

**Karakteristik Fisik, Kimia dan Sensorik Bolu Kukus Ketan Hitam (*Oriza sativa l. var. glutinosa*) dengan Penambahan Gula Stevia**  
*Physical, Chemical and Sensory Characteristics of Steamed Black Glutinous Rice Cake (*Oriza sativa l. var. glutinosa*) with Stevia Sugar Addition*  
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***ABSTRACT***

*Steamed sponge cake is one of the most popular cakes because of its sweet taste and soft texture. The main ingredient for making steamed sponge cake is wheat flour. Some people are allergic to gluten and also many people are affected by diabetes, therefore innovation is needed in processing a food so that it is safe for consumption by people with gluten allergies or diabetic. The solution offered was to replace wheat flour with black glutinous rice flour and substitute granulated sugar with stevia sugar for low calories. This research aims to analyze the physical, chemical, and sensory characteristics of black glutinous rice steamed sponge cake with the addition of stevia sugar and determine the steamed sponge cake with the best characteristics. The research method used was a completely randomized design (CRD). Several parameters were observed, such as color ( $L^*$ ,  $a^*$ , and  $b^*$ ), expandability, pore uniformity, moisture content, total sugar content, antioxidant activity, and sensory. Data analysis using ANOVA and continued with Duncan Multiple Test (DMRT) with significant  $p < 0.01$  and  $p < 0.05$ . The results showed that the addition of stevia sugar had a significant effect on color, expandability, pore uniformity, moisture content, total sugar content, antioxidant activity, hedonic sensory test and hedonic quality. Black glutinous rice steamed cake with the best treatment was P2 (50% granulated sugar: 50% stevia sugar).*

**Keywords:** *black glutinous rice flour, steamed sponge cake, stevia sugar*