persentase 84,29% dengan kategori “sangat suka”. Berdasarkan hal tersebut dapat disimpulkan bahwa secara keseluruhan dorayaki substitusi tepung *mocaf* dengan penambahan ekstrak umbi bit memiliki tingkat penerimaan yang baik.

Kata kunci: umbi bit, dorayaki, *mocaf*, uji kesukaan

**PREFERENCE TEST OF DORAYAKI WITH MOCAF (MODIFIED
CASSAVA FLOUR) SUBSTITUTION AND THE ADDITION OF BEETROOT
(BETA VULGARIS L.) EXTRACT**

By

Pransiskanes Anggita Br Mannullang, NIM 2215081021

Department of Industri Technology

ABSTRACT

This study aims to describe: 1) The formulation of dorayaki using mocaf flour (Modified Cassava Flour) substitution with the addition of beetroot tuber extract; 2) The level of panelists' preference for dorayaki with mocaf flour substitution and added beetroot tuber extract based on color, texture, and taste aspects. This study is a quantitative research type with an experimental approach. Data were collected using observation methods with instruments in the form of preference test observation sheets distributed to the public (panelists). The data were then analyzed statistically using quantitative methods. The results indicate that: 1) The formulation of dorayaki with mocaf flour substitution and the addition of beetroot tuber extract consists of 50% mocaf flour, 50% wheat flour, and beetroot tuber extract as the liquid ingredient; 2) The preference test results for dorayaki made with mocaf flour substitution and added beetroot extract indicated that the color aspect scored 79.14% categorized as 'like', the texture aspect scored 79.14% categorized as 'like', and the taste aspect scored 84.29% categorized as 'very much like'. Based on these results, it can be concluded that overall, dorayaki made with mocaf flour substitution and added beetroot extract has a high level of acceptance.

Keywords: *beetroot, dorayaki, mocaf, preference test*