

ABSTRACT

THE PRODUCTION AND PHYSICAL CHARACTERISTICS TEST OF ANALOG RICE MADE FROM CASSAVA FLOUR CONTAINING PROTEIN OF SHRIMP

By

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Analog rice is one of the *diversified* foods which are made from various kinds of flour that can be alternative rice. The purpose of this research is to create and test the characteristics of analog rice made from cassava flour enriched with shrimp proteins. Observation parameters on this research are moisture content, uniformity of grain, bulk density, water absorption and color test. The design of this study is using cassava flour and flour shrimp with each treatment A (100 : 0), B (95 : 5), C (92.5 : 7.5), D (90 : 10), E (85 : 15). The result showed analog rice with water content of 12.53%-14.01%, coarse grain diameter 0.95%-6.64%, while 21.02%-37.78% and smooth 55.58%-78.03%, bulk density from 0.57 to 0.73 g/cm³ and water absorption 71.33%-118.67%. Based on the analysis of variance (*ANOVA*), the treatment of analog rice influences on the nature of analog rice which is uniformity coarse and medium with an effect on the result of bulk density. The dominant color of the resulting analog rice is brown.

Keywords: Fraction analog rice, cassava flour, shrimp flour protein.