

ABSTRACT

Assyifa Moulidia. B1710612. Sensory Profile of Snack Bar Tofu Dregs Flour and Bambara Groundnut with The Addition of Cinnamon, Ginger and Pandan Leaves using Rate-All-That-Apply (RATA) Method. Supervised by Aminullah and M. Fakhri Kurniawan.

Tofu dregs flour snack bar is one of the fiber-rich food diversification products based on tofu waste, but its presence is less attractive to consumers due to poor sensory perception, especially the aroma and taste of tofu dregs. This study aims to utilize cinnamon, ginger and fragrant pandan leaves which have the potential to improve the sensory value of snack bar products based on tofu dregs and bambara groundnut. The method used Rate-All-That Apply (RATA), includes determining sensory attributes through Focus Group Discussion (FGD) and sensory testing by selected panelists. There are 6 treatments, namely the ratio of the addition of cinnamon powder, powdered ginger and powdered pandan leaves and their intensity (1% and 2%). The data analysis used is Friedman Test, Principal Component Analysis (PCA) and Preferences Mapping processed using XLSTAT 2019 software. The results testing showed all panelists gave a preference value above the average for the snack bar with the 1% pandan leaf powder which had dominant sensory attributes of sweetness, salty taste, nutty flavor, flavor and aroma of pandan leaf, aroma of baked product, and texture of fudgy, crumbly and starchy. Overall, the consumers have high preference to the sensory attribute of aroma of baked product, sweetness, salty taste, nutty flavor, pandan leaf aroma and flavor, texture of fudgy, starchy, and crumbly.

Keywords: snack bar, tofu dregs flour, Rate-All-That-Apply (RATA)

ABSTRAK

Assyifa Moulidia. B1710612. Profil Sensori *Snack Bar* Tepung Ampas Tahu dan Kacang Bogor dengan Penambahan Kayu Manis, Jahe dan Daun Pandan Wangi menggunakan Metode *Rate-All-That-Apply* (RATA). Skripsi. Di bawah bimbingan Aminullah dan M. Fakhri Kurniawan.

Snack bar tepung ampas tahu merupakan salah satu produk diversifikasi pangan kaya serat berbasis limbah ampas tahu, namun kehadirannya kurang diminati konsumen karena sensori yang kurang baik terutama pada aroma dan rasa dari ampas tahu. Penelitian ini bertujuan untuk memanfaatkan rempah kayu manis, jahe dan daun pandan wangi yang berpotensi memperbaiki nilai sensori produk *snack bar* berbasis limbah ampas tahu dan kacang bogor. Metode yang digunakan adalah metode *Rate-All-That Apply* (RATA), meliputi penentuan atribut sensori melalui *Focus Grup Discussion* (FGD) dan pengujian sensori oleh panelis terpilih. Terdapat 6 perlakuan yaitu perbandingan penambahan kayu manis bubuk, jahe bubuk dan daun pandan wangi bubuk serta intensitasnya (1% dan 2%). Analisis data menggunakan *Friedman Test*, *Principal Component Analysis* (PCA) dan *Preferences Mapping* diolah menggunakan perangkat lunak XLSTAT 2019. Hasil pengujian dengan PCA dan *Preferences Mapping* menunjukkan bahwa seluruh panelis memberikan nilai kesukaan di atas rata-rata pada *snack bar* ampas tahu dan kacang bogor dengan penambahan daun pandan wangi bubuk 1% yang memiliki atribut sensori dominan yaitu rasa manis, rasa asin, rasa kacang, rasa daun pandan, aroma daun pandan, aroma *baked product*, tekstur *fudgy*, tekstur *crumbly* dan tekstur *starchy*. Secara keseluruhan, atribut yang mempengaruhi kesukaan panelis yaitu atribut aroma *baked product*, rasa manis, rasa asin, rasa kacang, rasa dan aroma pandan, tekstur *starchy*, tekstur *crumbly*, dan tekstur *fudgy*.

Kata kunci: *Snack bar*, Tepung ampas tahu, *Rate-All-That-Apply* (RATA)