

ABSTRAK

KAJIAN SIFAT KIMIA DAN ORGANOLEPTIK BRWONIESKUKUS DARI TEPUNG PISANG MULU BEBE (*Musa acuminata*)

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ABSTRAK

Brownies kukus merupakan salah satu jenis cake yang berwarna coklat kehitaman yang digemari oleh masyarakat. Salah satu bahan baku yang berpotensi untuk dijadikan brownies kukus adalah pisang mulu bebe (*Musa acuminata*). Penelitian ini bertujuan untuk mengetahui substitusi tepung pisang mulu bebe dan tepung terigu yang baik dalam pembuatan brownies kukus, dan untuk mengetahui karakteristik kimia dan organoleptik brownies kukus yang dibuat dengan substitusi tepung pisang mulu bebe dan tepung terigu yang berbeda. Rancangan percobaan yang digunakan dalam penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor dengan 5 perlakuan dan 3 kali ulangan, sehingga akan diperoleh 15 unit percobaan. Perlakuan penambahan tepung pisang mulu bebe dan tepung terigu pada pembuatan brownies kukus dengan perlakuan :P0= tepung pisang mulu bebe 0% : tepung terigu 100% P1= tepung pisang mulu bebe 25% : tepung terigu 75% P2= tepung pisang mulu bebe 50% : tepung terigu 50% P3= tepung pisang mulu bebe 75% : tepung terigu 25% P4= tepung pisang mulu bebe 100%: tepung terigu 0%. Substitus tepung pisang mulu bebe dan tepung terigu yang baik digunakan untuk brownies kukus pada perlakuan tepung pisang mulu bebe 100% dan tepung terigu 0%. Karakteristik kimia dan organoleptik brownies kukus tepung pisang mulu bebe dengan substitusi tepung pisang mulu bebe dan tepung terigu yang ditambahkan menghasilkan Kadar abu 1,17%, kadar protein 6,57%, kadar lemak 18,12% dan kadar karbohidrat 54,90%. Sifat organoleptik meliputi warna 4,18%, rasa 4,20% dan tekstur 4,18% .

Kata kunci : *Brwonies Kukus, Tepung Pisang, Pisang Mulu Bebe.*

ABSTRACT

STUDY OF CHEMICAL AND ORGANOLEPTIC PROPERTIES OF BRWONIES COOKUS FROM BEBE BANANA FLOUR(Musa acuminata)

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ABSTRACT

Steamed brownies are one type of cake that is dark brown in color favored by the public. One of the raw materials that have the potential to be made into steamed brownies is the Mulu Bebe banana (Musa acuminata). This study aims to determine the substitution of Mulu Bebe banana flour and wheat flour which is good in making steamed brownies, and to determine the chemical and organoleptic characteristics of steamed brownies made by substituting Mulu Bebe banana flour and different wheat flour. The experimental design used in this study used a one-factor completely randomized design (CRD) with 5 treatments and 3 replications, so that 15 experimental units were obtained. The treatment of adding mulu bebe banana flour and wheat flour to the manufacture of steamed brownies with the following treatment: P0 = mulu bebe banana flour 0%: 100% wheat flour P1 = mulu bebe banana flour 25%: 75% wheat flour P2 = mulu bebe banana flour 50% : 50% wheat flour P3 = mulu bebe banana flour 75%: 25% wheat flour P4 = 100% mulu bebe banana flour: 0% wheat flour. Mulu bebe banana flour and wheat flour are good substitutes for steamed brownies in the treatment of 100% mulu bebe banana flour and 0% wheat flour. Chemical and organoleptic characteristics of steamed brownies mulu bebe banana flour with mulu bebe banana flour substitutions and added flour resulting in an ash content of 1.17%, 6.57% protein content, 18.12% fat content and 54.90% carbohydrate content. Organoleptic properties include 4.18% color, 4.20% taste and 4.18% texture.

Key words: *Steamed Brwonies, Banana Flour, Mulu Bebe Banana.*