

## ABSTRACT

**SITI NOVA ISDA DWIYANTI B.1710052.** Sensory and Chemical Characteristics of Mochi With Kepok Banana Peel Flour Substitution (*Musa acuminata* L.). Essay. Supervised by of M. Fakhri Kurniawan, S.Si., M.Si and Titi Rohmayanti, S.Si., M.Si.

Mochi is a traditional food known as a souvenir from the city of Sukabumi, West Java. Bananas produce peel waste which is used as processed food raw materials, one of which is flour, kapok banana peel flour has a fairly complete nutritional content of banana peels in making mochi as an additional ingredient and reduces the use of glutinous rice flour. This study aims to make mochi with the addition of kepok banana peel flour as a food waste utilization. This study used a completely randomized design (CRD) with one factor, namely the ratio of glutinous rice flour and kepok banana peel flour (100%: 0%), (90%: 10%), (80%: 20%), (70%: 30%). Product analysis includes sensory and hedonic quality tests to determine the selected product, then chemical analysis includes water content, ash content, protein content, fat content and carbohydrate content. The data analysis used was ANOVA and Duncan's follow-up test with 95% confidence. The results showed that mochi was selected with a ratio of 80% glutinous rice flour and 20% kepok banana peel flour). The results of the sensory quality test of the mochi product showed that the color of the mochi was dark brown, banana-scented, slightly banana flavored and had a chewy texture. The hedonic parameter test of color, taste, aroma, texture, overall shows that the panel likes mochi somewhat, but does not like the color of the selected mochi. The chemical content of selected mochi that has been SNI (01-4309-1996) contains water content of 42.21%, ash content of 0.24%, fat content of 3.15%, carbohydrate content of 45.69%, protein content of 8.71% does not meet SNI for wet cakes (01-4309-1996).

Keywords: mochi , rice flour and kepok banana peel flour

## ABSTRAK

**SITI NOVA ISDA DWIYANTI B.1710052.** Karakteristik Sensori Dan Kimia Pada Mochi Dengan Substitusi Tepung Kulit Pisang Kepok (*Musa acuminata* L.). Skripsi. Dibawah bimbingan M. Fakhri Kurniawan, S.Si., M.Si dan Titi Rohmayanti, S.Si., M.Si.

Mochi merupakan makanan tradisional yang dikenal sebagai oleh-oleh khas kota Sukabumi, Jawa Barat. Pisang menghasilkan limbah kulit pisang dimanfaatkan menjadi olahan bahan baku makanan salah satunya tepung, tepung kulit pisang kapok memiliki kandungan gizi kulit pisang cukup lengkap dimanfaatkan dalam pembuatan mochi sebagai bahan tambahan serta mengurangi penggunaan tepung ketan. Penelitian ini bertujuan membuat mochi dengan penambahan tepung kulit pisang kepok sebagai pemanfaatan limbah pangan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan satu faktor yaitu perbandingan tepung ketan dan tepung kulit pisang kepok (100%: 0%), (90%: 10%), (80%: 20%), (70%: 30%). Analisis produk meliputi uji mutu sensori dan hedonik untuk menentukan produk terpilih, kemudian dilakukan analisis kimia meliputi kadar air, kadar abu, kadar protein, kadar lemak dan kadar karbohidrat. Analisis data yang digunakan adalah ANOVA dan uji lanjut Duncan dengan selang kepercayaan 95%. Hasil penelitian menunjukkan bahwa mochi terpilih dengan perbandingan tepung ketan 80% dan tepung kulit pisang kepok 20%. Hasil uji mutu sensori produk mochi menunjukkan bahwa warna mochi coklat tua, beraroma pisang, sedikit berasa pisang dan bertekstur kenyal. Uji hedonik parameter warna, rasa, aroma, tekstur, overall menunjukkan panelis agak menyukai mochi, namun tidak menyukai warna dari mochi terpilih. Kandungan kimia mochi terpilih yang sudah memenuhi SNI (01-4309-1996) mengandung kadar air 42,21%, kadar abu 0,24%, kadar lemak 3,15 %, kadar karbohidrat 45,69% terkecuali kadar protein 8,71% belum memenuhi SNI kue basah (01-4309-1996).

Kata Kunci : mochi, tepung ketan putih, tepung kulit pisang kepok