

Pengaruh Substitusi Tepung Maizena Terhadap Sifat Fisikokimia dan Organoleptik Pada Chiffon Cake Mocaf Bebas Gluten (*Effect of Maizena Flour Substitution on Physicochemical and Organoleptic Properties of Gluten Free Chiffon Cake Mocaf*) Supervisor : Ir. Wahyu Suryaningsih, M.Si.

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ABSTRACT

This study aims (1) to determine the effect of cornstarch substitution on chiffon cake products (2) to determine the treatment of cornstarch substitution on the physicochemical and organoleptic properties of gluten-free chiffon cake products. This study used a factorial Completely Randomized Design (CRD), with 6 substitution treatments of mokaf flour with meizena flour (100:0; 90:10; 85:15; 80:20; 75:25,70:30) with 3 repetitions. . The data were processed by analysis of diversity and Duncan's test. The result is that the substitution of cornstarch has a very significant effect on the physical properties of swelling power, specific volume, and texture. Cornstarch substitution had a significant effect on the chemical properties of the water content and crude fiber of gluten-free chiffon cake mocaf. The results showed that 30% cornstarch substitution produced the best gluten-free chiffon cake mocaf with criteria for bright brownish yellow color (4,18), very sweet taste (4,43), expansion (3,68), very soft texture (4 ,24), the structure of the pore cavity is slightly coarse and slightly hollow (2.83), the water content is 25.66% and the crude fiber is 21.46%..

Keywords : Chiffon cake, modified cassava flour, cornstarch flour