

ABSTRACT

Nabila Rizqi Chairiyati Sonjaya. B1710532. Sensory and Chemical Properties of Mochi with Soy Flour Substitution. Essay. Under the guidance of Distya Riski Hapsari and Titi Rohmayanti.

Mochi is a typical Japanese cake made from white glutinous rice flour, round in shape, semi-moist, high in carbohydrates, low in protein. To increase the nutritional value of protein, it is necessary to add ingredients that contain high protein. This study aims to make mochi with soy flour substitution to increase the nutritional value of protein. This study used a completely randomized design (CRD) with two factors, the first factor was the ratio of white glutinous rice flour and soybean flour 95:5, 90:10 and 85:15. The second factor is the difference in steaming time of 10 minutes, 15 minutes and 20 minutes. Analysis of the data used for the organoleptic test is frequency distribution statistics, while for the chemical test using variance (ANOVA) with Duncan's follow-up test, 95% confidence interval. Mochi was selected based on hedonic results and protein content, namely the treatment of white glutinous rice flour 85%: soybean flour 15%, steaming time 20 minutes, with sensory quality test results showing The color of white mochi is slightly yellowish, has a slightly unpleasant aroma, slightly soy taste and chewy texture, the hedonic test has the attribute values of color, aroma, taste, texture and *overall* towards liking. The results of the chemical test of the selected mochi were 10.72% protein content, 39.44% water content, 0.91% ash content, 1.1% fat content, 47.38% carbohydrate content.

Keywords : Mochi, soybean flour, white glutinous rice flour, steaming time

ABSTRAK

Nabila Rizqi Chairiyati Sonjaya. B1710532. Sifat Sensori dan Kimia Mochi dengan Substitusi Tepung Kedelai. Skripsi. Di bawah bimbingan Distya Riski Hapsari dan Titi Rohmayanti.

Mochi adalah kue khas Jepang yang berbahan dasar tepung ketan putih, berbentuk bulat, bersifat semi basah, mengandung karbohidrat tinggi, rendah protein. Untuk meningkatkan nilai gizi protein, perlu adanya penambahan bahan yang mengandung protein tinggi. Penelitian ini bertujuan untuk membuat mochi dengan substitusi tepung kedelai untuk meningkatkan nilai gizi protein. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dua faktor, faktor pertama yaitu perbandingan tepung ketan putih dan tepung kedelai 95:5, 90:10 dan 85:15. Faktor kedua yaitu perbedaan lama pengukusan 10 menit, 15 menit dan 20 menit. Analisis data yang digunakan untuk uji organoleptik adalah statistik distribusi frekuensi, sedangkan untuk uji kimia menggunakan sidik ragam (ANOVA) dengan uji lanjut Duncan selang kepercayaan 95% . Mochi terpilih berdasarkan hasil hedonik dan kadar protein yaitu perlakuan tepung ketan putih 85% : tepung kedelai 15%, lama pengukusan 20 menit, dengan hasil uji mutu sensori menunjukkan warna mochi putih agak kekuningan, beraroma agak langu, agak berasa kedelai dan bertekstur kenyal, uji hedonik memiliki nilai atribut warna, aroma, rasa, tekstur dan *overall* menuju kearah suka. Hasil uji kimia mochi terpilih yaitu kadar protein 10,72%, kadar air 39,44%, kadar abu 0,91%, kadar lemak 1,1%, kadar karbohidrat 47,38%.

Kata kunci : Mochi, tepung kedelai, tepung ketan putih, lama pengukusan