

## ABSTRAK

DEBI WIANDA ERSANTI. Uji Tingkat Kesukaan Roti Tawar Substitusi Sari Wortel. Dibimbing oleh SRI MULYANI, STP, MSi dan DEWI RAHAYU, SP, M.Si.

Roti tawar merupakan pangan olahan yang banyak dikonsumsi oleh masyarakat karena memiliki bentuk yang sederhana dan praktis. Wortel diminati masyarakat karena harganya yang murah, enak dan mudah dalam pengolahannya, sehingga dilakukan inovasi roti tawar substitusi sari wortel yang bertujuan meningkatkan nilai gizi dan menambah variasi warna roti tawar. Jenis penelitian yang digunakan adalah penelitian eksperimen Rancangan Acak Lengkap (RAL) dengan satu kontrol dan empat perlakuan substitusi sari wortel yaitu 25%, 50%, 75% dan 100%. Variabel yang diukur adalah tingkat kesukaan warna, aroma, tekstur dan rasa. Untuk menganalisa data menggunakan *one way anova* dengan tingkat kemaknaan 0,05. Hasil uji *one way anova* menunjukkan setiap perlakuan yang berbeda terdapat perbedaan nyata terhadap tingkat kesukaan warna dan rasa yang dihasilkan ( $P < 0,05$ ) pada roti tawar substitusi sari wortel dan tidak terdapat perbedaan nyata terhadap tingkat kesukaan aroma dan tekstur ( $P > 0,05$ ). Tingkat kesukaan terhadap warna roti tawar sari wortel tertinggi yaitu perlakuan 3 (75% sari wortel). Tingkat kesukaan terhadap aroma roti tawar sari wortel tertinggi yaitu perlakuan 1 (25% sari wortel). Tingkat kesukaan terhadap tekstur roti tawar sari wortel tertinggi yaitu perlakuan 1 (25% sari wortel). Tingkat kesukaan terhadap rasa roti tawar sari wortel tertinggi yaitu perlakuan 2 (50% sari wortel).

Kata kunci : wortel, roti tawar, tingkat kesukaan

## ***ABSTRACT***

DEBI WIANDA ERSANTI. Preference Test of White Bread Substituted with Carror. Supervised by SRI MULYANI, STP, MSi and DEWI RAHAYU, SP, M.Si.

White bread is a processed food that is widely consumed by the public because it has a simple and practical form. Carrots are in demand by the public because they are cheap, delicious and easy to process, so innovations have been made to substitute white bread for carrot juice which aims to increase the nutritional value and increase the color variations of white bread. The type of research used was a Completely Randomized Design (CRD) experimental research with one control and four carrot juice substitution treatments, namely 25%, 50%, 75% and 100%. The variables measured are the level of preference for color, aroma, texture and taste. To analyze the data using one way anova with a significance level of 0.05. The results of the one way ANOVA test showed that for each different treatment there was a significant difference in the level of preference for the color and taste produced ( $P < 0.05$ ) in white bread substituted for carrot juice and there was no significant difference in the level of preference for the aroma and texture ( $P > 0, 05$ ). The highest level of preference for the color of white bread with carrot juice was treatment 3 (75% carrot juice). The highest level of liking for the aroma of white bread with carrot juice was treatment 1 (25% carrot juice). The highest level of liking for the texture of carrot juice white bread was treatment 1 (25% carrot juice). The highest level of liking for the taste of carrot juice white bread was treatment 2 (50% carrot juice).

Keywords: carrot, white bread, preference test