PENGARUH PENAMBAHAN LABU KUNING (*Cucurbita Moschata)* TERHADAP KARAKTERISTIK STIK YANG DIHASILKAN

Gyna Sonia, Dewi Arziyah, S.TP, MP, Ariyetti, M.Si

Abstrak

Penelitian ini bertujuan untuk mengetahui formulasi penambahan labu kuning yang paling disukai panelis dalam pembuatan stik berdasarkan uji organoleptik. Untuk mengetahui pengaruh penambahan labu kuning terhadap karakteristik fisik dan kimia stik. Mengetahui *break even point* pembuatan stik dengan penambahan labu kuning. Rancangan penelitian yang digunakan dalam penelitian ini adalah rancangan acak lengkap (RAL) dengan perbandingan labu kuning dengan tepung terigu dan tepung tapioka yaitu A=0,% : 100%, B= 10% : 90%, C= 20% : 80%, D= 30% : 70%, E= 40% : 60% dengan 3 kali ulangan. Hasil pengamatan dari masing–masing perlakuan dianalisis dengan ANOVA, jika berbeda nyata maka dilanjutkan menggunakan uji lanjut Duncan's multiple range test (DNMRT) pada taraf 5%. Hasil penelitian berdasarkan uji organoleptik formulasi yang paling disukai terdapat pada perlakuan D yaitu penambahan labu kuning 30% : tepung terigu dan tapioka 70%, hasil uji organoleptik untuk warna 4 (suka), tekstur 4 (suka), rasa 3,16 (suka) dan aroma 3,92 (netral). Hasil penelitian menunjukkan bahwa penambahan labu kuning pada pembuatan stik terhadap karakteristik yang dihasilkan berpengaruh nyata terhadap kadar air, analisis betakaroten, kadar abu, kadar gula dan tidak berpengaruh nyata terhadap asam lemak bebas dan kerenyahan. Hasil pengujian terhadap stik labu kuning didapatkan kadar air 4,17 – 4,89 %, analisis betakaroten 0 – 777,10 µg, asam lemak bebas 0,7 – 0,27 %,kadar abu 0,84 – 1,62%, kadar gula 2,16 – 2,96 %, dan kerenyahan 193,62 – 375,43 N/cm^2. Hasil perhitungan *Break Event Point* (BEP) penambahan labu kuning pada pembuatan stik terhadap karakteristik yang dihasilkan perusahaan harus menjual 15.000 bungkus produk setiap tahunnya dan penjualan tersebut harus mencapai angkaRp 3.013.836 agar perusahaan tidak mengalami kerugian dan dapat terus beroperasi.

Kata kunci : Labu Kuning, Betakaroten, Kerenyahan, Kadar Gula

EFFECT OF ADDING YELLOW PUMPKIN (*Muscat Pumpkin)* THE CHARACTERISTICS STICK PRODUCED

Gyna Sonia, Dewi Arziyah S.TP, MP, Ariyetti M.Si

Abstract

This research aims to find out the formulation for adding yellow pumpkin that is most preferred by panelists in making sticks based on organoleptic tests. To determine the effect of adding yellow pumpkinon the physical and chemical characteristics of sticks. Know*break even point* making sticks with the addition of yellow pumpkin. The research design used in the research was RAL by comparing pumpkin with wheat flour and tapioca flour, namely A=0.% : 100%, B= 10% : 90%, C= 20% : 80%, D= 30% : 70 %, E= 40% : 60% with 3 repetitions. The observation results from each treatment were analyzed using ANOVA, if they were significantly different then continued using the DNMRT further test at the 5% level. The research results based on organoleptic tests of the most preferred formulation were in treatment D, namely the addition of 30% yellow pumpkin: 70% wheat flour and tapioca, organoleptic test results for color 4 (like), texture 4 (like), taste 3.16 (like) and aroma 3.92 (neutral). The results of the research showed that the addition of pumpkin to making sticks had a significant effect on the water content, beta-carotene analysis, ash content, sugar content and had no significant effect on free fatty acids and crispness. The test results on pumpkin sticks showed that the water content was 4,17 – 4,89%, beta-carotene analysis 0 – 777,10 µg, free fatty acids 0,7 – 0,27%, ash content 0,84 – 1,62%, sugar content 2,16 – 2,96%, and crispness 193,62 – 375,43 N/cm^2. The calculation results*Break Event Point* (BEP) adding yellow pumpkin to the production of sticks for the characteristics produced by the company must sell 15,000 packs of product each year and these sales must reach 3,013,836 so that the company does not experience losses and can continue to operate.

Keywords : Pumpkin, Beta-carotene, Crispness, Sugar Content