

ABSTRAK

Penelitian ini bertujuan untuk menganalisis pengaruh perbandingan tepung mocaf dan tepung maizena terhadap penerimaan sensoris risoles bebas gluten, khususnya dari segi rasa, aroma, dan tekstur. Tiga formulasi kulit risoles digunakan dengan variasi komposisi tepung mocaf dan maizena: 75g:75g, 100g:50g, dan 125g:25g. Uji hedonik dilakukan oleh 32 panelis tidak terlatih menggunakan skala 1–9 (amat sangat tidak suka – amat sangat suka). Data dianalisis menggunakan ANOVA Two-Factor Without Replication. Hasil penelitian menunjukkan bahwa aroma merupakan satu-satunya parameter yang berbeda secara signifikan antar sampel ($F_{hitung} > F_{tabel}$). Meskipun tidak signifikan secara statistik, sampel dengan komposisi 125 gram : 25 gram menunjukkan skor rata-rata tertinggi pada seluruh parameter, menandakan preferensi panelis terhadap penggunaan mocaf dalam jumlah lebih tinggi dengan nilai rasa (7), aroma (6,93), dan tekstur (6,78). Penelitian ini menunjukkan bahwa tepung mocaf memiliki potensi sebagai bahan utama dalam formulasi risoles bebas gluten dengan kualitas sensori yang disukai konsumen.

Kata kunci: risoles, bebas gluten, tepung mocaf, maizena, uji hedonik.

ABSTRACT

This study aims to analyze the effect of varying proportions of mocaf (Modified Cassava Flour) and cornstarch on the sensory acceptance of gluten-free risoles, particularly in terms of taste, aroma, and texture. Three risoles skin formulations were prepared using different ratios of mocaf and cornstarch: 75g:75g, 100g:50g, and 125g:25g. A hedonic test was conducted with 32 untrained panelists using a 9-point scale (1 = extremely dislike, 9 = extremely like). The data were analyzed using ANOVA Two-Factor Without Replication. The results showed that aroma was the only parameter that differed significantly among samples (F calculated > F table). Although not statistically significant, the sample with the composition of 125 grams mocaf : 25 grams cornstarch received the highest average scores in all parameters, indicating a panelist preference for a higher mocaf content, with scores for taste (7), aroma (6.93), and texture (6.78). This study demonstrates that mocaf has strong potential as a primary ingredient in gluten-free risoles formulations, offering sensory qualities that are well accepted by consumers.

Keywords: risoles, gluten-free, mocaf flour, cornstarch, hedonic test.