

ABSTRAK

Sereal merupakan salah satu produk pangan praktis yang banyak dikonsumsi masyarakat dan berpotensi dikembangkan melalui pemanfaatan bahan pangan lokal. Tepung sorgum (*Sorghum bicolor* L.) memiliki kandungan karbohidrat dan serat yang cukup tinggi, sedangkan tepung porang (*Amorphophallus muelleri* B.) Kombinasi kedua bahan tersebut diharapkan dapat menghasilkan sereal dengan karakteristik kimia dan tingkat penerimaan konsumen yang baik. Penelitian ini bertujuan untuk mengetahui karakteristik kimia dan penerimaan organoleptik sereal berbahan tepung sorgum dengan penambahan tepung porang. Penelitian menggunakan penambahan variasi tepung sorgum dan tepung porang dengan enam formulasi, yaitu F1 (100% tepung sorgum), F2 (95% tepung sorgum : 5% tepung porang), F3 (90% : 10%), F4 (85% : 15%), F5 (80% : 20%), dan F6 (75% : 25%). Parameter yang diamati meliputi kadar air, kadar abu, kadar serat kasar, serta uji hedonik terhadap warna, aroma, rasa, dan tekstur menggunakan 33 panelis semi terlatih. Formulasi terbaik diperoleh pada F5 (80% tepung sorgum : 20% tepung porang) dengan nilai hedonik keseluruhan sebesar 3,95. Formulasi ini memiliki nilai warna 3,91, aroma 3,88, rasa 4,03, tekstur 4,00, kadar air 1,51%, kadar abu 1,38%, dan kadar serat kasar 11,55%. Hasil penelitian menunjukkan bahwa penambahan tepung porang dapat menghasilkan perbedaan pada karakteristik kimia dan penerimaan organoleptik sereal tepung sorgum.

Kata Kunci: Sereal, sorgum, tepung sorgum, porang, tepung porang.

ABSTRACT

*Cereal was one of the practical food products that was widely consumed by the community and had the potential to be developed through the utilization of local food ingredients. Sorghum flour (*Sorghum bicolor* L.) had a relatively high carbohydrate and fiber content, while porang flour (*Amorphophallus muelleri* B.) was expected to improve the characteristics of the product. The combination of these two ingredients was expected to produce cereal with good chemical characteristics and consumer acceptance. This study aimed to determine the chemical characteristics and organoleptic acceptance of cereal made from sorghum flour with the addition of porang flour. The study used variations of sorghum flour and porang flour in six formulations, namely F1 (100% sorghum flour), F2 (95% sorghum flour : 5% porang flour), F3 (90% : 10%), F4 (85% : 15%), F5 (80% : 20%), and F6 (75% : 25%). The observed parameters included moisture content, ash content, crude fiber content, and hedonic tests on color, aroma, taste, and texture using 33 semi-trained panelists. The best formulation was obtained in F5 (80% sorghum flour : 20% porang flour), with an overall hedonic score of 3.95. This formulation had a color score of 3.91, aroma score of 3.88, taste score of 4.03, texture score of 4.00, moisture content of 1.51%, ash content of 1.38%, and crude fiber content of 11.55%. The results showed that the addition of porang flour affected the chemical characteristics and organoleptic acceptance of sorghum flour cereal.*

Keywords: *Cereal, sorghum, sorghum flour, porang, porang flour.*