

# **PENGGUNAAN KOMBINASI XANTHAN GUM DAN PSYLLIUM HUSK TERHADAP SIFAT FISIK DAN SENSORI ROTI BEBAS GLUTEN**

Combination Using Xanthan Gum and Psyllium Husk on Physical And Sensory  
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## ***ABSTRACT***

The purpose of this research to determine the effect of the combination of xanthan and psyllium husk on the physical and sensory characteristics of gluten-free bread and determine the best treatment. The research method used a non-factorial randomized block (RAK) design with 6 treatments with added concentrations of a combination of xanthan gum and psyllium husk hydrocolloid 0%:0%, 0%:3%, 1%:2%; 1.5%:1.5%; 2%:1%, and 3%:0% wich were replace 3 times. Analysis was performed using analysis of variance and further tested by the Duncan Multiple Range Test (DMRT). The results showed that Based on Duncan's different test using 3% xanthan gum in the manufacture of gluten-free white bread based on composite flour with a ratio of 6.6 parts : rice flour : 2 parts cornstarch : 1 part arrowroot produces the best bread product with the criteria of having a bread swelling ratio of 183%, volume specific 1.97 cm<sup>3</sup>/g, texture 4.87N, stalling speed 0.080N/hour, color brightness L (41.26), color a (-3.66), yellow color b (19.72), bright yellow color (4.18) preferred (3.9), slightly fragrant aroma (3.08) somewhat preferred (3.54), slightly savory fresh taste (3.16) somewhat preferred (3.36), soft texture (4, 10) rather favorable (3.62), uniform fine pore structure (4.37), fairly good appearance (3.07), with a moisture content of 38.45% less 40% according to SNI quality of white bread.

***Keywords : Gluten free bread, Hidrocolloids, Psyllium Husk Xanthan Gum,***