

**THE EFFECT OF MIXTURE VARIATIONS OF TALAS FLOUR
(Colocasia esculenta L.) WITH STICKY RICE FLOUR (Oryza sativa
glutinosa) ON PHYSICAL FEATURES, ORGANOLEPTIC FEATURES,
AND FOOD FIBER LEVEL ON MOCHI CAKE PRODUCT**

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ABSTRACT

Background: Taro is very easy to find in Indonesia, especially in the Bogor area, West Java. The advantage of taro is that it contains high dietary fiber which is expected to provide physiological effects as an effort to prevent degenerative diseases. Mochi cake is a type of snack, made from sticky rice which has a chewy and soft texture. Taro flour is used as a mixture and still uses the original base of mochi cake, which is sticky rice flour. The mixing of taro flour is expected to increase the food fiber content, quality, and acceptability of mochi cake.

Objectives: Knowing the effect of variations in the mixture of taro flour with sticky rice flour on mochi cakes on physical properties, organoleptic properties, and food fiber content.

Methods: This type of research is a pure experiment with a Simple Randomized Design research design. There were 4 treatments with the ratio of taro flour and sticky rice flour 0%:100%, 5%:95%, 10%:90%, 15%:85%. The physical properties test was analyzed descriptively. Organoleptic test with hedonic test method by 20 moderately trained panelists and fiber content with gravimetric method.

Results: The physical properties of mochi cakes show that mixing taro flour and glutinous rice flour affects the color, aroma, taste and texture of mochi cakes. The color becomes dark, the aroma is languish, the taste is less sweet, and the texture is less chewy. Based on the organoleptic test, the variation most favored by panelists is variation B (5%: 95%). The more taro flour mixture, the fiber content in mochi cake increases, because the fiber content in taro flour is higher than the fiber content of sticky rice flour.

Conclusion: The mochi cake that is liked by the panelists and can be developed in terms of physical properties, organoleptic properties, and food fiber content is the mochi cake treatment B with a variation of taro flour mixture with sticky rice flour 5%: 95%.

Key Words: Taro flour, sticky rice flour, physical properties, organoleptic properties, dietary fiber content, mochi cake.

**PENGARUH VARIASI CAMPURAN TEPUNG TALAS (*Colocasia
esculenta* L.) DENGAN TEPUNG KETAN (*Oryza sativa glutinosa*)
TERHADAP SIFAT FISIK, SIFAT ORGANOLEPTIK, DAN KADAR
SERAT PANGAN PADA PRODUK KUE MOCHI**

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ABSTRAK

Latar Belakang: Talas sangat mudah ditemukan di Indonesia, terutama di wilayah Bogor, Jawa Barat. Keunggulan talas mengandung tinggi serat pangan yang diharapkan memberikan efek fisiologis sebagai upaya pencegahan penyakit degeneratif. Kue mochi merupakan jenis kudapan, terbuat dari bahan dasar ketan yang memiliki tekstur kenyal dan lembut. Tepung talas dijadikan sebagai bahan campuran dan tetap menggunakan bahan dasar asli kue mochi yaitu tepung ketan. Pencampuran tepung talas diharapkan dapat meningkatkan kandungan serat pangan, mutu, dan daya terima kue mochi.

Tujuan: Mengetahui pengaruh variasi campuran tepung talas dengan tepung ketan pada kue mochi terhadap sifat fisik, sifat organoleptik, dan kadar serat pangan.

Metode: Jenis penelitian ini adalah eksperimen murni dengan desain Rancangan Acak Sederhana. Terdapat 4 perlakuan dengan perbandingan tepung talas dan tepung ketan 0%:100%, 5%:95%, 10%:90%, 15%:85%. Uji sifat fisik dianalisis secara deskriptif. Uji organoleptik dengan metode uji hedonik oleh 20 panelis agak terlatih dan kadar serat dengan metode *gravimetri*.

Hasil: Sifat fisik kue mochi menunjukkan pencampuran tepung talas dan tepung ketan berpengaruh pada warna, aroma, rasa dan tekstur kue mochi. Warna menjadi gelap, aroma langu, rasa kurang manis, dan tekstur kurang kenyal. Berdasarkan uji organoleptik, variasi yang paling disukai panelis yaitu variasi B (5%:95%). Semakin banyak campuran tepung talas maka kadar serat pada kue mochi meningkat, karena kandungan serat pada tepung talas lebih tinggi dibandingkan dengan kandungan serat tepung ketan.

Kesimpulan: Kue mochi yang disukai oleh para panelis serta dapat dikembangkan secara sifat fisik, sifat organoleptik, dan kadar serat pangan yaitu kue mochi perlakuan dengan variasi campuran tepung talas dengan tepung ketan 5% : 95%.

Kata Kunci : Tepung talas, tepung ketan, sifat fisik, sifat organoleptik, kadar serat pangan, kue mochi