

## **ABSTRAK**

Mardiyah, Hani. 2021. Pengaruh Perbedaan Proporsi Penambahan Tepung Ubi Jalar Kuning di tinjau dari Uji Organoleptik Brownies Kukus, Skripsi, Program Studi: Pendidikan Vokasional Kesejahteraan Keluarga (Tata Boga) Fakultas Teknik Universitas PGRI Adibuana Surabaya, Dosen Pembimbing: Dr. Diana Evawati, M. Kes.

Tepung ubi jalar kuning dapat melengkapi kandungan antioksidan yang kurang pada brownies. Penelitian ini bertujuan untuk mengetahui proses pembuatan brownies kukus dengan penambahan tepung ubi jalar kuning sebanyak X0 (0%), X1 (25%), X2 (50%), X3 (75%) dan mengetahui pengaruh perbedaan proporsi penambahan tepung ubi kuning pada brownies kukus dilihat dari respon panelis melalui uji organoleptik.

Jenis penelitian ini adalah penelitian eksperimen. Variabel bebas penelitian ini adalah proporsi tepung terigu dan tepung ubi jalar kuning 25% (105:35 gram), 50% (70:70 gram), 75% (35:105 gram). Variabel terikatnya yaitu uji organoleptik meliputi rasa, warna, tekstur, aroma, dan tingkat kesukaan konsumen. Variabel kontrolnya adalah brownies tanpa penambahan (140 gram). Pengamatan dilakukan oleh 15 mahasiswa tata boga dan 25 warga desa Grogol menggunakan metode pengumpulan data berupa observasi kemudian dianalisis menggunakan SPSS 20 dengan teknik Anava tunggal.

Hasil penelitian menunjukkan bahwa terdapat pengaruh perbedaan proporsi penambahan ditinjau dari uji organoleptik. Dapat disimpulkan, bahwa rata rata tertinggi hasil uji organoleptik yaitu; Hasil dari segi rasa, brownies X3 (penambahan 75%) mendapatkan rata-rata 4,18. Hasil dari segi warna, brownies X2 (penambahan 50%) mendapatkan rata-rata 3,15. Hasil dari segi aroma, brownies X2 (penambahan 50%) mendapatkan rata-rata 3,45. Hasil dari segi tekstur, brownies X3 (penambahan 75%) mendapatkan nilai 3,80. Dilihat dari tingkat kesukaan panelis, panelis memilih X1 sebagai perlakuan yang paling disukai dengan rata-rata 3,90. Saran yang diharapkan dari hasil penelitian ini perlu adanya penelitian lebih lanjut tentang perbandingan hasil uji organoleptik dari tepung ubi jalar kuning terhadap produk makanan lainnya.

Kata Kunci: *Ubi jalar kuning, Brownies, Uji organoleptik*

## **ABSTRACT**

Mardiyah, Hani. 2021. The Effect of Differences in the Proportion of Addition of Yellow Sweet Potato Flour in a review of the Organoleptic Test of steamed Brownies, Thesis, Study Program: Pendidikan Vokasional Kesejahteraan Keluarga (Tata Boga), Faculty of Engineering, PGRI AdiBuana Surabaya, Advisor: Dr. Diana Evawati, M. Kes.

Yellow sweet potato flour can complement the lack of antioxidants in brownies. This study aims to determine the process of making steamed brownies with the addition of yellow sweet potato flour as much as X0(0%), X1 (25%), X2 (50%), X3 (75%) and knowing the effect of differences in the proportion of adding yellow sweet potato flour to steamed brownies seen from panelists response through the organoleptic test.

This type of research is experimental research. The independent variable of this study is the proportion of wheat flour and yellow sweet potato flour is 25% (105:35 grams), 50% (70:70 grams), 75% (35:105 grams). The dependent variable is the organolptic test which includes taste, color, texture, aroma, and consumer preference. The control variable was brownies without addition (140 grams). Observation were made by 15 culinary students and 25 residents of Grogol village using a data collection method in the form of observation then analyzed using SPSS 20 with a single Anava technique.

The results showed that there was a difference in the proportion of addition in terms of the organoleptic test. It can be concluded that the highest average of the organoleptic test result is; in terms of taste, the X3 brownie (75% addition) got an average of 4,18. The result in terms color, brownie X2 (50% increase) got an average of 3,15. In terms of aroma, brownie X2 (50% addition) got an average of 3,45. In texture, brownie X3 (75% addition) got a value of 3,80. Seen from the level of preference of the panelist, the panelists chose X1 as the most preferred treatment with an average of 3,90.

The suggestions that are expected from the research results in this thesis need further research on the comparasion of the organoleptic test results of yellow sweet potato flour, to other food products.

Keywords: *Yellow sweet potato, Brownies, Organolptic test*