

INTISARI

Roti adalah produk yang diperoleh dari adonan tepung terigu yang diragikan dengan ragi roti dan dipanggang. Tepung terigu yang masih diimpor dari negara lain mengakibatkan perlu adanya pemanfaatan bahan lain seperti tepung kacang koro pedang. Tujuan dari penelitian ini adalah untuk mengetahui bagaimana pengaruh substitusi tepung kacang koro pedang terhadap karakteristik roti tawar.

Metode penelitian yang dilakukan dalam penelitian ini terdiri dari dua tahap yaitu penelitian pendahuluan dan penelitian utama. Penelitian pendahuluan dilakukan menguji kadar sianida tepung kacang koro pedang dan menentukan konsentrasi penambahan shortening. Adapun penelitian utama dilakukan untuk mengetahui pengaruh substitusi tepung kacang koro pedang terhadap respon fisik, kimia dan organoleptik. Pengujian respon kimia meliputi analisis kadar air dan kadar protein. Pengujian respon fisik berupa volume pengembangan dan respon organoleptik berupa uji skoring.

Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok (RAK) dengan pola faktorial 1x6 sebanyak empat kali pengulangan yang dilanjutkan uji Duncan untuk faktor yang berbeda nyata. Faktor percobaan terdiri dari substitusi tepung kacang koro pedang sebesar 5%, 10%, 15%, 20%, 25% dan 30%.

Hasil penelitian menunjukkan bahwa substitusi tepung kacang koro pedang berpengaruh terhadap kadar protein, volume pengembangan dan karakteristik organoleptik atribut aroma, tekstur, rasa dan *aftertaste* tetapi tidak berpengaruh terhadap kadar air produk roti tawar.

Kata kunci : roti tawar, substitusi, tepung kacang koro.

ABSTRACT

Bread is a product made by flour dough which fermented with yeast breads and baked. The flour which still imported from other countries bring the needs for the use of other materials such as sword jack-beans flour. The purpose of this study was to determine how the substitution effect of sword jack-beans flour on the characteristics of the wheat bread.

The research method used in this study consisted of two stages: a preliminary study and the primary study. The preliminary study was conducted to test cyanide levels in the sword jack-beans flour and determine the concentration of the addition of shortening. The primary study was conducted to determine the effect of substitution of the sword jack-beans to the response of physical, chemical, and organoleptic. Testing chemical response includes analysis the amount of both, water and protein. Testing of physical response was in the form of swelling volume and for the organoleptic response used scoring test.

The experimental design used in this study was a Randomized Block Design with factorial pattern 1x6 for four times repetition continued with the Duncan's test for different real factors. Experiment factors consist by the sword jack-beans substitution of 5%, 10%, 15%, 20%, 25% and 30%.

The result of the study showed that the sword jack-beans substitutions influence the amount of protein, swelling volume and characteristic organoleptic attribute of aroma, texture, taste and aftertaste, but did not affect the water content of the wheat bread.

Keywords: *Wheat Bread, Substitutes, Sword Jack-Beans Flour*