

**PENGARUH RASIO TEPUNG KETAN DAN TEPUNG UBI JALAR  
UNGU TERHADAP AKTIVITAS ANTIOKSIDAN DAN TINGKAT  
KESUKAAN GELAMAI**

**INTISARI**

Pengolahan ubi jalar ungu menjadi tepung merupakan salah satu cara untuk menyimpan dan mengawetkan ubi jalar ungu. Gelamai Tepung ubi jalar ungu dapat menambah keanekaragaman gelamai. Selain itu juga dapat menaikkan nilai ekonomis ubi jalar ungu. Tujuan dari penelitian ini adalah menentukan pengaruh rasio tepung ketan dan tepung ubi jalar ungu terhadap aktivitas antioksidan dan tingkat kesukaan gelamai.

Rancangan percobaan yang digunakan pada penelitian pembuatan gelamai ini adalah Rancangan Acak Lengkap (RAL) dengan perlakuan rasio tepung ketan dan tepung ubi jalar ungu yang terdiri dari 6 variasi substitusi, 2 ulangan dan 2 ulangan analisa perobaan (batch). Perlakuan dalam penelitian ini adalah (0:100), (10:90), (20:80), (30:70), (40:60), (50:50). Parameter yang diamati adalah air, abu, lemak, protein, karbohidrat dan penilaian uji kesukaan (warna, aroma, rasa dan tekstur, keseluruhan). Data yang diperoleh dianalisis dengan *Analysis of Variance* (Anova). Jika  $F_{hitung} \geq F_{tabel}$  maka dilakukan uji lanjut dengan uji Duncan atau *Duncan's New Multiple Range Test* (DNMRT).

Hasil penelitian menunjukkan gelamai tepung ubi jalar ungu dengan rasio tepung ketan dan ubi jalar ungu 60:40 paling disukai panelis. Pada analisa aktivitas antioksidan gelamai tepung ubi jalar ungu yaitu (100:0) 11,68%, (90:10) 13,24%, (80:20) 16,42%, (70:30) 14,58%, (60:40) 17,15%, (50:50) 15,84%. Gelamai tepung ubi jalar ungu dengan rasio tepung ketan dan ubi jalar ungu 60:40 mengandung air 19,37%, abu 2,68%, Lemak 3,01%, protein 2,73%, karbohidrat 73,65%. Aktivitas Antioksidan rasio tepung ketan dan tepung ubi jalar ungu (0:100) 11,68%, (10:90) 13,24, (20:80) 16,42%, (30:70) 14,58%, (40:60) 17,15%, (50:50) 15,84%.

**Kata kunci :** Aktivitas Antioksidan, Gelamai, Tepung Ubi Jalar Ungu, Tepung Ketan.

**THE EFFECT OF RATIO OF GWTINOUS RICE FLOUR AND  
PURPLE SWEET POTATO FLOUR ON ANTIOXYDANT ACTIVITY  
AND PREFERECE LEVEL OF GELAMAI**

**ABSTRACT**

The purple sweet potato processing of purple has become one of the siege is one way to save and bring up the purple corpse. Gelamai purple sweet potato flour represents he unrecrating of the gelamai diversity. The purpose of this study was to determine the effect of the ratio of gwtinous rice and purple sweet potato flour on antioxidant activity and level of preferece gelamai.

Experiments are used in the research the gelamai is random design complete (RDC) with treatment of ratio gwtinous rice flour and purple sweet potato flour consists of the 6 variations of substances, 2 audience test analysis (batch), the treatment of this research is (0:100), (90:10), (80:20), (70:30), (60:40), and (50:50). The observed parameters are water, dash, fat, protein, corbs and favorite tast assessment (color, smells, taste, texture, whole). Data acquired analysis of variance (ANOVA), if there wes significant difference in each treatment continued by Duncan Multilpe range test (DMRT).

The results showed that purple sweet potato flour with a ratio of gwtinous rice flour and purple sweet potato 60:40 was the most preferred by panelists. In the analysis of antioxidant activity, the names of purple sweet potato flour (100; 0) 11.68%, (90:10) 13.24%, (80:20) 16.42%, (70:30) 14.58%, (60:40) 17.15%, (50:50) 15.84%. The names of purple sweet potato flour with a ratio of gwtinous rice and 60:40 purple sweet potato contains 19.37% water, 2.68% ash, 3.01% fat, 2.73% protein, 73.65% carbohydrate. Antioxidant activity ratio of gwtinous rice flour and purple sweet potato flour (0: 100) 11.68%, (10:90) 13.24, (20:80) 16.42%, (30:70) 14.58%, ( 40:60) 17.15%), (50:50) 15.84%.

**Keywords:** Analysis of antioxidant activity, Gelamai , Gwtinous rice flour, Purple sweet potato flour