

PENAMBAHAN TEPUNG TEMPE DAPAT MENINGKATKAN MUTU PROTEIN KUE BROWNIES

I GA Sri Utami¹, NN Astika Dewi², I DM Budi Hartawan³

Abstract. *Brownies cake is semi-moist snacks that taste sweet and savory with a slightly dense texture. Tempe flour can be stored in the long term, can be processed into a variety of dishes, can be added to other foods without reducing or changing the taste of food is added, and can be used as the main protein source in the PMT-AS ready to be cooked. This study aims to determine the effect of the addition of tempe flour with some variation concentration on the characteristics and power received of the Brownies cake at school children. Brownies cake produced objectively analyzed include the determination of water content and protein, while subjective analysis includes organoleptic assessment of color, taste, texture, flavor and overall acceptance. Protein content of which in getting on the Brownies cake ranged from 6.92g/100g-12.49g/100g. Water content of which in getting on the Brownies cake ranged from 21.21%bb-22.49%bb. From the subjective results of the resulting Brownies cake is color dumplings from 4.12 to 4.39 (like-very like), aroma from 4.03 to 4.23 (like-very like), texture from 3.76 to 4.11 (neutral-very like), taste from 3.79 to 4.24 (neutral-very like) and overall acceptance from 3.98 to 4.76 (neutral-very like). The addition of tempe flour concentration of 15% is the best treatment because it has the highest protein content and meets the characteristics of the brownie cake.*

Keywords: *tempe flour and characteristic Brownies cake*

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- 1 Dosen Jurusan Gizi Poltekkes Denpasar
 - 2 Staf administrasi akademik Jurusan Gizi Poltekkes Denpasar
 - 3 Alumni Jurusan Gizi Poltekkes Denpasar