

ABSTRAK

PENGARUH PERBANDINGAN KONSENTRASI TEPUNG CANGKANG RAJUNGAN (*PORTUNUS PELAGICUS*) DAN BUBUK JAHE TERHADAP KARAKTERISTIK SENSORI DAN KIMIA COOKIES

Oleh

SEKAR KINASHIH

Cookies dengan penambahan perbandingan tepung cangkang rajungan dan bubuk jahe merupakan salah satu olahan pangan yang memanfaatkan limbah cangkang rajungan. Tepung cangkang rajungan yang kaya akan kalsium dimanfaatkan dalam memenuhi kebutuhan kalsium harian. Penambahan bubuk jahe ditujukan untuk menutupi aroma amis pada tepung cangkang rajungan. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung cangkang rajungan dan bubuk jahe terhadap karakteristik sensori dan kimia cookies dan mengetahui perbandingan terbaik tepung cangkang rajungan dan bubuk jahe pada pembuatan cookies. Pada penelitian ini tepung cangkang rajungan dan bubuk jahe disubstitusikan dalam berbagai rasio (10%:0%, 8%:2%, 6%:4%, 4%:6%, 2%:8%, dan 0%:10%). *Cookies* dengan penambahan 8% tepung cangkang rajungan dan 2% bubuk jahe merupakan rasio terpilih dalam pembuatan *cookies*. *Cookies* dengan rasio 8%:2% memiliki karakteristik yaitu kadar air sebesar 4,28%, tekstur renyah (4,43), warna putih kekuningan (4,63), sedikit beraroma dan berasa jahe (2,40), dan sangat tidak beraroma sangat tidak berasa amis (4,56). *Cookies* terpilih memiliki rasa, aroma, warna, flavor, dan penerimaan keseluruhan yang disukai. *Cookies* dengan rasio 8% tepung cangkang rajungan dan 2% bubuk jahe mengandung air, abu, protein, lemak, karbohidrat, dan kalsium secara berturut turut sebesar 4,28%, 3,24%, 5,44%, 29,65%, 59,39%, dan 210 mg/100 gram *cookies*.

Kata kunci: *cookies*, tepung cangkang rajungan, bubuk jahe, kalsium

ABSTRACT

THE EFFECT OF COMPARISON OF CONCENTRATIONS OF CRAB SHELL FLOUR (PORTUNUS PELAGICUS) AND GINGER POWDER ON THE SENSORY AND CHEMICAL CHARACTERISTICS OF COOKIES

By

SEKAR KINASHIH

Cookies with the addition of the ratio of crab shell flour and ginger powder is one of the processed foods that utilizes crab shell waste. Crab shell flour which is rich in calcium is used to meet daily calcium needs. The addition of ginger powder is intended to cover the fishy smell of crab shell flour. This study aims to determine the effect of the ratio of crab shell flour and ginger powder on the sensory and chemical characteristics of cookies and to determine the best ratio of crab shell flour and ginger powder in making cookies. In this study, crab shell flour and ginger powder were substituted in various ratios (10%:0%, 8%:2%, 6%:4%, 4%:6%, 2%:8%, and 0%:10%). Cookies with the addition of 8% crab shell flour and 2% ginger powder is the ratio chosen in making cookies. Cookies with a ratio of 8%:2% had the characteristics of a moisture content of 4.28%, crunchy texture (4.43), yellowish-white color (4.63), slightly scented and tasted of ginger (2.40), and very unpleasant. very odorless and does not taste fishy (4.56). Selected cookies have a preferred taste, aroma, color, flavor and overall acceptability. Cookies with a ratio of 8% crab shell flour and 2% ginger powder contained water, ash, protein, fat, carbohydrates and calcium respectively of 4.28%, 3.24%, 5.44%, 29.65%, 59.39%, and 210 mg/100 grams of cookies

Keywords: cookies, crab shell flour, ginger powder, calcium