

ABSTRACT

EFFECT OF ADDITION OF TEMPE FLOUR ON PHYSICOCHEMICAL AND SENSORY PROPERTIES OF CATFISH CRACKERS (*Clarias gariepinus*)

By

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Crackers are a popular food but still low in nutrients. The aims of the study were to determine the effect of adding tempe flour on the physicochemical and sensory properties of catfish (*Clarias gariepinus*) crackers and to obtain the best concentration of tempe flour on the physicochemical and sensory properties of catfish (*Clarias gariepinus*) crackers according to SNI 01-2713-2009 quality. The study was arranged in a non-factorial Completely Randomized Block Design (RAKL) with 7 treatment levels and 4 replications. The formulation of adding tempe flour was 0% (P0), 5% (P1), 10% (P2), 15% (P3), 20% (P4), 25% (P5) and 30% (P6) (w/w). The data was tested for similarity of variance with the Bartlett test and additional data was tested with the Tukey test. Variety Print Analysis was used to determine the effect of treatment, then the differences between treatments were analyzed using the Least Significant Difference Test (BNT) at the 5% level. The results showed that the best catfish crackers was the P2 treatment (addition of 10% tempeh flour) which resulted in the expansion volume of 346.02% and water content of 7.88%, protein content of 9.78%, ash content of 3.72 % and 178.80% antioxidant activity, as well as producing texture with a score of 3.60 (crispy), taste with a score of 3.41 (a somewhat distinctive taste of tempe flour), color with a score of 3.70 (yellow) and aroma with a score of 3, 21 (the aroma is somewhat typical of tempe flour).

Keywords: catfish, crackers, tempe flour

ABSTRAK

PENGARUH PENAMBAHAN TEPUNG TEMPE TERHADAP SIFAT FISIKOKIMIA DAN SENSORI PADA KERUPUK IKAN LELE (*Clarias gariepinus*)

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Kerupuk merupakan makanan yang digemari namun masih rendah nutrisi. Tujuan penelitian adalah mengetahui pengaruh penambahan tepung tempe terhadap sifat fisikokimia dan sensori pada kerupuk ikan lele (*Clarias gariepinus*) serta mendapatkan konsentrasi tepung tempe terbaik terhadap sifat fisikokimia dan sensori pada kerupuk ikan lele (*Clarias gariepinus*) yang sesuai mutu SNI 01-2713-2009. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) non faktorial dengan 7 taraf perlakuan dan 4 kali ulangan. Formulasi penambahan tepung tempe sebesar 0% (P0), 5% (P1), 10% (P2), 15% (P3), 20% (P4), 25% (P5) dan 30% (P6) (b/b). Data diuji kesamaan ragamnya dengan uji Bartlett dan kemenambahan data diuji dengan Uji Tukey. Analisis Sidik Ragam digunakan untuk mengetahui pengaruh perlakuan, selanjutnya perbedaan antar perlakuan dianalisis menggunakan Uji Beda Nyata Terkecil (BNT) pada taraf 5%. Hasil penelitian menunjukkan bahwa kerupuk ikan lele terbaik adalah perlakuan P2 (penambahan tepung tempe 10%) yang menghasilkan volume pengembangan sebesar 346,02% dan kadar air sebesar 7,88%, kadar protein sebesar 9,78%, kadar abu sebesar 3,72% dan aktivitas antioksidan 178,80%, serta menghasilkan tekstur dengan skor 3,60 (renyah), rasa dengan skor 3,41 (rasa agak khas tepung tempe), warna dengan skor 3,70 (kuning) dan aroma dengan skor 3,21 (aroma agak khas tepung tempe).

Kata kunci: Ikan lele, kerupuk, tepung tempe