

Bekti Anifatul Mufatiroh. NIM 190331100082. Karakteristik Sereal dengan Bahan Baku Komposit Tepung Non Konvensional. Dibawah bimbingan **Dr. Supriyanto, S.TP., M.P.** dan **Mojiono, S.TP., M.Si.**

ABSTRAK

Indonesia menghadapi masalah kesehatan akibat pola konsumsi pangan masyarakat yang tidak sesuai pedoman gizi seimbang, sehingga berdampak pada penurunan tingkat kesehatan masyarakat. Penduduk Indonesia yang mempunyai keluhan kesehatan sebulan terakhir pada 2021 sebesar 27,23%. Rasio tersebut meningkat pada 2022 sebesar 29,94%. Pola hidup masyarakat modern yang kurang sehat menyebabkan penurunan aktivitas antioksidan dalam tubuh, sehingga muncul diversifikasi produk olahan pada sereal. Tujuan dari penelitian ini adalah menganalisis pengaruh formulasi komposit tepung terhadap karakteristik fisiko-kimia dan sensoris pada sereal dengan bahan baku komposit tepung non konvensional dan menentukan formulasi terbaik untuk sereal berdasarkan karakteristik fisiko-kimia dan sensoris. Penelitian dilakukan pada bulan April - Mei 2023 di Laboratorium Terpadu Fakultas Pertanian dan Laboratorium Teknologi Industri Pertanian. Desain penelitian menggunakan rancangan acak lengkap non faktorial. Bahan baku yang digunakan adalah tepung ubi jalar ungu, tepung beras merah, tepung jagung, tepung sorgum. Parameter uji yang dilakukan adalah kadar air, derajat pengembangan, kelarutan dan penyerapan air, tekstur, antioksidan, sensoris. Formulasi sereal berpengaruh terhadap karakteristik fisiko-kimia sampel, yaitu kadar air, derajat pengembangan, aktivitas antioksidan, dan atribut mutu warna, rasa, dan tingkat penerimaan secara keseluruhan pada uji sensoris. Formulasi tidak berpengaruh nyata pada IKA dan IPA, dan atribut mutu tekstur pada uji sensoris. Berdasarkan uji sensoris formulasi yang disukai oleh panelis berdasarkan tekstur dan rasa yaitu F1 (tepung ubi jalar ungu (50%) : tepung jagung (50%)), sedangkan berdasarkan warna yaitu F2 (tepung ubi jalar ungu (50%) : tepung sorgum (50%)). Berdasarkan pengujian yang telah dilakukan, formulasi terbaik yaitu pada F1 (tepung ubi jalar ungu (50%) : tepung jagung (50%)) yang didasarkan pada karakteristik fisiko-kimia dan sensoris

Bekti Anifatul Mufatiroh. NIM 190331100082. *Characteristics of Cereal with Non-Conventional Flour Composite Raw Materials.* Supervised **Dr. Supriyanto, S.TP., M.P.** dan **Mojiono, S.TP., M.Si.**

ABSTRACT

Indonesia is facing health problems due to people's food consumption patterns that do not comply with balanced nutrition guidelines, which has an impact on reducing the level of public health. In 2021, 27.23% of the Indonesian population had health complaints in the past month. The ratio increased in 2022 to 29.94%. The unhealthy lifestyle of modern society causes a decrease in antioxidant activity in the body, so there is a diversification of processed products in cereals. The purpose of this study was to analyze the effect of flour composite formulation on the physico-chemical and sensory characteristics of cereals with unconventional flour composite raw materials and determine the best formulation for cereals based on physico-chemical and sensory characteristics. The research was conducted from April to May 2023 at the Integrated Laboratory of the Faculty of Agriculture and the Agricultural Industrial Technology Laboratory. The research design used a non-factorial complete randomized design. The raw materials used were purple sweet potato flour, brown rice flour, corn flour, sorghum flour. The test parameters were moisture content, degree of development, solubility and water absorption, texture, antioxidants, and sensory. Cereal formulation influenced the physico-chemical characteristics of the samples, namely moisture content, degree of development, antioxidant activity, and quality attributes of color, taste, and overall acceptance level in the sensory test. Formulation had no significant effect on IKA and IPA, and texture quality attributes in the sensory test. Based on the sensory test, the formulation preferred by panelists based on texture and taste was F1 (purple sweet potato flour (50%): corn flour (50%)), while based on color was F2 (purple sweet potato flour (50%): sorghum flour (50%)). Based on the tests that have been carried out, the best formulation is F1 (purple sweet potato flour (50%) : corn flour (50%)) which is based on physico-chemical and sensory characteristic