

ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh perbandingan pada komposisi tepung komposit dan konsentrasi galendo terhadap karakteristik bolu galendo kukus. Tepung komposit yang digunakan terdiri atas tepung singkong dengan persentase terbesar, tepung terigu dan tepung kacang hijau.

Hasil penelitian pendahuluan menunjukkan perlakuan pendahuluan perendaman selama 1 jam dan blanching selama 15 menit menghasilkan tepung singkong dengan kadar sianida terendah sehingga tepung tersebut yang digunakan pada penelitian utama. Hasil penelitian utama menunjukkan pada tepung komposit yang terdiri dari tepung singkong, tepung terigu dan tepung kacang hijau berpengaruh terhadap organoleptik dalam hal warna, aroma, rasa, dan tekstur, serta kadar air, kadar protein dan daya kembang adonan. Konsentrasi galendo berpengaruh terhadap organoleptik dalam hal warna, aroma, rasa, dan tekstur, serta kadar air dan daya kembang adonan. Interaksi antara perbandingan pada tepung komposit dan konsentrasi galendo berpengaruh terhadap organoleptik dalam hal warna, aroma, rasa, dan tekstur serta kadar air.

Berdasarkan respon organoleptik, respon kimia dan respon fisika didapatkan produk terpilih yaitu t1g2 (perbandingan tepung singkong, tepung terigu dengan tepung kacang hijau 50% : 25% : 25% dan konsentrasi galendo 23,5%). Produk terpilih tersebut memiliki kadar air 23,87%, kadar protein 6,24%, daya kembang adonan 12,79%, kadar lemak 73,715 % dan kadar sianida 5,212 mg/kg dan nilai organoleptik rata-rata suka.

Kata kunci :Tepung singkong,tepung terigu,tepung kacang hijau, galendo, bolu kukus.

ABSTRACT

The purpose of this research was to know the effect of comparison on composite flour and concentration of galendo toward galendo (coconut milk skim in coconut oil process) steamed cake characteristics. The composite flour used consists of cassava flour with the largest percentage, wheat flour, and green bean flour.

The preliminary results showed preliminary immersion treatment for 1 hour and blanching for 15 minutes yielded cassava flour with the lowest cyanide content so that the flour was used in the main study. The main research results show that composite flour consisting of cassava flour, wheat flour, and green bean flour influenced organoleptic in terms of color, aroma, taste, and texture, as well as water content, protein content and dough-rising ability. Galendo concentration affects organoleptic in terms of color, flavor, taste, and texture, as well as moisture content and dough-rising ability. The interaction between composite flour ratio and galendo concentration has an effect on organoleptic in terms of color, aroma, taste, and texture and moisture content.

Based on the organoleptic response, chemical response and physical response were selected t1g2 (cassava flour, wheat flour with green bean flour 50%: 25%: 25% and 23,5% galendo concentration). The selected product has moisture content 23,87%, protein content 6,24%, dough-rising ability 12,79%, Fat content 73,715% and cyanide level 5,212 mg / kg and average organoleptic value was like.

Keywords : Cassava flour, flour, mug bean flour, coconut milk skim in coconut oil process, steamed cake.