

**Pengaruh Penambahan Tepung Gembili
Terhadap Sifat Fisik, Kimia dan Organoleptik *Chiffon Cake***
*(Effect of Gembili Flour Addition on the Physical,
Chemical and Organoleptic Properties of Chiffon Cake)*
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ABSTRACT

Gembili tubers are rich in nutrients and make processing easier if they are floured. The addition of gembili flour to chiffon cake can add nutritional value to the product. Chiffon cake that is circulating in the community is generally made from wheat flour. The addition of gembili flour in the process of making chiffon cake is useful for increase the fiber content and physical quality of chiffon cake. This study aims to determine the effect of the addition of gembili flour on the physical, chemical and organoleptic properties of chiffon cake and determine the chiffon cake with the best characteristics. This study used a Completely Randomized Design (CRD) method with 8 levels of gembili flour addition (0%, 10%, 15%, 20%, 25%, 30%, 35% and 40%) with 3 replications. Data were analyzed using ANOVA and continued with Duncan's Multiple Range Test (DMRT). The results of this study showed that the addition of gembili flour had a significant effect on expandability, specific volume, color (L, a, b), sliced appearance, crude fiber content, hedonic and hedonic quality. The best chiffon cake was found in treatment G8 (40% gembili flour and 60% wheat flour).

Key words : *chiffon cake, gembili flour, physical and chemical properties.*