

ABSTRACT

The abundance of durian seed waste in the durian season has not been widely used, on the other hand durian seeds have the potential as a source of food ingredients. This study aims to identify the nutrition of durian seeds used as flour and their effects if used as ingredients for making durian seed flour cake. The research material consisted of durian seeds used as flour, flour, player emotions, butter, sugar and eggs. The research method used was a completely randomized design with 5 treatments and 3 replications. The treatment was the use of durian seed flour concentration of 0.9% (Td1); 100% durian bijin flour (TD2); 75% durian seed flour 25% flour (TD3); 50% durian seed flour 50% wheat flour (TD4) 25% durian seed flour 75% wheat flour (TD5) 100% wheat flour and wheat flour as (Control). Observation variables include water content, volume, organoleptic test. The results of the research data were analyzed using a variety of ANOVA and the Smallest Significant Difference further test with the SPSS 23. The results showed that the use of durian seed flour as the material for stabilizing cake was statistically significant ($p < 0.05$) on the control treatment best.

Key words: *Durian seed flour with a mixture of wheat flour*



ABSTRAK

Berlimpahnya limbah biji durian pada musim durian belum banyak dimanfaatkan, disisi lain biji durian berpotensi sebagai sumber bahan makanan. Penelitian ini bertujuan untuk mengidentifikasi nutrisi biji durian yang dijadikan tepung dan pengaruhnya jika dimanfaatkan sebagai bahan Pembuatan cake tepung biji durian. Materi penelitian terdiri dari biji durian yang dijadikan tepung, tepung terigu, emosi player, mentega, gula dan telur Metode penelitian yang digunakan yaitu Rancang Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan adalah penggunaan tepung biji durian konsentrasi 0,9% (Td1); 100% tepung bijin durian (Td2); 75% tepung biji durian 25% tepung terigu (Td3) ; 50% tepung biji durian 50% tepung terigu (Td4) 25% tepung biji durian 75% tepung terigu (Td5) 100% tepung terigu dan tepung terigu sebagai (Kontrol). Variabel pengamatan meliputi kadar air, volume , uji organoleptik. Data hasil penelitian dianalisis menggunakan ragam ANOVA dan uji lanjut Beda Nyata Terkecil dengan program SPSS 23. Hasil penelitian menunjukkan bahwa, penggunaan tepung biji durian sebagai bahan pembuatan cake penstabil secara statistik berpengaruh nyata ($p < 0,05$) terhadap terbaik pada perlakuan kontrol.

Kata kunci : Tepung biji durian dengan campuran tepung terigu

