

SKRIPSI

**PENGARUH KONSENTRASI TEPUNG BERAS KETAN DAN
SANTAN KELAPA TERHADAP
MUTU DODOL PISANG RAJA (*Musa textilia*)**

***EFFECT OF GLUTINOUS RICE FLOUR'S CONCENTRATION
AND COCONUT MILK ON THE QUALITY OF
BANANA'S (*Musa textilia*) DODOL***



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SUMMARY

EKO ROBIANSYAH. Effect of Glutinous Rice Flour's Concentration and Coconut Milk on the Quality of Banana's (*Musa textilia*) Dodol (Supervised By **PARWIYANTI** and **FRISKA SYAIFUL**).

This study aims to determine the effect of glutinous rice flour's concentration and coconut milk on the quality of banana's (*musa textilia*) dodol. This research was conducted at the Laboratory of Chemical Agricultural Products, Department of Agricultural Technology, Faculty of Agriculture, Sriwijaya University, Indralaya. This study used a Factorial Completely Randomized Design (RAL) with 2 treatment factors and each treatment was repeated three times. The first factor was the addition of glutinous rice flour (20%, 30%, 40% and 50%) and the second factor was the addition of coconut milk (50% and 75%). Parameters observed included physical characteristics (texture and color), chemical characteristics (water content, water activity and fat content) and organoleptic tests (texture, taste and color). The results showed that the treatment of the concentration of glutinous rice flour significantly affected the texture, color (lightness, redness and yellowness), moisture content and water activity (a_w). Coconut milk concentration had significant effect on texture and water activity (a_w), but had not significant effect on color (*lightness, redness and yellowness*) and moisture content. The interaction between glutinous rice flour and coconut milk concentration had significant effect on color (*lightness, redness and yellowness*), but had not significant effect on texture, moisture content and water activity (a_w). The selected treatment based on organoleptic test was glutinous rice flour 20% and coconut milk 75% with the characteristic texture 46.80 gf, *lightness* 42.80%, *redness* 6.03, *yellowness* 10.17, water content 11.37%, water activity 0.59, organoleptic (taste 2.96, texture 3.2 dan color 3.04).

Keywords: dodol, banana, glutinous rice flour, coconut milk

LEMBAR PENGESAHAN

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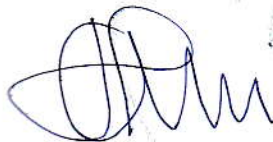
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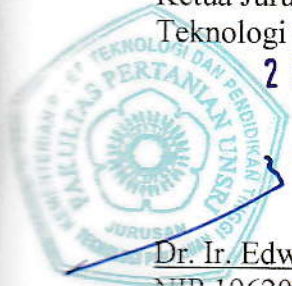
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Skripsi dengan Judul “Pengaruh Konsentrasi Tepung Beras Ketan dan Santan Kelapa Terhadap Mutu Dodol Pisang Raja (*Musa textilia*)” oleh Eko Robiansyah telah dipertahankan di hadapan Komisi Penguji Skripsi Fakultas Pertanian Universitas Sriwijaya pada tanggal 25 September 2018 dan telah diperbaiki sesuai saran dan masukan tim penguji.

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Menyatakan bahwa semua data dan informasi yang dimuat dalam skripsi ini merupakan hasil penelitian saya sendiri di bawah *supervise* pembimbing, kecuali yang disebutkan dengan jelas sumbernya. Apabila dikemudian hari ditemukan adanya unsur plagiasi dalam laporan skripsi ini, maka saya bersedia menerima sanksi akademik dari Universitas Sriwijaya.

Demikian pernyataan ini saya buat dalam keadaan sadar dan tidak mendapat paksaan dari pihak siapapun.



Indralaya, Oktober 2018

Yang membuat pernyataan,



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