

Pengaruh Perbandingan Tepung Ketan dan Gel Rumput Laut Terhadap Sifat Fisikokimia dan Organoleptik *Sponge Cake* (The Effect of Comparison of Glutinous Flour and Seaweeds Gel on Physicochemical Properties and Organoleptic *Sponge Cake*) Supervisor : Agung Wahyono,S.P.,M.Si.,Ph.D

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ABSTRACT

*Sponge cake is one of the people's favourite processed food because of its delicious taste and soft texture. In general, sponge cake is processed using wheat flour and contains gluten. In this study, wheat flour was substituted with glutinous rice flour and added high fiber *Eucheuma cottonii* seaweald. This study aims to determine the effect of glutinous rice flour and seaweed gel *Eucheuma cottonii* on the physicochemical and organoleptic properties of sponge cake and to determine the best comparison of sponge cake products. The experimental design used was a completely randomized design (CRD) with 6 treatments and 3 repetitions. The addition of seaweed *Eucheuma cottonii* P1 (0%), P2 (10%), P3 (20%), P4 (30%), P5 (40%), P6 (50%). Physical analysis includes the level of color brightness, specific volume, swellability and stability of swellability. Chemical analysis includes moisture content, ash content and crude fiber. Organoleptic test consists of hedonic test and hedonic quality. Data analysis used analysis of variance (ANOVA) and continued with Duncan Multiple Range Test (DMRT) with a level of 5%. The best treatment results were found in P5 treatment with a ratio of 60% glutinous rice flour and 40% *Eucheuma cottonii* seaweed gel.*

*Keywords : glutinous rice flour, *Eucheuma cottonii* seaweed, spoge cake*