

**PENGARUH PENAMBAHAN GULA DAN PROPORSI PATI
GANYONG DAN TEPUNG KETAN TERHADAP
KARAKTERISTIK DODOL**

**Oleh
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2013**

SUMMARY

FILDRI SIMARNA. The Effect of Addition of Sugar and Proportion of Ganyong Starch and Waxy Rice Flour on Characteristics of Dodol (Supervised by **PARWIYANTI** and **EKA LIDIASARI**).

The objective of this research was to determine the effect of Addition of sugar and proportion of ganyong starch and waxy rice flour on characteristics of dodol. This research was conducted at the Laboratory of Agricultural Chemistry, Department of Agricultural Technology, Faculty of Agriculture, University of Sriwijaya Indralaya, from May 2013 to Desember 2013.

This study used factorial completely randomized design with two factors and three replications. The factors were addition of sugar (A_1 ; 150 g, A_2 ; 200 g, A_3 ; 250 g) and proportion of ganyong starch and waxy rice flour (B_1 ; 3 : 1, B_2 ; 2 : 1, B_3 ; 1 : 1). The observed parameters were chemical (water content and total sugar), physical (texture, color and thickness of surface layer) and sensory characteristics by hedonic test (color, texture and taste).

The results showed that dodol has a range of values for the water content from 10.39% to 23.68%, total sugar from 18.03° Brix to 25.17° Brix, texture from 230.90 gf to 434.57 gf, lightness 37.63% to 40.33%, value of a^* +2.03 to +6.20, value of b^* +7.67 to +11.47, and the periodical measurement of thickness of surface layer in every 12 hours for 240 hours (10 days) resulted in 1.34 mm to 1.56 mm of thickness. The addition of sugar and proportion of ganyong starch and waxy rice flour had significant effect on water content and total sugar. Interaction of addition

of sugar and proportion of ganyong starch and waxy rice flour only gave significant effect on water content.

The dodol of A₃B₁ (addition of sugar 250 g with proportion of ganyong starch and waxy rice flour 3 : 1) was the best treatment based on the value of water content 10.39%, total sugar 24.07° Brix, texture 298.37 gf, lightness 38.40, value of a* +6.20, value of b* +11.47, the periodical measurement of thickness of surface layer in every 12 hours for 240 hours (10 days) resulted in 1.36 mm of thickness and the preference scores for the color, texture and taste were 3.16, 3.56, 3.68, respectively.

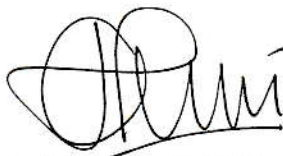
Skripsi

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**Telah diterima sebagai salah satu syarat untuk memperoleh gelar
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Pembimbing I,



Ir. Parwiyanti, M.P.

Pembimbing II,



Eka Lidiasari, S.TP., M.Si

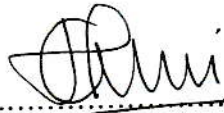



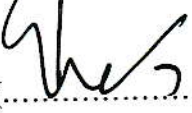
**Indralaya, Desember 2013
Fakultas Pertanian
Universitas Sriwijaya
Dekan,**



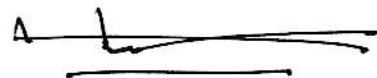
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Skripsi yang berjudul "Pengaruh Penambahan Gula dan Proporsi Pati Ganyong dan Tepung Ketan terhadap Karakteristik Dodol" oleh Filđri Simarna telah dipertahankan di depan Tim Penguji pada tanggal 21 November 2013.

Komisi Penguji

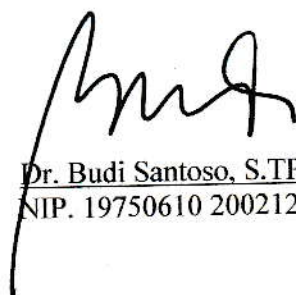
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SURAT PERNYATAAN

Saya yang bertanda tangan di bawah ini menyatakan dengan sesungguhnya bahwa seluruh data dan informasi yang disajikan dalam skripsi ini, kecuali yang disebutkan dengan jelas sumbernya, adalah hasil penelitian dan investigasi saya sendiri serta dosen pembimbing dan belum pernah atau tidak sedang diajukan sebagai syarat untuk memperoleh gelar kesarjanaan lain atau gelar yang sama di tempat lain.

Inderalaya, Desember 2013

Yang membuat pernyataan,



Fildri Simarna