

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

Bakery products are one of the most consumed foods in the world. One of the most recognized bakery products is sponge cake. So far, sponge cake processing is still fixated on wheat flour as the main ingredient. One alternative to reduce the use of wheat flour can be done by utilizing local potential, namely porang tubers which are high in glucomannan. In this study, wheat flour was substituted with porang flour. The purpose of this study was to determine how the addition of porang flour affects the physical, chemical and organoleptic properties of sponge cake and determine the sponge cake with the best characteristics. This research used a one-factor RAK (Randomized Block Design) method with 6 levels of porang flour addition 0%, 10%, 15%, 20%, 25%, and 30% with 3 repetitions. Several parameters were observed, namely color (L, a and b), specific volume, texture, moisture content, ash content, crude fiber content, and organoleptic test. Data analysis used ANOVA and continued with Duncan Multiple Test (DMRT) test with significant $p < 0.05$. The results of this study indicate that the addition of porang flour has a significant effect on color, crude fiber, hedonic organoleptic properties and hedonic quality organoleptic properties of sponge cake. Sponge cake with the best treatment is found in the P1 treatment, namely without the addition of porang flour.

Key words : *physical and chemical properties, porang flour, sponge cake.*