

ABSTRAK

Wingko babat adalah kudapan terbuat dari tepung ketan dengan rasa legit dan gurih. Produk wingko UMKM Hidayah masih banyak mengalami ketidaksesuaian, sehingga produk kurang diminati oleh konsumen. Tujuan dari penelitian ini adalah perancangan dan uji coba (eksperimen) untuk mendapatkan kualitas wingko yang baik berdasarkan uji kadar air dan kadar gula. Eksperimen menggunakan faktor penambahan komposisi tepung kelapa (A) suhu (B), dan lama pemanasan (C). Perlakuan yang diberikan adalah penambahan tepung kelapa sebanyak 75% dan 50%, suhu 160°C dan 180°C, dan lama pemanasan sebesar 30 menit dan 45 menit. Penelitian menggunakan Rancangan Acak Lengkap Faktorial. Berdasarkan hasil ANOVA pada pengujian kadar air, faktor penambahan komposisi tepung kelapa, suhu, interaksi penambahan komposisi tepung kelapa dan suhu, interaksi penambahan komposisi tepung kelapa dan lama pemanasan, interaksi suhu dan lama pemanasan, dan interaksi antara penambahan komposisi tepung kelapa, suhu, dan lama pemanasan berpengaruh signifikan terhadap kadar air wingko. Pada pengujian kadar gula, faktor penambahan komposisi tepung kelapa, suhu, interaksi penambahan komposisi tepung kelapa dan suhu, interaksi suhu dan lama pemanasan, dan interaksi antara penambahan komposisi tepung kelapa, suhu, dan lama pemanasan berpengaruh signifikan terhadap kadar gula wingko, sehingga perlu dilakukan uji BNT untuk mengetahui perbedaan pada setiap faktor. Hasil uji BNT menunjukkan terdapat faktor yang berpengaruh nyata yaitu faktor penambahan tepung kelapa sebanyak 50% dengan suhu 160°C selama 45 menit dengan faktor penambahan tepung kelapa sebanyak 75% dengan suhu 180°C selama 30 menit karena memiliki notasi yang berbeda yaitu a dan b.

Kata Kunci : Wingko, tepung kelapa, suhu, dan lama pemanasan

ABSTRACT

Wingko tripe is a snack made from sticky rice flour with a sticky and savory taste. Wingko UMKM Hidayah products still experience many inconsistencies, so the products are less popular with consumers. The aim of this research is to design and test (experiment) to obtain good quality wingko based on water content and sugar content tests. The experiment used factors for adding coconut flour composition (A), temperature (B), and heating time (C). The treatment given was the addition of 75% and 50% coconut flour, a temperature of 160°C and 180°C, and a heating time of 30 minutes and 45 minutes. The research used a completely randomized factorial design. Based on the results of ANOVA on water content testing, the factor of adding coconut flour composition, temperature, the interaction of adding coconut flour composition and temperature, the interaction of adding coconut flour composition and heating time, the interaction of temperature and heating time, and the interaction between adding coconut flour composition, temperature, and The heating time has a significant effect on the wingko's water content. In testing sugar content, the factor of adding coconut flour composition, temperature, the interaction of adding coconut flour composition and temperature, the interaction of temperature and heating time, and the interaction between adding coconut flour composition, temperature and heating time have a significant effect on wingko sugar content, so it needs to be done BNT test to determine the differences in each factor. The BNT test results show that there are factors that have a real influence, namely the factor of adding coconut flour as much as 50% at a temperature of 160°C for 45 minutes with the factor adding coconut flour as much as 75% at a temperature of 180°C for 30 minutes because it has different notations, namely a and b.

Keywords: Wingko, addition of coconut flour composition, temperature and heating time