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**ANALISIS UJI DAYA TERIMA DAN DAYA KEMBANG BOLU KUKUS LABU KUNING
(CUCURBITA MOSCHATA)**

SKRIPSI. Program Studi S1 Gizi 2021

(xviii + 56)

Meningkatnya permintaan terigu untuk industri makanan dalam negeri membuat Indonesia harus terus meningkatkan impor terigu. Indonesia terkenal dengan aneka ragam makanan olahan yang sebagian besar menggunakan terigu sebagai bahan utamanya. Penelitian ini bertujuan untuk menganalisis pengaruh proporsi *puree* labu kuning dan tepung terigu terhadap daya kembang dan daya terima bolu kukus dengan rancangan acak lengkap (RAL) dengan berbagai persentase perlakuan proporsi *puree* labu kuning dan tepung terigu sebagai berikut: P0 (0%:100%), P1 (10%:90%), P2 (20%:80%), P3 (30%:70%) dan P4 (40%:60%). Daya kembang dianalisis menggunakan uji *One-Way ANOVA* dan dilanjutkan dengan uji Duncan (DMRT). Daya terima dinilai dengan metode *hedonic scale scoring*, dan dianalisis dengan uji *Friedman* yang dilanjutkan dengan uji *Wilcoxon*. Hasil uji statistik menunjukkan bahwa bolu kukus dengan perlakuan P2 paling disukai oleh panelis dari daya terima warna ($p=0,000$), aroma ($p=0,000$), tekstur ($p=0,000$), dan rasa ($p=0,000$). Daya kembang bolu kukus dengan perlakuan P0, P1, P2, P3, dan P4 masing-masing adalah sebesar 116%, 112%, 104%, 95%, dan 80%. bolu kukus dengan perlakuan P2 memiliki daya kembang yang baik dan paling disukai oleh panelis dari segi warna, rasa, aroma, dan tekstur.

Kata kunci: Daya kembang, daya terima, bolu kukus, tepung terigu, *puree* labu kuning

ABSTRACT

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ANALYSIS OF TEST AND FLASHING POWER OF YELLOW (CUCURBITA MOSCHATA)

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The increasing demand for flour for the domestic food industry has forced Indonesia to continue to increase wheat imports. Indonesia is famous for a variety of processed foods, most of which use wheat as the main ingredient. This study aimed to analyze the effect of the proportion of puree pumpkin and wheat flour on the swelling power and acceptability of steamed sponge cake with a completely randomized design (CRD) with various percentages of treatment with the proportions of puree pumpkin and wheat flour as follows: P0 (0%:100%), P1 (10%:90%), P2 (20%:80%), P3 (30%:70%) and P4 (40%:60%). The swelling power was analyzed using the One-Way ANOVA test and continued with the Duncan test (DMRT). Assessed using the method Acceptability washedonic scale scoring, and analyzed by the test Friedman followed by the Wilcoxon test. The results of statistical tests showed that the sponge cake with P2 treatment were the most preferred by the panelists in terms of color acceptance ($p=0.000$), aroma ($p=0.000$), texture ($p=0.000$), and taste ($p=0.000$). The power of steamed sponge cake with P0, P1, P2, P3, and P4 treatments were 116%, 112%, 104%, 95%, and 80%, respectively. Steamed sponge cake with P2 treatment had good swellability and was most favored by panelists in terms of color, taste, aroma, and texture.