

ABSTRAK

Maksud dari penelitian ini adalah untuk meningkatkan konsumsi jagung serta labu kuning dengan memanfaatkan bahan baku tersebut menjadi *flakes*. Tujuan dari penelitian ini adalah untuk mengetahui perbandingan yang tepat dalam penggunaan tepung jagung dan tepung labu kuning dalam pembuatan *flakes*, mengetahui pengaruh interaksi dari konsentrasi penambahan tepung labu kuning dengan tepung jagung dan lama pemanggangan terhadap sifat fisikokimia *flakes* yang dihasilkan dan juga untuk mengetahui apakah dengan menggunakan tepung jagung dan tepung labu kuning serta dapat meningkatkan kandungan protein dan karbohidrat pada *flakes*.

Metode penelitian yang dilakukan meliputi respon kimia, respon fisik dan respon inderawi. Respon kimia terdiri dari uji kadar air, uji kadar abu, uji kadar protein, uji kadar karbohidrat dan uji serat kasar. Respon fisik meliputi uji daya serap air sedangkan respon inderawi dilakukan terhadap aroma, warna, rasa, tekstur sebelum diseduh dan tekstur setelah diseduh. Persiapan bahan baku dalam pembuatan tepung labu kuning dan tepung jagung kemudian dilakukan analisis bahan baku yang meliputi analisis kadar protein dan kadar air sebelum penelitian utama dimulai. Rancangan percobaan yang digunakan yaitu Rancangan Acak Kelompok (RAK) dengan 2 (dua) faktor yaitu faktor perbandingan tepung labu kuning dengan tepung jagung (3:1; 1:1; 2:1) dan faktor lama pemanggangan (15 menit, 20 menit, 30 menit). Dilakukan pengulangan sebanyak 3 kali ulangan dan rancangan perlakuan terdiri dari 27 perlakuan.

Hasil dari persiapan dan analisis bahan baku menghasilkan yaitu tepung labu kuning memiliki kadar air sebesar 5,50% dan kadar protein 7,21%. Tepung jagung sendiri memiliki kadar air sebesar 9,50% dan kadar protein sebesar 4,78%. Faktor perbandingan tepung labu kuning dengan tepung jagung berpengaruh nyata terhadap daya serap air, warna, aroma, rasa dan tekstur sebelum diseduh *flakes* labu kuning, tetapi tidak berpengaruh terhadap kadar air, kadar abu, kadar protein, kadar karbohidrat, kadar serat dan tekstur setelah diseduh. Faktor lama pemanggangan berpengaruh nyata terhadap kadar air, kadar protein, kadar karbohidrat, tetapi tidak berpengaruh nyata terhadap kadar abu, kadar serat, daya serap air, warna, aroma, rasa, tekstur sebelum diseduh dan tekstur setelah diseduh pada produk *flakes*. Faktor interaksi perbandingan tepung labu kuning dengan tepung jagung dan lama pemanggangan berpengaruh nyata terhadap kadar karbohidrat, tetapi tidak berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar serat, daya serap air, warna, aroma, rasa, tekstur sebelum diseduh dan tekstur setelah diseduh.

Kata Kunci: Tepung Labu Kuning, Tepung Jagung, Lama Pemanggangan dan *flakes*.

ABSTRACT

The purpose of this research is to increase the consumption of corn and pumpkin by making use of these raw materials into flakes. The purpose of this research is to know the exact comparison in the use of cornstarch and flour pumpkin in making flakes, knowing the influence of interaction of the concentration of the addition of pumpkin flour with corn flour and baking process against the nature of old fisikokimia flakes produced and also to find out if using cornmeal and flour pumpkin and can increase the protein and carbohydrates on the flakes.

The method of research conducted include response chemical, physical and sensorial response. The response consists of a chemical test of the moisture content test, ash levels test, protein levels test, the level of carbohydrates test and fiber test. Physical response includes water absorption test whereas the sensorial response made to the aroma, color, flavor and texture before brewed and after brewed. Preparation of the raw material in the manufacture of flour pumpkin and cornstarch then conducted analysis of raw materials which include analysis of the levels of protein and moisture content before the main research started. The experimental design used i.e. Random Design Group (RAK) and 2 (two) factor comparison factors i.e. flour pumpkin with corn starch (3:1; 1:1; 2:1) and the long roasting factors (15 minutes, 20 minutes, 30 minutes). Do the repetition as much as 3 times of Deuteronomy and the design of treatment consists of 27 treatments.

The result of the preparation and analysis of raw material generates i.e. flour pumpkin has a moisture content of 5.50% and protein 7.21%. Corn flour itself has a moisture content of 9.50% and protein levels of 4.78%. The factor comparison of pumpkin flour with corn flour real effect against water absorption, color, aroma, flavor and texture before brewed flakes pumpkin, but it has no effect against moisture, ash, protein levels, the levels of carbohydrates, fiber levels and texture once brewed. The real effect of roasting old factor against moisture, protein, carbohydrate levels, but real have no effect against gray levels, levels of fiber, absorption of water, color, aroma, flavor, texture before brewed and texture after brewed in flakes. The interaction factor comparison of pumpkin flour with corn flour and old grills affect to the level of carbohydrates, but do not affect real against moisture, ash, protein levels, fiber levels, absorption of water, color, aroma, flavor, texture before brewed and texture after brewed.

