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ELECTRONIC THESIS AND DISSERTATION UNSYIAH

TITLE

PEMBUATAN KUE BHOI DENGAN SUBSTITUSI TEPUNG MOCAF (MODIFIED CASSAVA FLOUR) DAN PENAMBAHAN BUBUK KOPI

ABSTRACT

Production of Bhoi with Mocaf As A Substituional Material and Ground Coffee As A Flavour Agent

ABSTRACT

Wheat flour is frequently used in various food processing, including in Bhoi production. In this study, mocaf (modified cassava flour) was introduced as a substitution material to wheat and ground coffee as a flavour agent. A complete randomized design was applied as an experimental design with two factors; ratio of mocaf and wheat flour (M) and addition of ground coffee (K), consisted of two factors, ratio of mocaf and wheat flour (M) and addition of coffee powder (K). Ratio of mocaf and wheat flour (M) consisted of 4 levels (M1 = 75 : 25, M2 = 50 : 50, M3 = 25 : 75, M4 = 0 : 100) and addition of ground coffee consisted of 2 levels (K1 = with addition of coffee powder, K2 = without addition of coffee powder). There were 8 levels and 3 replicates, so that it consisted of 24 units of experimental trials. Food quality analyzed included organoleptic (colour, aroma, texture, and taste) for all of trial units and chemical characteristics such as water content, ash, protein, fat, and carbohydrate for sample with the best organoleptic characteristics. A 5-point hedonic scale was used to describe the organoleptic characteristics; 1 (like very much), 2 (like), 3 (neutral/neither like nor dislike), 4 (dislike), and 5 (dislike very much).

The result showed that ratio of mocaf and wheat flour (M) and also addition of ground (K) very significantly affected on colour, aroma, texture, and taste of Bhoi. Interaction of mocaf and wheat flour and addition of ground (MK) was very significantly on organoleptic character of taste.

Bhoi had a scale of colour in range of 1.83 (like) to 3.51 (dislike), aroma 2.11 (like) to 3.06 (neutral), texture 2.00 (like) to 3.43 (neutral) and taste 2.11 (like) to 2.86 (neutral). The best treatment was Bhoi with ratio of mocaf and wheat of 25:75 and without addition of ground, which contained ash 1.40%, water 11.79%, protein 0.74%, and carbohydrate 68.77%.

Keywords: Bhoi, Mocaf, Wheat Flour, Ground