

## **ABSTRAK**

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**SUBSTITUSI TEPUNG TERIGU DENGAN TEPUNG SUKUN DAN  
PENAMBAHAN HPMC DALAM PEMBUATAN KULIT PANGSIT**  
Skripsi, Fakultas Sains dan Teknologi (2020).

(xvii + 40 halaman: 7 gambar; 3 tabel; 12 lampiran)

Buah sukun dapat dimanfaatkan sebagai tepung sukun untuk mensubstitusi tepung terigu. Kulit pangsit adalah produk gorengan berbahan dasar tepung terigu. Hidrokoloid dapat digunakan untuk mengurangi penyerapan minyak produk gorengan. Penelitian bertujuan untuk mengetahui jumlah substitusi tepung sukun dan penambahan konsentrasi HPMC pada pembuatan kulit pangsit goreng. Penelitian pendahuluan dilakukan pembuatan tepung sukun yang dianalisis fisik dan kimia, yaitu *lightness*, proksimat, kadar pati, amilosa, dan amilopektin. Penelitian utama dilakukan substitusi tepung sukun dan tepung terigu 0:100; 15:85; 30:70; 45:55; 60:40 dan penambahan konsentrasi HPMC 0%; 0,5%; 1%; 1,5% yang dianalisis kadar air, kadar lemak, daya serap minyak, kekerasan, tekstur. Hasil penelitian pendahuluan diperoleh tepung sukun dengan bentuk bubuk berukuran 60 *mesh* dan memiliki *lightness*  $76,50 \pm 0,12$ . Hasil analisis proksimat meliputi kadar air  $9,74 \pm 0,93\%$ , kadar lemak  $1,13 \pm 0,04\%$ , kadar protein  $6,19 \pm 0,51\%$  kadar abu  $1,1 \pm 0,04\%$  dan karbohidrat  $81,84 \pm 3,47\%$ . Kadar pati yang dihasilkan adalah  $60,10 \pm 2,34\%$  dengan kadar amilosa  $40,93 \pm 1,69\%$  dan kadar amilopektin  $20,10 \pm 1,48\%$ . Hasil penelitian utama menunjukkan bahwa formulasi terbaik pada tahap II adalah level tepung sukun dan tepung terigu 15:85 dengan penambahan konsentrasi HPMC 1,5% dengan nilai daya serap minyak  $28,33 \pm 2,34\%$ , nilai kekerasan  $1020,41 \pm 81,09$  g dan nilai kadar air  $5,21 \pm 0,14\%$ .

Kata Kunci : Sukun, Kulit pangsit, Daya serap minyak, HPMC

Referensi : 53 (2002 – 2019)

## **ABSTRACT**

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### **SUBSTITUTION OF WHEAT FLOUR WITH BREADFRUIT FLOUR WITH ADDITION OF HPMC IN MAKING DUMPLING SKIN**

Thesis, Faculty of Science and Technology (2020)

(xvii + 40 pages; 7 figures; 3 tables; 12 appendicces)

Breadfruit can be used as breadfruit flour to substitute flour. Dumpling skin is a product made from flour. Minimizing oil absorption in fried products can be done by adding hydrocolloids. The study aims to determine the amount of breadfruit flour substitution and the addition of HPMC concentrations in the manufacture of fried dumpling skin. Preliminary research was carried out in the manufacture of breadfruit flour which was analyzed physically and chemically, namely lightness, proximate, starch, amylose, and amylopectin levels. The main research carried out substitution of breadfruit flour and wheat flour 0: 100; 15:85; 30:70; 45:55; 60:40 and addition of 0% HPMC concentration; 0.5%; 1%; 1.5% analyzed water content, fat content, oil absorption, brightness, texture. Preliminary research results obtained by using breadfruit flour with a powder size of 60 mesh and has a lightness of  $76.50 \pm 0.12$ . Proximate analysis results include water content  $9.74 \pm 0.93\%$ , fat content  $1.13 \pm 0.04\%$ , protein content  $6.19 \pm 0.51\%$  ash content  $1.1 \pm 0.04\%$  and carbohydrate  $81.84 \pm 3.47\%$ . The resulting starch content was  $47 \pm 7.38\%$  with amylose content  $0.29 \pm 0.01\%$  and amylopectin content  $46.73 \pm 7.38\%$ . The main research results showed that the best formulation in stage II was the level of breadfruit flour and 15:85 flour with the addition of 1.5% HPMC concentration with oil absorption value of  $28.33 \pm 2.34\%$ , hardness value of  $1020.41 \pm 81.09$  g and water content value of  $5.21 \pm 0.14\%$ .

Keywords : Breadfruit, dumpling skin, oil absorption, HPMC

Reference : 53 (2002 – 2019)