

Effect of White Glutinous Rice Flour Use and Sweet Bread Making Method on the Physicochemical and Organoleptic Quality of the Product

(Pengaruh Penggunaan Tepung Ketan Putih dan Metode Pembuatan Roti Manis Terhadap Mutu Fisikokimia dan Organoleptik Produk)

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ABSTRACT

Sweet bread is made from main ingredients such as flour, eggs, yeast, sugar, skim milk, salt, margarine, and water. The process includes selecting ingredients, mixing, proofing, baking, cooling, and packaging. White glutinous rice flour containing 1-2% amylose and 98-99% amylopectin helps to bind water well. Manufacturing methods such as tangzhong, sponge, and straight dough increase the softness and shelf life of the bread. This study randomized block design 2 factorial method, with factor A being the concentration of white glutinous rice flour (0%, 10%, 20%, 30%) and factor B being the method of manufacture (Tangzhong, Sponge, Straight dough). This study aims to evaluate the effect of white glutinous rice flour and making method on the physicochemical and organoleptic quality of sweet bread and find the best combination. Data were analyzed by two-way ANOVA test at 95% level ($P < 0.05$), analyzed data using SPSS v.25 software. Parameters observed included specific volume, development ratio, texture, staling rate, moisture content, and organoleptic test. Based on the results of the study, it is known that the sweet bread with the best combination is obtained in sweet bread with the addition of 20% white glutinous rice flour using the tangzhong method. The best moisture content value is found in the A3B2 treatment of 20% white glutinous rice flour using the tangzhong method with a value of 27.557%, The best texture value is found in the A3B2 treatment of 20% white glutinous rice flour using the tangzhong method with a value of 2,39 N and The best staling rate value is found in the A3B2 treatment of 20% white glutinous rice flour using the tangzhong method with a value of 0,04 N.

Keywords : *Organoleptic, physicochemical, product quality, sweet bread, white glutinous rice flour*