

ABSTRAK

PENGARUH TEPUNG UBI UNGU (*Ipomea batatas L*) TERHADAP KUALITAS UBI UNGU

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Ubi jalar ungu merupakan bahan pangan yang memiliki kandungan nutrisi karbohidrat dan sumber kalori yang cukup tinggi. Salah satu produk dari pemanfaatan ubi jalar ungu adalah stick ubi ungu. Stick biasanya disajikan untuk sajian tamu, cemilan sehari-hari, atau untuk oleh-oleh. Kriteria stick yang baik adalah warna kuning keemasan, berbentuk stick celup dengan rasa gurih, tekstur yang renyah, dan tidak pecah. Tujuan penelitian ini untuk mengetahui uji organoleptik, uji proksimat dan perlakuan terbaik penggunaan tepung ubi ungu terhadap kualitas stick ubi ungu. Penelitian ini dilakukan di Laboratorium Pendidikan Biologi UKAW kupang dan di Laboratorium Pengawasan Mutu Pangan (PMP) menggunakan metode eksperimen RAL dengan 7 perlakuan dan 3 kali ulangan yaitu (PO) 100%: 0%, (POE) 100%: 0%, (P1) 90% 10% (P2) 80%: 20%, (P3) 70% 30%, (P4) 60% 40%, (P5) 50% 50%. Parameter yang diuji yaitu uji organoleptik yang meliputi aspek aroma di peroleh $F_{hitung} 15,890 > F_{tabel} 3,94$ dan nilai signifikan $0,001 < 0,005$, warna di peroleh $F_{hitung} 20,796 > F_{tabel} 3,94$ dengan nilai signifikan $0,000 < 0,005$, rasa diperoleh $F_{hitung} 17,394 > F_{tabel} 3,94$ dengan nilai signifikan $0,000 < 0,005$, tekstur di peroleh $F_{hitung} 45,960 > F_{tabel} 3,94$ dengan nilai signifikan $0,000 < 0,005$, dan uji proksimat meliputi kadar karbohidrat, kadar lemak dan kadar air, serta perlakuan terbaik penggunaan tepung ubi ungu terhadap kualitas stick ubi ungu Berdasarkan hasil uji ANOVA didapatkan hasil yang berbeda nyata pada setiap perlakuan sehingga dilanjutkan uji lanjut Duncan Multiple Reing Test (DMRT) pada taraf signifikan 5%. Hasil setiap pengujian pada perlakuan aroma, warna, rasa dan tekstur menunjukan pada perlakuan PO dan P5 adalah perlakuan paling berbeda nyata dari setiap parameter aroma, warna, rasa dan tekstur dan perlakuan P2 adalah perlakuan terbaik. Hasil Uji proksimat untuk mengukur kandungan gizi stick ubi ungu kandungan karbohidrat tertinggi pada perlakuan P2 sebesar 70,70% kadar lemak tertinggi pada perlakuan P5 sebesar 21,95%, kadar air tertinggi pada perlakuan P2 sebesar 20,17%

Kata kunci: *Ipomea Batas L*, Tepung Ubi Ungu, Stick Ubi Ungu.

Keterangan *) = Peneliti

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ABSTRACT

THE EFFECT OF PURPLE POTATO FLOUR (*Ipomea batatas* L) ON THE QUALITY OF PURPLE POTATO

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Purple sweet potato is a food ingredient that has a fairly high carbohydrate nutritional content and is a source of calories. One of the products of the utilization of purple sweet potato is purple sweet potato stick. Sticks are usually served for guest dishes, daily snacks, or for souvenirs. The criteria for a good stick are golden yellow color, shaped like a dipping stick with a savory taste, crunchy texture, and not broken. The purpose of this study was to determine the organoleptic test, proximate test and the best treatment of using purple sweet potato flour on the quality of purple sweet potato sticks. This research was conducted at the UKAW Kupang Biology Education Laboratory and at the Food Quality Control Laboratory (PMP) using the RAL experimental method with 7 treatments and 3 replications, namely (PO) 100%: 0%, (POE) 100%: 0%, (P1) 90% 10% (P2) 80%: 20%, (P3) 70% 30%, (P4) 60% 40%, (P5) 50% 50%. The parameters tested were organoleptic tests covering the aroma aspect obtained F count $15.890 > F$ Table 3.94 and a significant value of $0.001 < 0.005$, color obtained F count $20.796 > F$ table 3.94 with a significant value of $0.000 < 0.005$, taste obtained F count $17.394 > F$ table 3.94 with a significant value of $0.000 < 0.005$, texture obtained F count $45.960 > F$ table 3.94 with a significant value of $0.000 < 0.005$, and proximate tests included carbohydrate content, fat content and water content, as well as the best treatment of using purple sweet potato flour on the quality of purple sweet potato sticks. Based on the results of the ANOVA test, significantly different results were obtained in each treatment so that the Duncan Multiple Reing Test (DMRT) was continued at a significant level of 5%. The results of each test on the aroma, color, taste and texture treatments showed that the PO and P5 treatments were the most significantly different treatments for each aroma, color, taste and texture parameter and the P2 treatment was the best treatment. The results of the proximate test to measure the nutritional content of purple sweet potato sticks, the highest carbohydrate content in the P2 treatment was 70.70%, the highest fat content in the P5 treatment was 21.95%, the highest water content in the P2 treatment was 20.17%

Keywords: *Ipomea Poetatos* L, Purple sweet potatoFlour, Purple Sweet Potato Stick. Information

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