

UJI KUALITAS BOLU KUKUS MEKAR TEPUNG MOCAF (*MODIFIED CASSAVA FLOUR*) DENGAN GULA AREN PEDAWA

Oleh

Ni Kadek Dewi Nilawati, NIM 2215081003

Jurusan Teknologi Industri

ABSTRAK

Penelitian ini bertujuan untuk 1). Menentukan formulasi bolu kukus mekar tepung mocaf (*modified cassava flour*) dengan gula aren Pedawa. 2). Menganalisis kualitas bolu kukus mekar tepung mocaf (*modified cassava flour*) dengan gula aren Pedawa dari segi warna, bentuk, aroma, tesktur, dan rasa. Jenis penelitian yang digunakan yaitu penelitian kuantitatif dengan metode ini eksperimen. Pengumpulan data menggunakan metode observasi dengan menggunakan lembar observasi berupa lembar uji kualitas kepada panelis. Penelitian ini melibatkan 20 orang panelis terlatih. Data yang diperoleh dianalisis dengan teknik deskriptif kuantitatif dengan menghitung rata-rata. Hasil penelitian menunjukkan bahwa 1). Formulasi pembuatan bolu kukus mekar tepung mocaf dengan gula aren Pedawa menggunakan 100% tepung mocaf, yaitu 250 gr tepung mocaf, 200 gr gula aren Pedawa, 200 ml air, 100 gr telur, 25 gr gula pasir, 3 gr soda kue, 6 gr baking powder, 3 gr garam, 100 ml minyak. 2). Hasil uji kualitas bolu kukus mekar tepung mocaf dengan gula aren Pedawa pada aspek warna memperoleh skor 5 kategori sangat baik, aspek bentuk memperoleh skor 4,9 kategori sangat baik, aspek aroma memperoleh skor 4,9 kategori sangat baik, aspek tekstur memperoleh skor 4,8 kategori sangat baik, aspek rasa memperoleh skor 4,8 kategori sangat baik. Dapat disimpulkan bahwa secara keseluruhan bolu kukus mekar tepung mocaf dengan gula aren Pedawa sebagai produk inovasi berada pada kategori sangat baik sesuai dengan kriteria bolu kukus mekar.

Kata kunci: bolu kukus, gula Pedawa, tepung mocaf, uji kualitas.

QUALITY TEST OF MOCAF (MODIFIED CASSAVA FLOUR) STEAMED SPONGE CAKE WITH PEDAWA PALM SUGAR

By

Ni Kadek Dewi Nilawati, Student ID 2215081003

Department of Industrial Technology

ABSTRACT

This study aims to 1) determine the formulation of a steamed sponge cake made with mocaf (modified cassava flour) and Pedawa palm sugar; and 2) to analyze the quality assessment of the steamed sponge cake made with mocaf (modified cassava flour) and Pedawa palm sugar in terms of color, shape, aroma, texture, and taste. This study is an experimental study. Data collection used the observation method, employing an observation sheet in the form of a quality test sheet for the panelists. The panelists consisted of 20 trained individuals. The data obtained were analyzed using quantitative descriptive techniques by calculating the mean. The results of the study show that 1). The recipe for making steamed sponge cake using mocaf flour and Pedawa palm sugar consists of 100% mocaf flour, namely 250 g mocaf flour, 200 g Pedawa palm sugar, 200 ml water, 100 g egg, 25 g granulated sugar, 3 g baking soda, 6 g baking powder, 3 g salt, and 100 ml oil. 2). The quality test results for the mocaf flour steamed sponge cake with Pedawa palm sugar in the color aspect received a score of 5 category very good, the shape aspect received a score of 4.9 category very good, the aroma aspect received a score of 4.9 category very good, the texture aspect received a score of 4.8 category very good, and the taste aspect received a score of 4.8 category very good. It can be concluded that, overall, the mocaf flour steamed sponge cake with Pedawa palm sugar, as an innovative product, falls into the “very good” category according to the criteria for steamed sponge cakes.

Keywords: mocaf flour, Pedawa sugar, quality testing, steamed sponge cake.