

## WHAT INFLUENCES WOULD BE AROUSE FROM THE SUBSTANCE OF *KEPOK BANANA FLOUR* IN PRODUCING PUTU AYU CAKE

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### ABSTRACT

*This research's background arouse from the un optimal of the usage of kepok banana flour which are used in the diversity of food processing, while kepok banana flour might become one of alternative to replace some of wheat flour as main material of thePutuAyu. This research aim to analyze the influence between substitution treatment of banana flour 25%, 50%, 75% and 100% of the quality of the volume, shape, color, fragrance, texture and taste. This type of research is a pure experiment using a completely randomized design method. Data used is primary data sourced from 30 semi-trained panelists by submitting the organoleptic test format. Analyze data using ANAVA, if  $F_{count} > F_{table}$  then proceed with Duncan test. From the results of this study there is a significant influence of the use of banana powder on the quality of the cake with the use of pure banana kepok banana kepok as much as 50% createdputuayu cake with the best quality, including volume (soft), color (light brown), texture (soft) , and taste (Banana Kepok).*

**KEYWORDS:** *Inovation, Kepok Banana Flour, PutuAyu*

### 1. INTRODUCTION

Putuayu is one of the types of cakes that belong to the wet cake group. According to Noorkharani (20013: 28) "Putuayu is a dough made of eggs, sugar is whipped until stiff, added flour and other ingredients cooked by steaming". Fragrant aroma of pandanus and coconut makes this cake has a distinctive taste. In this study the researchers gave color variations on the cake putuayu. To get the color, flavor and aroma of a specific putuayu cake can be varied with the flour substitution with banana flour which has a distinctive color, flavor and flavor. Moreover, it can increase people's interest to love local farming.

Utilization of kepok banana to meet the needs of food in Indonesia has been done but the community is still not much in using it. In West Sumatra kepokbanana generally processed into fried foods, compote, lapek banana, and others. In addition, kepokbanana processed into the contents of some foods such as cake and pancakes, bread, muffins, pancakes, nagasari, pudding and so forth. Therefore, the diversity of kepokbanana needs to be raised again, one of them by making kepok banana into flour.

Kepokbanana is a prospective product in the development of local food sources because the banana is a plant that is easy to grow so that fruit production is always available, but quickly damaged after the harvest because through the process of climatik is the process of maturation. To overcome the damage, or extend shelf life, the banana kepok can be processed into flour. The

purpose of making this banana kepok flour can, among others, be substituted into other products like the community like putuayu

## 2. METHODS

The type of this research is experiment, which is doing direct experiment on making putuayucake with banana flour substitution. The independent variable (X) consists of five variables, namely the use of 0% (X0), 25% (X1), 50% (X2), 75% (X3), and 100% (X4) banana flour. ) that is the quality of the cake with the gift of banana kepok banana kepok covering: volume (Y1), shape (Y2), color (Y3), aroma (Y4), texture (Y5), and taste (Y6).

This research was conducted in the Workshop of Catering Department of Family Welfare, Faculty of Tourism and Hospitality, State University. The type of data used is primary data derived from 30 semi-trained panelists who provide answers from questionnaires that contain questions to respond to. This study used a Completely Randomized Design (RAL) method consisting of five treatments and three replicates. The data obtained from the organoleptic test were scored and arranged in table form and analyzed by variance analysis (ANAVA) and continued by Duncan Multiple Range Test (DMRT).

## 3. RESULTS AND DISCUSSION

### A. Influence of Substitution of Kepok Banana Flour (0%, 25%, 50%, 75% and 100%) to Quality of Volume on PutuAyu Cake.

ANOVA analysis results stated  $H_a$  rejected which means there is no significant effect on the quality of volume with the submission of kapokbanana flour. The volume expands on the silent putu caused by the materials used such as eggs, sugar and TBM. According to Subagio (2007: 49) "To enlarge the volume can be increased the number of eggs". Meanwhile, according to Budi Sutomo (2012: 19) concluded that, "Without eggs, the arrangement of frames that function to form the arrangement of cake volume will not be formed". In addition, eggs in the manufacture of patisery serves to help the development, especially those using eggs (Anni et al, 2008: 68).

### B. Influence of Sub-Substitution of Kepok Banana Flour (0%, 25%, 50%, 75%, and 100%) Quality Rounded Shape, Neat and Uniform Shapes In PutuAyu Cake.

ANOVA analysis results stated  $H_a$  rejected which means there is no significant effect on the quality of the cake form with the putuayuwhich using kepok banana flour. In this study the shape that is expected to be jagged round there is a hole in the middle, neat and uniform. Shape is an overall appearance of a food. According to Nugraha (1984: 54) states, "A form can be created by free hands or using aids". In this research, the making of putuayu cakes is done with aids or cake mold of putuayu. In accordance with Erfina's opinion (2008: 58), "The general form of this cake is round and square depending on the shape of the mold used". In making this cake putuayu use prints that is used is printed jagged round there is a hole in the middle. so that the resulting cake of putuayu generated jagged round shape there is a hole in the middle, neat and uniform. So with the use of banana flour does not affect the shape of the cake putuayu.

### C. Influence of Sub Substitution of Kepok Banana Flour (0%, 25%, 50%, 75%, and 100%) Color Quality Young Chocolate OnKuePutuAyu.

The result of Variarian Analysis (Anava) on the color quality stated that  $H_a$  accepted meaning there is influence of difference to the color of cake putuayu

with substitution of banana flour kepok. Color can be used as an indicator of a food. According to Winarno (2004: 47), "The natural color of the food product will undergo changes that are influenced by the content of the ingredients composition, strived to minimize and reduce color change or maintain its natural color". In this research the color of cake putuayu produced light brown. Light brown color that is produced on putuayu using kapok banana flour due to the influence of the use of materials ie banana kepok flour. In accordance with the opinion of Wiranto in Adriyani (2012: 25) "The presence of vitamin C content that makes the color of banana kecolatan". So that more and more banana flour used more light brown produced.

**D. Influence of Sub Substitution of Kepok Banana Flour (0%, 25%, 50%, 75%, and 100%) Quality of Banana Flavor Banana AtPutuAyu Cake.**

The result of ANOVA analysis stated  $H_a$  accepted which means there is a significant influence on the quality of the aroma of putuayu cake with the substance of banana flour. The aroma of the cake is influenced by the raw materials used. The aromas of the food vary, depending on the ingredients and the cooking technique. This is supported by Herliani (2013: 17) "Fragrant foods are determined by the use of quality ingredients". Based on the aroma research on the cake putuayu generated by the use of kepok banana flour. Where this research the researcher use banana kepok flour as the substance of flour.

This proves that the substance of banana kepok flour can produce a distinctive aroma of banana on the cake putuayu. In accordance with the opinion Anonymous (2013), "The banana flour produced has a weakness of the aroma of the banana is less strong". Due to the process of making banana flour by steaming and dried in the sun then there was evaporation on the banana aroma. Therefore the quality of kepok banana aroma produced in the experiment is categorized enough banana flavored scented.

**E. Influence of Sub Substitution of Kepok Banana Flour (0%, 25%, 50%, 75%, and 100%) Quality of Soft Texture OnPutuAyu Cake.**

ANOVA analysis result of level test where  $H_a$  accepted which means there is significant influence to texture quality (soft) of putuayu cake using with addition of banana kepok flour. Based on research the quality of soft texture on the cake putuayu inflicted by the use of one of the ingredients of eggs and TBM. This is supported by the opinion of Budi Sutomo (2012: 14) states that, "TBM works to improve the texture of cake or cake to be soft". In addition to TBM, in making the cake putuayu eggs will also affect the texture of putuayu. The use of eggs in the manufacture of patisserie products can result in a finer cookie crumb (Anni et al, 2008: 68). Good texture is influenced by the basic ingredients used are tbm and eggs. In this research the resulting texture is a soft texture. So in this research, banana flour substitution effect of soft texture on cake putuayu.

**F. Influence of Sub Substitution of Kepok Banana Flour (0%, 25%, 50%, 75%, and 100%) Quality of Sweet Flavor and Banana Kepok OnPutuAyu Cake.**

ANOVA analysis result of level test where  $H_a$  accepted which means there is significant influence to the quality of flavor (pisang kepok) cake putuayu pisok kepok with addition of banana kepok flour.

The expected flavors in this study are the sweet taste and taste of banana kepok. As stated Budi Sutomo (2012: 18), "Sugar gives a sweet taste in Cake". Putuayu a good quality has a sweet taste. Results of putuayu substitution of banana kepok kepok expected is a sweet taste obtained from the use of sugar

and banana kepok flour. So banana kepok flour affects the taste of banana kepok on the cake putuayu.

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