

Pengaruh Perbandingan Tepung Bekatul Jagung dan Tepung Kacang Hijau Terhadap Karakteristik Fisik, Kimia Dan Organoleptik *Snack bar*
(*Effect of Corn Bran Flour and Mung Bean Flour Ratios on the Physical, Chemical, and Organoleptic Characteristics of Snack bar*)
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ABSTRACT

Snack bar is a convenient bar-shaped food product with potential for development using local food ingredients. This study aimed to determine the effect of the ratio of corn bran flour and mung bean flour on the physical, chemical, and organoleptic characteristics of snack bars, as well as to determine the best formulation based on a combination of quality attributes. The study used a Completely Randomized Design (CRD) with six formulations: P1 as the control with 100% wheat flour; P2 with 50% corn bran flour : 50% mung bean flour; P3 with 60% corn bran flour : 40% mung bean flour; P4 with 70% corn bran flour : 30% mung bean flour; P5 with 80% corn bran flour : 20% mung bean flour; and P6 with 90% corn bran flour : 10% mung bean flour. The parameters analyzed included moisture content, ash content, protein content, dietary fiber content, texture, and hedonic and hedonic quality tests for color, aroma, taste, and texture attributes. The data were analyzed using One-Way ANOVA followed by Duncan's Multiple Range Test, while the best treatment was determined using the Multiple Attribute method. The best formulation was P4, which obtained the highest value of 1.01. Treatment P4 had a protein content of 16.69% and dietary fiber content of 9.15%. In the hedonic test, P4 obtained scores of 3.68 for color, 4.68 for aroma, 3.52 for taste, and 3.56 for texture. In the hedonic quality test, P4 obtained scores of 3.00 for color, 3.24 for aroma, and 3.32 for taste.

Keywords: Corn Bran, Mung Bean Flour, Organoleptic, Snack bar