

**Pengaruh Penambahan Tepung Suweg (*Amorphophallus campanulatus*)  
Terhadap Karakteristik Fisik, Kimia dan Organoleptik Bolu Kukus**  
*(Effect of Suweg Flour (*Amorphophallus campanulatus*) Addition  
on the Physical, Chemical, and Organoleptic Characteristics of Steamed Cake)*  
Agung Wahyono, SP., M.Si., Ph.D.

**Putri Fajar Sari**  
**Study Program of Food Engineering Technology**  
**Majoring of Agricultural Technology**  
Program Studi Teknologi Rekayasa Pangan  
Jurusan Teknologi Pertanian

**ABSTRACT**

*Suweg tubers can be a good source of energy, sugar, protein, starch, and minerals. Suweg tubers can also be used as therapy for people with diabetes mellitus. The addition of suweg flour to steamed sponge cake can add nutritional value and reduce dependence on the use of wheat flour. This study aims to determine the effect of the addition of suweg flour on the physical, chemical, and organoleptic characteristics of steamed sponge cake and determine the steamed sponge cake with the best characteristics. This research used the Complete Randomized Design (CRD) method with 7 levels of suweg flour addition (0%, 10%, 15%, 20%, 25%, and 30%) with 3 replications. The data were analyzed using ANOVA and continued with the Duncan test at the 1% level. The results of this study showed that the addition of suweg flour had a significant effect on expandability, specific volume, color (L, a, b), fiber content, moisture content, and hedonics but had no significant effect on texture. The highest growth capacity was 127.50% in the treatment of 30% suweg flour addition (F6). The highest specific volume was 2.75% in the treatment of 30% suweg flour addition (F6). The highest color value was 81.02% in the treatment without the addition of suweg flour (F0). The highest texture value was 6.64% in the treatment of adding suweg flour (F6). The highest crude fiber content is in the treatment of adding 30% suweg flour (F6) with a value of 3,72%, and the highest water content is in the treatment without the addition of suweg flour (F0), which is 38.15%. The best steamed sponge cake in terms of physical and chemical characteristics is found in the treatment of adding 30% suweg flour and 70% wheat flour (F6), while organoleptic characteristics are found in the treatment without the addition of suweg flour (F0).*

**Keywords:** *physical and chemical characteristics, steamed cake, suweg flour.*