

*Effect of Cornstarch Substitution on Chemical, Physical and Organoleptic Properties of Gluten-Free Bread Composite Sorghum-Rice Flour*  
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**ABSTRACT**

*This study aims to determine the best amount of cornstarch substitution on the physical, chemical and organoleptic properties of gluten-free white bread. The amount of cornstarch substitution used was 0%, 10%, 20%, 30%, 40% and 50% which were carried out 3 times and 6 treatments with a total of 18 treatments. The research design used a non-factorial Completely Randomized Design (RAL), then analyzed using variance and tested with the Duncan Multiple Range Test (DMRT) on the physical, chemical and organoleptic properties of gluten-free white bread. The results showed that 50% cornstarch substitution produced the best gluten-free white bread products with sorghum-rice composite flour with hedonic quality criteria, brightness level L\* (28.73), redness level a\* (1.99), texture (4.36N), stalling rate (0.032 N/hour), swelling power (6.31%), specific volume (3.88 cm<sup>3</sup>/g), 24.18% water content and 0.73% ash. Bright whitish brown color (4.53) and preferred (4.83), weak sorghum specific aroma (4.61) and preferred (4.85), soft texture (4.76) and preferred (4.68), taste savory (4.67) and preferred (4.72), fine and uniform pore structure (4.83) and preferred (4.62).*

**Keyword: cornstarch, gluten-free, white bread**