

PENGARUH SUBSTITUSI TEPUNG BIJI ASAM (*Tamarindus Indica Linn*) TERHADAP KUALITAS *COOKIES*

Oleh

Lalu Muhammad Adha Hidayatullah
NIM 1715011018
Jurusan Teknologi Industri
Prodi Pendidikan Kesejahteraan Keluarga

ABSTRAK

Penelitian ini bertujuan untuk: (1) mengetahui kualitas terbaik cookies substitusi tepung biji asam antara Formula 1 (50% tepung terigu dan 50% tepung biji asam), Formula 2 (65% tepung terigu dan 35% tepung biji asam), dan Formula 3 (85% tepung terigu dan 15% tepung biji asam) dilihat dari indikator warna, aroma, tekstur, dan rasa. (2) mengetahui perbedaan kualitas cookies tepung terigu substitusi tepung biji asam antara Formula 1, Formula 2, dan Formula 3 dilihat dari indikator warna, aroma, tekstur, dan rasa. Jenis penelitian ini adalah penelitian kuantitatif dengan metode eksperimen. Panelis dalam penelitian ini adalah panelis terlatih yang berjumlah 16 orang. Metode pengumpulan data yang digunakan dalam penelitian ini adalah metode observasi melalui uji organoleptik cookies menggunakan teknik skoring. Data kemudian dianalisis dengan menggunakan 2 metode. Pertama, analisis rerata untuk mengetahui kualitas organoleptik cookies. Kedua, untuk mencari perbedaan kualitas organoleptik cookies data dianalisis menggunakan analisis Kruskal-Wallis dengan uji lanjutan Mann Whitney. Hasil penelitian menunjukkan: (1) terdapat kualitas cookies terbaik yaitu cookies Formula 3 dengan hasil rerata 3,40 dengan kriteria cookies sangat baik. (2) terdapat perbedaan signifikan diantara ketiga formula pada indikator warna, aroma, dan rasa, sedangkan pada indikator tekstur tidak terdapat perbedaan signifikan, pada indikator warna Formula 3 dengan Formula 2 tidak berbeda signifikan, namun kedua formula tersebut berbeda signifikan dengan formula 1. Pada indikator aroma Formula 1 dengan formula 2 tidak berbeda signifikan, namun kedua formula tersebut berbeda signifikan dengan formula 3. Pada indikator tekstur tidak terdapat perbedaan signifikan antar formula. Pada indikator rasa semua formula berbeda signifikan.

Kata kunci: Cookies, tepung biji asam, uji kualitas organoleptik.

ABSTRACT

This study aims to: (1) determine the best quality of tamarind flour substitution cookies between Formula 1 (50% wheat flour and 50% tamarind flour), Formula 2 (65% wheat flour and 35% tamarind flour), and Formula 3 (85% wheat flour and 15% tamarind flour) seen from the indicators of color, aroma, texture, and taste. (2) to know the difference in the quality of cookies with wheat flour substitution of tamarind flour between Formula 1, Formula 2, and Formula 3 in terms of color, aroma, texture, and taste indicators. This type of research is quantitative research with experimental methods. The panelists in this study were trained panelists totaling 16 people. The data collection method used in this research is the observation method through the organoleptic test of cookies using a scoring technique. The data were then analyzed using 2 methods. The first is the average analysis to determine the organoleptic quality of cookies. Second, to look for differences in the organoleptic quality of cookies, the data were analyzed using Kruskal-Wallis analysis with Mann Whitney follow-up test. The results showed: (1) there was the best quality of cookies, namely Formula 3 cookies with an average result of 3.40 with very good cookies criteria. (2) there are significant differences between the three formulas on the indicators of color, aroma, and taste, while on the texture indicators there are no significant differences, the color indicators of Formula 3 and Formula 2 are not significantly different, but the two formulas are significantly different from formula 1. the aroma indicators of Formula 1 and formula 2 are not significantly different, but the two formulas are significantly different from formula 3. There are no significant differences between formulas on the texture indicator. In the taste indicators, all formulas were significantly different.

Keywords: Cookies, tamarind seed flour, organoleptic quality test.