

## **ABSTRACT**

### **EFFECT OF FORMULATION OF KEPOK BANANA PEEL (*Musa paradisiaca formatypica*) AND ADDITION OF SNAKEHEAD FISH (*Channa striata*) TO CHEMICAL PROPERTIES AND SENSORIES OF CRACKERS**

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The aimed of the research was to obtain the formulation of kepok banana peel and snakehead fish which produce crackers with the best chemical and sensory properties according to SNI 01-2713-2009. The research arranged in a Complete Randomized Block Design (CRBD) with seven treatments and three replications. Comparative treatment of kepok banana peel and snakehead fish consists of seven levels, namely F1 (30% : 0%); F2 (25% : 5%); F3 (20% : 10%); F4 (15% : 15%); F5 (10% : 20%); F6 (5% : 25%) and F7 (0% : 30%). The data obtained were analyzed for the similarity of variance with the Bartlett test and the addition of the data tested by the Tuckey test, then the data were analyzed by variance to determine the effect between treatments. If there is a significant effect, the data is further analyzed by Honesly Significant Difference (HSD) at the level of 5%. The results showed that kepok banana peel crackers and the addition of the snakehead

fish were F6 treatments (5% kepok banana peel and 25% snakehead fish). The best treatment of crackers (F6) produce water content 9,52%, ash content 2,91%, protein content 7,35%, fat content 2,14%, crude fiber content 0,73%, and content carbohydrate 77,36%, texture with a score of 4,05 (really crunchy), taste with a score of 4,10 (specific fish taste), aroma with a score of 4,00 (specific fish aroma), color with a score of 3,87 (brownish white) and overall acceptance with a score of 4,42 (really likes). The water content and protein content of best kepok banana peel crackers and the addition of the snakehead fish had qualified the Indonesian National Standard of fish crackers (SNI 01-2713-2009), but ash content have not qualified the Indonesian National Standard of fish crackers.

Keywords: crackers, kepok banana peel, snakehead fish

## **ABSTRAK**

### **PENGARUH FORMULASI KULIT PISANG KEPOK (*Musa paradisiaca formatypica*) DAN PENAMBAHAN DAGING IKAN GABUS (*Channa striata*) TERHADAP SIFAT KIMIA DAN SENSORI KERUPUK**

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Tujuan penelitian adalah untuk mendapatkan formulasi kulit pisang kepok dan daging ikan gabus yang menghasilkan kerupuk dengan sifat kimia dan sensori terbaik sesuai SNI 01-2713-2009. Penelitian ini disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan tujuh perlakuan dan tiga ulangan. Perlakuan perbandingan kulit pisang kepok dan daging ikan gabus terdiri dari tujuh taraf yaitu F1 (30% : 0%); F2 (25% : 5%); F3 (20% : 10%); F4 (15% : 15%); F5 (10% : 20%); F6 (5% : 25%) dan F7 (0% : 30%). Data yang diperoleh dianalisis kesamaan ragamnya dengan uji Bartlett dan kemenambahan data diuji dengan uji Tuckey, selanjutnya data dianalisis sidik ragam untuk mengetahui pengaruh antar perlakuan. Apabila terdapat pengaruh yang nyata, data dianalisis lebih lanjut dengan Uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan bahwa kerupuk kulit pisang kepok dan penambahan daging ikan gabus terbaik

adalah perlakuan F6 (5% kulit pisang kepok dan 25% daging ikan gabus).

Kerupuk perlakuan terbaik (F6) menghasilkan kadar air sebesar 9,52%, kadar abu sebesar 2,91%, kadar protein sebesar 7,35%, kadar lemak sebesar 2,14%, kadar serat kasar sebesar 0,73%, dan kadar karbohidrat sebesar 77,36%, tekstur dengan skor 4,03 (sangat renyah), rasa dengan skor 4,10 (sangat khas ikan), aroma dengan skor 4,00 ( sangat khas ikan), warna dengan skor 3,87 (putih kecoklatan) dan penerimaan keseluruhan dengan skor 4,42 (sangat suka). Kadar air dan kadar protein kerupuk kulit pisang kepok dan penambahan daging ikan gabus terbaik telah memenuhi Standar Nasional Indonesia kerupuk ikan (SNI 01-2713-2009), namun kadar abu tidak memenuhi standar mutu kerupuk.

Kata kunci: kerupuk, kulit pisang kepok, daging ikan gabus