

Karakteristik Fisik, Kimia, dan Sensori Snack Bar Berbasis Bekatul Jagung dengan Tepung Kedelai

(Physic, Chemical, and Sensory Characteristics of Corn Bran-Based Snack Bars with Soybean Flour)

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ABSTRACT

Snack bar is a practical food product widely developed as a healthy snack alternative with high nutritional content. The utilization of corn bran as a source of dietary fiber and soy flour as a source of plant-based protein is expected to improve the nutritional value and sensory characteristics of the snack bar. This study aimed to determine the effect of different concentrations of corn bran and soy flour on the physicochemical and sensory characteristics of the snack bar, as well as to identify the best formulation to produce a snack bar with optimal quality. The study used a Completely Randomized Design (CRD) with 5 treatments and 5 replications, namely T1 = 100% corn bran : 0% soy flour; T2 = 70% corn bran : 30% soy flour; T3 = 50% corn bran : 50% soy flour; T4 = 30% corn bran : 70% soy flour, and T5 = 0% corn bran : 100% soy flour. The parameters analyzed included protein content, crude fiber content, moisture content, ash content, physical hardness test, hedonic quality test, and hedonic test. The results showed that the variations in corn bran and soy flour concentrations affected the physical, chemical, and sensory characteristics of the snack bar. Based on the evaluation, the best treatment was found in T5 (0% Corn Bran : 100% Soy Flour). The T5 formulation contained 18.57% protein content, 1.05% crude fiber content, 8.23% moisture content, 3.38% ash content, and texture (hardness) 2.79 N. The hedonic test results for the best treatment indicated that the snack bar's aroma, taste, and texture scored at the "somewhat like" level (3), while the color was also at the "somewhat like" level (3). The hedonic quality test results for the best treatment showed that the snack bar had a slightly dark color, a savory soybean flavor, a soybean aroma, and a soft texture.

Keywords: *corn bran, soy flour, snack bar, nutritional content, sensory quality.*