

RINGKASAN

Tape merupakan makanan tradisional hasil fermentasi yang memiliki berbagai macam bakteri baik yang aman dikonsumsi, tape dapat digolongkan sebagai sumber probiotik bagi tubuh. Pada penelitian ini dilakukan pembuatan produk diversifikasi tape singkong berupa dodol. Dodol tape singkong adalah makanan semi basah yang terbuat dari tape singkong yang ditambahkan gula dan jenis tepung. Penelitian ini bertujuan untuk mengetahui pengaruh variasi jenis tepung terhadap karakteristik kimia dan organoleptik tape singkong, mengetahui pengaruh variasi konsentrasi tepung terhadap karakteristik kimia dan organoleptik dodol tape singkong.

Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Kelompok (RAK) yang dilakukan secara faktorial yang terdiri atas 6 kombinasi perlakuan dan 3 kali ulangan sehingga diperoleh 18 unit percobaan. Faktor pertama yaitu jenis tepung(A) yang terdiri dari tapioka dan tepung terigu. Faktor kedua yaitu konsentrasi tepung(B) 15%; 25% dan 35%. Variabel yang diamati pada penelitian ini terdiri dari variabel kimia dan variabel organoleptik. Variabel kimia mencakup kadar air, kadar abu dan total padatan terlarut, sedangkan variabel organoleptik mencakup warna, tekstur, aroma, rasa dan kesukaan. Data hasil pengamatan variabel kimia dianalisis menggunakan ANOVA (*Analysis of Variance*) dan uji lanjut DMRT pada taraf $\alpha = 5\%$. Data hasil pengamatan variabel organoleptik dianalisis dengan uji *Friedman*.

Hasil penelitian menunjukkan bahwa Jenis tepung tapioka menghasilkan nilai total padatan terlarut yang lebih tinggi dibandingkan jenis tepung terigu. Adanya peningkatan konsentrasi tepung berpengaruh terhadap nilai kadar air dan total padatan terlarut. Semakin tinggi konsentrasi tepung yang ditambahkan menyebabkan kadar air menurun dengan nilai rata-rata kadar air 18,75-16,88% pada dodol tape singkong. Sedangkan nilai total padatan terlarut dodol tape singkong meningkat seiring penambahan konsentrasi tepung. Nilai rata-rata total padatan terlarut berkisar 60,33-63°brix. Penggunaan tapioka juga berpengaruh terhadap karakteristik organoleptik parameter warna, tekstur, aroma, rasa dan kesukaan. Karakteristik organoleptik pada parameter warna dihasilkan rata-rata skor warna sebesar 4,90 dari kombinasi perlakuan jenis tepung terigu dengan konsentrasi 35% (A2B3). Sedangkan kombinasi perlakuan tapioka dengan konsentrasi 35% (A1B3) menghasilkan nilai tertinggi terhadap parameter tekstur, aroma, rasa dan kesukaan. Berdasarkan dari nilai berturut-turut didapatkan rata-rata skor tekstur 3,93, skor aroma sebesar 3,70, skor rasa sebesar 4,12 dan skor kesukaan sebesar 3,98.

Kata Kunci : Dodol, tape singkong, tepung terigu, tepung tapioka

SUMMARY

Tape is a traditional fermented food that has various kinds of good bacteria that are safe to consume. Tape can be classified as a source of probiotics for the body. In this research, a diversified cassava tape product were made as dodol. Cassava tape dodol is a semi-wet food made from cassava tape with added sugar and other types of fillers. This research aims to determine the effect of variations in the type of filler on the physicochemical and organoleptic characteristics of cassava tape, to determine the effect of variations in the concentration of filler on the physicochemical and organoleptic characteristics of cassava dodol tape.

This research used an experimental method with a Randomized Block Design (RDB, which was carried out in a factorial manner consisting of 6 treatment combinations and 3 repetitions to obtain 18 experimental units. The first factor is the type of filler (A) which consists of tapioca and wheat flour. The second factor is the concentration of filler (B) 15%; 25% and 35%. The variables observed in this study consisted of physicochemical variables and organoleptic variables. Physicochemical variables include water content, ash content and total dissolved solids, while organoleptic variables include color, texture, aroma, taste and preferences. Data from observations of physicochemical variables were analyzed using ANOVA (Analysis of Variance) and the DMRT (Duncan Multiple Range) further test at the $\alpha = 5\%$ level. Data from observations of organoleptic variables were analyzed using the Friedman test.

The research results showed that tapioca flour produced a higher total soluble solids value than wheat flour. An increase in flour concentration affects the value of water content and total dissolved solids. The higher concentration of flour added causes the water content to decrease with an average value of 18.75-16.88% water content in cassava dodol tape. Meanwhile, the total soluble solids value of cassava dodol tape increased with increasing flour concentration. The average value of total dissolved solids ranges from 60.33-63.03. The use of tapioca also influences the organoleptic characteristics of color, texture, aroma, taste and liking parameters. Organoleptic characteristics of color parameters resulted in an average color score of 4.90 from the combination of wheat flour treatments with a concentration of 35% (A2B3). Meanwhile, the combination of tapioca treatment with a concentration of 35% (A1B3) produced the highest values for the parameters of texture, aroma, taste and preference. Based on the consecutive values, an average texture score of 3.93, aroma score of 3.70, taste score of 4.12 and liking score of 3.98 were obtained.

Keywords: Dodol, cassava tape, wheat flour, tapioca flour