

RINGKASAN

Mochi merupakan produk pangan berbahan dasar tepung ketan dengan karakteristik tekstur kenyal dan rasa manis. Pemanfaatan abu merang sebagai pewarna alami berpotensi menggantikan pewarna sintetis sekaligus meningkatkan nilai guna limbah pertanian, namun memiliki kelemahan berupa rasa pahit dan aroma asap sehingga diperlukan penambahan gula aren bubuk untuk memperbaiki karakteristik sensorinya. Penelitian ini bertujuan untuk mengetahui pengaruh variasi konsentrasi abu merang (1%, 2%, dan 3%) dan gula aren bubuk (10%, 20%, dan 30%) terhadap karakteristik sensori mochi, menentukan formulasi terbaik, serta menganalisis kadar air, kadar abu, dan kadar gula reduksi pada formulasi terpilih. Penelitian menggunakan Rancangan Acak Lengkap (RAL) faktorial dengan pengujian sensori oleh 30 panelis semi-terlatih. Data dianalisis menggunakan Uji Friedman, DMRT, dan metode indeks efektivitas.

Hasil penelitian menunjukkan bahwa variasi konsentrasi abu merang dan gula aren bubuk memberikan pengaruh nyata terhadap karakteristik sensori mochi. Formulasi terbaik diperoleh pada kombinasi abu merang 3% dan gula aren bubuk 30% (A3G3) dengan nilai tertinggi pada sebagian besar parameter sensori. Analisis kimia menunjukkan bahwa formulasi terpilih memiliki kadar air sebesar 47,01%, kadar abu sebesar 2%, dan kadar gula reduksi sebesar 1,13%. Nilai kadar air yang diperoleh masih melebihi standar mutu kue basah, sehingga diperlukan optimasi lebih lanjut dalam proses pengolahan.

Kata kunci : abu merang, gula aren bubuk, indeks efektivitas, karakteristik sensori, mochi

SUMMARY

Mochi is a food product made from glutinous rice flour, characterized by a chewy texture and sweet taste. The use of rice husk ash as a natural colorant has the potential to replace synthetic colorants while increasing the utility of agricultural waste; however, it has the drawback of a bitter taste and smoky aroma, necessitating the addition of powdered palm sugar to improve its sensory characteristics. This study aims to determine the effect of varying concentrations of rice husk ash (1%, 2%, and 3%) and powdered palm sugar (10%, 20%, and 30%) on the sensory characteristics of mochi, identify the optimal formulation, and analyze the moisture content, ash content, and reducing sugar content in the selected formulation. The study employed a factorial Complete Randomized Design (CRD) with sensory testing conducted by 30 semi-trained panelists. Data were analyzed using the Friedman Test, DMRT, and the effectiveness index method.

The results indicated that both factors affected the sensory characteristics of mochi. The optimal formulation was obtained at 3% rice straw ash and 30% palm sugar powder (A3G3), yielding the highest scores for most sensory attributes. The selected formulation showed a moisture content of 47.01%, ash content of 2%, and reducing sugar content of 1.13%. The moisture level exceeded the standard for wet cake products, suggesting that further process optimization is required.

Keywords : effectiveness index, mochi, palm sugar powder, rice straw ash, sensory quality