

ABSTRACT

Sani Fauziah Rahmadanti. B.1710473. Physicochemical and Sensory Characteristics of *Flakes* from Taro Flour Composite Flour (*Colocasia esculenta L*), Tempe Flour and Carrot Flour (*Daucus carota L*). Supervised by Siti Aminah and Muhammad Rifqi

Flakes are ready-to-eat foods that are usually used as a food menu in the morning, *flakes* generally contain nutrients in the form of carbohydrates, protein, fiber and fat. This study aims to determine the effect of the comparison of concentrations of taro flour, tempe flour and carrot flour on water content, protein content, and rehydration power. This study uses a Completely Randomized Series (CRD) one factor five comparison variations, namely (A1 90%:5%:5%, A2 80%:15%:5%, A3 70%:25%:5% and A4 60%:35%:5%). The analysis used is water content, protein content, rehydration power, sensory test (sensory quality and hedonic test) and chemical analysis including ash content, fat content, crude fiber content and carbohydrate content. The data analysis used was ANOVA with Duncan's further test with 95% confidence interval. The results showed that the selected *flakes* were A4 treatment and had a protein content of 4,55%, water content 2,87%, rehydration power 13,73%, ash content 3,38%, fat content 7,23%, crude fiber content 5,65% and 81,97% carbohydrate content. Sensory quality test results showed that the *flakes* had a dark brown color, a slightly sweet taste, a mild aroma and a crunchy texture. The results of the hedonic test show that the parameters of color, aroma, taste, texture and overall have an assessment towards liking.

Keywords: *flakes*, taro flour, tempe flour, carrot flour

ABSTRAK

Sani Fauziah Rahmadanti. B.1710473. Karakteristik Fisikokimia dan Sensori *Flakes* dari Tepung Komposit Tepung Talas (*Colocasia esculenta L*), Tepung Tempe dan Tepung Wortel (*Daucus carota L*). Dibimbing oleh Siti Aminah dan Muhammad Rifqi

Flakes merupakan makanan siap santap yang biasanya digunakan sebagai menu makanan di pagi hari, *flakes* umumnya mengandung zat gizi berupa karbohidrat, protein, serat dan lemak. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan konsentrasi tepung talas, tepung tempe dan tepung wortel terhadap kadar air, kadar protein, dan daya rehidrasi. Penelitian ini menggunakan Rangkaian Acak Lengkap (RAL) satu faktor lima variasi perbandingan yaitu (A1 90%:5%:5%, A2 80%:15%:5%, A3 70%:25%:5% dan A4 60%:35%:5%). Analisis yang digunakan yaitu kadar air, kadar protein, daya rehidrasi, uji sensori (mutu sensori dan uji hedonik) dan analisis kimia meliputi kadar abu, kadar lemak, kadar serat kasar dan kadar karbohidrat. Analisis data yang digunakan yaitu ANOVA dengan uji lanjut Duncan dengan selang kepercayaan 95%. Hasil penelitian menunjukkan *flakes* terpilih yaitu perlakuan A4 dan memiliki hasil kadar protein 4,55%, kadar air 2,87%, daya rehidrasi 13,73%, kadar abu 3,38%, kadar lemak 7,23%, kadar serat kasar 5,65% dan kadar karbohidrat 81,97%. Hasil uji mutu sensori menunjukkan bahwa *flakes* memiliki warna coklat tua, rasa agak manis, aroma tidak langu dan tekstur renyah. Hasil uji hedonik menunjukkan parameter warna, aroma, rasa, tekstur dan *overall* memiliki penilaian ke arah suka.

Kata Kunci: *flakes*, tepung talas, tepung tempe, tepung wortel