

ABSTRAK

Kulit pangsit penambahan bekatul padi terbuat dari adonan tepung terigu, tepung tapioka, air, garam, minyak dengan penambahan bekatul, yang berupa lembaran tipis serta dipotong berdemensi persegi. Penambahan bekatul untuk penyumbang karakteristik fungsional dan kandungan gizi yang dimiliki bekatul dan merupakan potensi untuk pemanfaatan yaitu food ingredient dan pangan fungsional. Tujuan penelitian ini adalah untuk mengetahui pengaruh konsentrasi bekatul terhadap karakteristik fisik, kimia dan organoleptik dan berapa persentase penggunaan tepung terigu dan bekatul terbaik dalam pembuatan kulit pangsit. Penelitian ini dilakukan menggunakan desain penelitian Rancangan Acak Lengkap Faktorial (RALF) dengan 2 faktor, yaitu konsentrasi bekatul (5, 10 dan 15%) dan proporsi terigu tapioka (100:20, 95:25 dan 90:30 (gram)). Parameter penelitian yang dianalisis meliputi toughness, extensibility, warna, kadar air, kadar serat pangan, karakteristik sensoris hedonik. Uji efektifitas dan HPP (Harga Pokok Produksi). Hasil penelitian menunjukkan perlakuan terbaik kulit pangsit penambahan bekatul padi 5% dengan proporsi 95 g terigu dan 25 g tapioka, dengan kulit pangsit kadar air 35,92% kadar serat pangan 1,19% ketangguhan 12,294 g dan elastisitas 72,037 mm, L (kecerahan) yaitu 35,350, a (kemarahan) 8,750 dan b (kekuningan) 28,750. Sedangkan tingkat kesukaan panelis pada kulit pangsit substitusi bekatul padi yaitu 4,40 (mendekati sangat suka) yaitu perlakuan konsentrasi bekatul 5% dengan komposisi 95 gram terigu dan 25 gram tapioka. Adapun tingkat penilaian deskripsi warna produk cenderung kekuningan, memiliki aroma bekatul yang tidak cukup kuat, tekstur yang relatif renyah. Harga pokok produksi yang diperoleh yaitu Rp. 3.761 per kemasan dengan berat bersih 200 gram dengan ukuran 8 cm x 8 cm.

Kata Kunci: *Bekatul Padi, Kulit Pangsit, Terigu, Tapioka*

ABSTRACT

Dumpling skin with rice bran added is made from a mixture of wheat flour, tapioca flour, water, salt, oil with the addition of rice bran, which is in the form of thin sheets and cutting into square dimensions. The addition of bran to contribute to the functional characteristics and nutritional content of the bran and is a potential for utilization, namely food ingredient and functional food. The purpose of this research was to determine the effect of rice bran concentration on physical, chemical and organoleptic characteristics and what percentage of the best using of wheat flour and rice bran in making dumpling skins. This research was conducted using a completely randomized factorial design (RALF) with 2 factors, namely the concentration of rice bran (5, 10 and 15%) and the proportion of tapioca flour (100:20, 95:25 and 90:30 (grams)). The research parameters analyzed include toughness, extensibility, color, moisture content, dietary fiber content, hedonic sensory characteristics. Test effectiveness and CP (Cost of Production). The results showed the best treatment for dumpling skin 5% rice bran addition with a proportion of 95 grams flour and 25 grams tapioca, with dumpling skin water content 35.92% food fiber content 1.19% toughness 12.294 g and elasticity 72.037 mm, L (brightness), namely 35.350, a (redness) 8,750 and b (yellowish) 28,750. Meanwhile, the panelists' preference for dumpling skin with rice bran substitution was 4.40 (close to very good), namely 5% bran concentration treatment with a composition of 95 grams of flour and 25 grams of tapioca. As for the assessment level, the product color description tends to be yellowish, has a bran aroma that is not strong enough, and the texture is relatively crunchy. The cost of production obtained is Rp. 3,761 per package with a net weight of 200 grams with a size of 8 cm x 8 cm.

Keywords: *Rice Bran, Dumpling Skin, Flour, Tapioca*