PENGARUH SUBTITUSI TEPUNG TERIGU DENGAN PATI GARUT BUTIRAT PADA PROSES PEMBUATAN CAKE

Oleh: Rr. FERRA MAHARANI (03730009)
Agroindustry
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Abrade essence have potential to be able be modified essence. One of the modified form from abrade essence is abrade essence of butirat which may be processed tto be cake product. Cake which abrade essence of butirat material never be doneee researcher because it is side which be interested to be done study of cake with which abrade essence of butirat material. The goal of this study is to know phisic, chemistry characteristic along with organolpetic of cake with substitutionh of wheat flour and abrade essence of butirat by specific number.

This study use simple RAK (group random program) by one factor, 5 level consist of A (substitution abrade essence of butirat 0% by wheat flour 100%), B (substitution abrade essence of butirat 25% by wheat flour 75%), C (substitution abrade essence of butirat 50% by wheat flour 50%), D (substitution abrade essence of butirat 75% by wheat flour 25%), and E (substitution abrade essence of butirat 100% by wheat flour 0%), and it was carried out three times for each treatment with the proportion of wheat flour and abrade essence of butirat. The parameter which be used of chemistry cover: water degree, faat, protein, reduction glucose, and the physic analysis cover: volume, tescture, and organoleptic analysis cover: taste, aroma and clear

The study result show that cake of abrade essence of butirat is carried out De Garmo test which in treatmen A by substitution of essence 0% with wheat flour 100% cover chemistry analysis consist of water degree with result 30.58%, protein 3.022%, fat 6.01%, reduction glucose 26.63%, physis analysis by result volume expand 92.67%, teksture 190.45 mm/secon along with organoleptic cover taste with score total about 4.20 (very like), aroma with score total 3.80 (very strong, and clear 3.87 (very interesting)