

ABSTRACT

THE EFFECT OF TAPIOCA FLOUR AND BOGOR TARO FLOUR (*Colocasia esculenta* L. Schott) FORMULATIONS ON THE CHEMICAL, PHYSICAL, AND SENSORY CHARACTERISTICS OF CATFISH SAUSAGE (*Pangasius hypophthalmus*)

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Bogor taro flour is a carbohydrate source flour with high starch that can be used as a filling material for making catfish sausage. This study aimed to determine the effect of tapioca flour and Bogor taro flour formulation on the chemical, physical, and sensory characteristics of catfish sausage and determine the best formulation of tapioca flour and Bogor taro flour treatment in catfish sausage. This study was arranged in a Randomized Complete Group Design (RAKL) with a single factor of tapioca flour and Bogor taro flour formulation with 6 treatments P1 (100%: 0%), P2 (80%: 20%), P3 (60%: 40%), P4 (40%: 60%), P5 (20%: 80%), and P6 (0%: 100%) with 4 replications. Data were tested for equality of variance with Barlett's test and data saturation with Tuckey's test. The data were analyzed for variance to obtain an estimate of the variance errors and determine the effect between treatments, then further analyzed using the BNJ test at the 5% level. The results showed the formulation of tapioca flour and Bogor taro flour had a very significant on moisture content, ash content, hardness, springiness, cohesiveness, texture, appearance, and overall acceptance, but no effect on the taste and aroma of catfish sausage. P5 was the best treatment with a moisture content of 52,08%, ash content of 1,55%, hardness of 270,75 gf, springiness of 10,03 mm, cohesiveness of 0,83, texture of 3,88 (dense and compact), appearance of 2,93 (slightly dull), taste of 3,87 (typical of fish sausage), aroma of 3,87 (typical of fish), overall acceptance of 3,88 (liked), protein content of 15,61%, and fat content of 4,29%.

Keywords : Bogor taro flour, catfish sausage, tapioca flour

ABSTRAK

PENGARUH PERBANDINGAN TEPUNG TAPIOKA DAN TEPUNG TALAS BOGOR (*Colocasia esculenta* L. Schott) SEBAGAI BAHAN PENGISI TERHADAP SIFAT KIMIA, FISIK, DAN SENSORI SISIS IKAN PATIN (*Pangasius hypophthalmus*)

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Tepung talas Bogor merupakan tepung sumber karbohidrat dengan pati tinggi yang dapat digunakan sebagai bahan pengisi pembuatan sosis ikan patin. Penelitian bertujuan mengetahui pengaruh formulasi tepung tapioka dan tepung talas Bogor terhadap karakteristik kimia, fisik, dan sensori sosis ikan patin dan menentukan formulasi tepung tapioka dan tepung talas Bogor perlakuan terbaik pada sosis ikan patin. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal formulasi tepung tapioka dan tepung talas Bogor dengan 6 perlakuan P1 (100% : 0%), P2 (80% : 20%), P3 (60% : 40%), P4 (40% : 60%), P5 (20% : 80%), P6 (0% : 100%) sebanyak 4 ulangan. Data diuji kesamaan ragamnya dengan uji Barlett dan kemenambahan data dengan uji *Tuckey*. Data dianalisis ragam untuk mendapatkan penduga ragam galat dan mengetahui pengaruh antar perlakuan, lalu dianalisis lebih lanjut menggunakan uji BNJ taraf 5%. Hasil penelitian menunjukkan bahwa formulasi tepung tapioka dan tepung talas Bogor berpengaruh sangat nyata terhadap kadar air, kadar abu, *hardness*, *springiness*, *cohesiveness*, tekstur, kenampakan, dan penerimaan keseluruhan. P5 merupakan perlakuan terbaik dengan kadar air sebesar 52,08%, kadar abu sebesar 1,55%, *hardness* sebesar 270,75 gf, *springiness* sebesar 10,03 mm, *cohesiveness* sebesar 0,83, skor tekstur 3,88 (padat dan kompak), skor kenampakan 2,93 (agak kusam), skor rasa 3,87 (khas sosis ikan), skor aroma 3,87 (khas ikan), skor penerimaan keseluruhan 3,88 (suka), kadar protein sebesar 15,61 %, dan kadar lemak sebesar 4,29%.

Kata kunci : sosis ikan patin, tepung talas Bogor, tepung tapioka