

ABSTRACT

*This research is done by making ribbon bread product made from elephant foot yam (*ternikstamalisasi*) bulbs. The elephant foot yam tubers are processed into starch products by modifying the starch through a process of nixtamalization which is useful as a substitute for wheat flour because it does not contain gluten. The purpose of this research is to know the process of making ribbon bread get physical test value and sensory ribbon bread of nixtamalized suweg bulb. The experimental design used was Completely Randomized Design (RAL) with 3 factorials including the addition of water proportion (1: 8, 1: 9, 1:10) and the proportion of the nixtamalized suweg bulbs (1: 0.9, 1: 1, 1: 1,1). Testing is done physically and sensorially using tool in the form of texture analyzer. The results showed that water proportion had significant effect on water content, L, a, b, hardness, springiness, gumminess, chewiness and resilience, taste, texture in mouth and aroma. While the proportion of flour has a significant effect on L, a, b, hardness, springiness, gumminess, chewiness, resilience, aroma. In the physical test, the values of water content parameters ranged from 22.29% -30.29%, L with values 23.96-31.06, a 8.73-12.00, b 34.13-35.20 and volume 23,98 cm³ / g - 49,88 cm³ / g, hardness ranged between 237.21-1.563g, springiness 0,96-5,08mm, cohesiveness 0,83-0,94, gumminess 344,65-2,128, chewiness 591,86 -5,214, and resilience 0,57-0,74, color 4,70-5,36, flavor 3,83-4,80, mouth texture 4,06-4,96, surface appearance 4,63-5,40, the scent of 4.50-5.50, the overall fondness is 4.70-5.63.*

Keywords: *Umbi suweg, nixtamalisasi, pita bread, physical, sensory*

ABSTRAK

Penelitian ini dilakukan pembuatan produk *pita bread* berbahan dasar tepung umbi suweg ternikstamalisasi. Umbi suweg yang masih mentah diolah menjadi produk tepung dengan memodifikasi pati melalui proses niktamalisasi yang berguna sebagai pengganti tepung terigu karena tidak mengandung gluten. Penelitian ini bertujuan untuk mengetahui proses pembuatan *pita bread* mendapatkan nilai uji fisik dan sensoris *pita bread* umbi suweg ternikstamalisasi. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap 1 (RAL) dengan 3 faktorial diantaranya penambahan proporsi air dengan air (1:8, 1:9, 1:10) dan proporsi tepung umbi suweg ternikstamalisasi (1:0,9, 1:1, 1:1,1). Pengujian dilakukan secara fisik dan sensoris menggunakan alat berupa texture analyzer. Hasil penelitian menunjukkan bahwa proporsi air berpengaruh nyata terhadap kadar air, L, a, b, *hardness*, *springiness*, *gumminess*, *chewiness* dan *resilience*, rasa, tekstur di mulut dan aroma. sedangkan proporsi tepung berpengaruh nyata pada L, a, b, *hardness*, *springiness*, *gumminess*, *chewiness*, *resilience*, aroma. Pada pengujian fisik diperoleh nilai parameter kadar air berkisar 22,29%-30,29%, L dengan nilai 23,96-31,06, a 8,73-12,00, b 34,13-35,20 dan volume 23,98cm³/g - 49,88cm³/g, *hardness* berkisar antara 237,21-1.563g, *springiness* 0,96-5,08mm, *cohesiveness* 0,83-0,94, *gumminess* 344,65-2.128, *chewiness* 591,86-5.214, dan *resilience* 0,57-0,74, warna 4,70-5,36, rasa 3,83-4,80, tekstur di mulut 4,06-4,96, kenampakan permukaan 4,63-5,40, aroma 4,50-5,50, kesukaan keseluruhan 4,70-5,63.

Kata kunci : *Umbi suweg, nikstamalisasi, pita bread, fisik, sensoris*