

ABSTRAK

PENGARUH PENAMBAHAN DAGING IKAN LELE (*Clarias gariepinus*) TERHADAP SIFAT FISIK, KIMIA DAN SENSORI KERUPUK TIWUL

Oleh

SITI MARYAM

Tiwul mengandung amilopektin sebesar 85,28% dan amilosa 13,72% yang dapat digunakan untuk mensubstitusi tepung tapioka dalam pembuatan kerupuk. Peningkatan nilai gizi kerupuk tiwul dapat dilakukan dengan penambahan daging ikan lele. Penelitian ini bertujuan mendapatkan konsentrasi penambahan daging ikan lele terhadap sifat fisik, kimia dan sensori kerupuk terbaik. Penelitian disusun secara nonfaktorial dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan 4 kali ulangan. Perlakuan terdiri dari 6 taraf penambahan daging ikan lele yaitu 0%, 5%, 10%, 15%, 20% dan 25%. Data yang diperoleh diuji kesamaan ragamnya dengan uji Bartlett dan kemenambahannya dengan uji Tuckey. Analisis sidik ragam digunakan untuk mengetahui ada tidaknya pengaruh perlakuan, kemudian dilanjutkan dengan uji BNT pada taraf 5%. Hasil penelitian menunjukkan bahwa konsentrasi penambahan daging ikan lele sebesar 20% menghasilkan kerupuk tiwul dengan karakteristik fisik, kimia dan sensori terbaik, dengan volume pengembangan sebesar 291,81%, kadar protein 4,86%, kadar abu 2,52%, kadar air 6,70%, kadar lemak 0,51%, tekstur dengan skor 4 (renyah), rasa dengan skor 4 (khas lele), warna dengan skor 4 (putih kecoklatan), dan aroma dengan skor 3 (agak khas lele).

Kata kunci: Kerupuk, tiwul dan ikan lele.

ABSTRACT

EFFECTS OF THE ADDITION OF CATFISH MEAT (*Clarias gariepinus*) ON THE PHYSICAL, CHEMICAL AND SENSORY PROPERTIES OF TIWUL CRACKERS

By

SITI MARYAM

Tiwul contains amylopectin of 85,28% and amylose 13,72% which can be used to substitute tapioca flour in making crackers. Increasing the nutritional value of tiwul crackers can be done by adding catfish meat. This study aimed to get the appropriate concentration of catfish meat for the best physical, chemical and sensory character of chips. This research was designed in Complete Randomized Block Design (CRBD) with four replications. The treatments consisted of six levels of adding catfish meat 0%, 5%, 10%, 15%, 20% and 25%. The homogeneity of data were analyzed by Bartlett's test and additivity were tested by Tuckey test. ANOVA were used to know the effect of treatments, then the data were further analyzed by Least Significant Defference (LSD) on level of 5%. The results showed that the concentration of addition of catfish meat by 20% resulted in tiwul crackers with the best physical, chemical and sensory characteristics with volume development 291,81 %, the protein content 4,86%, ash content 2,52%, water content 6,70%, fat content 0,51%, texture with score 4 (crunchy), taste with score 4 (typical catfish), color with score 4 (brownish white), and aroma with score 3 (rather typical catfish).

Keywords : crackers, tiwul and catfish .