

ABSTRAK - Penelitian ini dilakukan untuk mengetahui pengaruh rasio tepung mocaf dengan tepung uwi ungu terhadap karakteristik fisikokimia dan organoleptik kue stik bawang, untuk mengetahui pengaruh substitusi tepung uwi ungu terhadap peningkatan atau penurunan nilai fisikokimia dan organoleptik kue stik bawang, dan untuk mengetahui konsentrasi tepung uwi ungu yang tepat pada stik bawang dengan karakteristik fisikokimia dan organoleptik terbaik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 6 taraf perlakuan dan 3 kali ulangan sehingga diperoleh 18 satuan percobaan. Perlakuan yang digunakan adalah rasio tepung uwi ungu:mocaf yang digunakan, yaitu sebagai berikut: 0:100% (kontrol), 10:90%, 20:80%, 30:70%, 40:60%, dan 50:50%. Perlakuan rasio tepung uwi ungu dan mocaf berpengaruh terhadap parameter kimia yaitu meningkatkan kadar antosianin dan berpengaruh sangat nyata terhadap parameter uji organoleptik yaitu parameter warna, rasa, hedonik, namun tidak berpengaruh nyata pada parameter tekstur. Perlakuan substitusi tepung uwi ungu meningkatkan nilai kadar air, kadar protein, kadar abu, kadar antosianin, dan kadar serat kasar. Namun mengalami penurunan pada nilai kadar karbohidrat dan lemak jika dibandingkan dengan kontrol. Perlakuan terbaik terdapat pada rasio penggunaan tepung uwi ungu:mocaf 30:70% dengan parameter analisa secara fisik nilai tekstur kue stik bawang 57,23 N, L* 24,13 (Lightness) , a* 9,39, b* -6,89, kadar air 3,24%, kadar karbohidrat 61,74%, kadar lemak 28,76 %, kadar protein 3,07 %, kadar abu 3,19 %, kadar serat kasar 12,05 % dan kadar antosianin 149,23%, warna 3,88 (Ungu), tekstur 3,92 (Renyah), rasa 3,40 (Enak) dan penerimaan keseluruhan 3,20 (Agak suka).

Kata Kunci: Fisikokimia, Sensori, Stik Bawang, Tepung Mocaf, Tepung Uwi Ungu.

ABSTRACT – This study was conducted to determine the effect of substitution of mocaf flour with purple yam flour on the physicochemical and organoleptic characteristics of onion sticks, to determine the effect of purple yam flour substitution on the increase or decrease in the physicochemical and organoleptic values of onion crackers sticks, and to determine the appropriate concentration of purple yam flour on onion sticks with the best physicochemical and organoleptic characteristics. This study used a completely randomized design (CRD) with 6 treatment levels and 3 replications to obtain 18 experimental units. The treatments used were purple yam flour substituted with wheat flour, as follows: 0 (control), 10%, 20%, 30%, 40%, and 50%. The ratio treatment for purple yam flour and mocaf had a effect on chemical parameters, namely anthocyanin levels . The ratio of the purple yam and mocaf treatment had a very significant effect on the organoleptic test parameters, namely the color and taste parameters and hedonic, but had no significant effect on the texture parameters. The purple yam flour substitution treatment increased the value of water content, ash content, and crude fiber content, protein content ,and anthocyanin levels but decreased the value of carbohydrate and at content when compared to the control. The best treatment was 10:90% (purple yam flour: mocaf flour) with physical analysis parameters, the hardness value of onion sticks was 57,23 N, L* 24,13 (Lightness) , a* 9,39, b* -6,89. Chemical analysis parameters include water content of 3,24%, carbohydrate content of 61,74%, fat content 28.76%, protein content 3,07%, ash content 3,19%, crude fiber content 12,05% and Anthocyanin 149,23%, while for organoleptic test parameters color 3,88 (a bit Purple), texture 3,92 (Crispy), taste 3,20 (a bit tasty) and hedonic 3,20 (Like) .

Keywords: mocaf flour, Onion Sticks, Sensory, Physicochemical, Purple Uwi Flour.
