

ABSTRAK

DE ALIFYA IKHLAS. *Uji Tingkat Kesukaan Soft Cookies Berbasis Tepung Sagu Khas Riau Sebagai Alternatif Tepung Bebas Gluten.* Dibimbing oleh Sri Mulyani, STP, M.Si dan Nur Kholis, M.Pd.

Tepung sagu khas Riau merupakan bahan pangan lokal yang secara alami bebas gluten dan berpotensi digunakan dalam pembuatan soft cookies melalui substitusi tepung maizena.. Penelitian ini bertujuan mengetahui tingkat kesukaan panelis terhadap soft cookies berbasis tepung sagu dengan substitusi tepung maizena serta menentukan formulasi terbaik. Penelitian ini menggunakan metode eksperimen dengan Rancangan Acak Lengkap (RAL) yang terdiri dari empat perlakuan, yaitu P0 (90% tepung sagu : 10% tepung maizena), P1 (85% : 15%), P2 (80% : 20%), dan P3 (75% : 25%).tepung sagu dan tepung maizena. Uji hedonik dilakukan terhadap 30 panelis agak terlatih dengan parameter warna, aroma, rasa, dan tekstur. Analisis data dilakukan secara deskriptif menggunakan nilai rata-rata. Hasil penelitian menunjukkan bahwa nilai rata-rata tingkat kesukaan panelis terhadap warna berkisar 4,00–4,13, aroma 3,73–3,97, rasa 3,67–3,93, dan tekstur 3,77–3,93. Nilai rata-rata tertinggi pada parameter warna diperoleh perlakuan P2 (80% tepung sagu : 20% tepung maizena) sebesar 4,13, aroma P3 (75% tepung sagu : 25% tepung maizena) sebesar 3,97, rasa P0 (90% tepung sagu : 10% tepung maizena) sebesar 3,93, dan tekstur P2 (80% tepung sagu : 20% tepung maizena) sebesar 3,93. Berdasarkan keseluruhan nilai rata-rata tingkat kesukaan panelis terhadap warna, aroma, rasa, dan tekstur, perlakuan P2 dengan penggunaan 80% tepung sagu dan 20% tepung maizena merupakan formulasi terbaik dari empat perlakuan yang diuji.

Kata kunci: soft cookies, tepung sagu khas Riau, tepung maizena, uji hedonik, formulasi terbaik

ABSTRACT

DE ALIFYA IKHLAS. *Evaluation of the Preference Level of Soft Cookies Based on Riau Specialty Sago Flour as an Alternative Gluten-Free Flour.* Supervised by Sri Mulyani, STP, M.Si. and Nur Kholis, M.Pd.

Riau specialty sago flour is a local food ingredient that is naturally gluten-free and has the potential to be used in soft cookie production through corn starch substitution. This study aimed to determine the panelists' preference level for soft cookies based on sago flour with corn starch substitution and to determine the best formulation. An experimental method with a Completely Randomized Design (CRD) was used, consisting of four treatments: P0 (90% sago flour : 10% corn starch), P1 (85% : 15%), P2 (80% : 20%), and P3 (75% : 25%). The hedonic test was conducted with 30 moderately trained panelists using the parameters of color, aroma, taste, and texture. Data were analyzed descriptively using mean scores. The results showed that the mean preference scores for color ranged from 4.00–4.13, aroma from 3.73–3.97, taste from 3.67–3.93, and texture from 3.77–3.93. The highest mean score for color was obtained by treatment P2 (80% sago flour : 20% corn starch), with a score of 4.13; aroma by P3 (75% sago flour : 25% corn starch), with a score of 3.97; taste by P0 (90% sago flour : 10% corn starch), with a score of 3.93; and texture by P2 (80% sago flour : 20% corn starch), with a score of 3.93. Based on the overall mean preference scores for color, aroma, taste, and texture, treatment P2, consisting of 80% sago flour and 20% corn starch, was determined to be the best formulation among the four treatments tested.

Keywords: soft cookies, Riau specialty sago flour, corn starch, hedonic test, best formulation.