

ABSTRAK

PENGARUH PERBANDINGAN TEPUNG PORANG (*Amorphophallus muelleri* Blume) DENGAN TEPUNG TAPIOKA SEBAGAI BAHAN PENGENYAL ALAMI TERHADAP SIFAT FISIK, KIMIA DAN SENSORI BAKSO IKAN TUNA

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Penelitian ini mengkaji tentang pengaruh perbandingan tapioka dan tepung porang dalam pembuatan bakso ikan tuna dengan substitusi tapioka dan tepung porang sebagai bahan pengenyal alami. Tujuan penelitian untuk mengetahui pengaruh substitusi tapioka dan tepung porang terhadap karakteristik fisik, kimia dan sensori bakso ikan tuna sesuai dengan syarat mutu SNI-7226:2014. Penelitian ini disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan 4 ulangan menggunakan faktor tunggal. Faktor yang dikaji yaitu proporsi tepung tapioka dengan tepung porang yang terdiri dari 7 taraf (STPP 0,3%, 15%:0%, 14%:1%, 13%:2%, 12%:3%, 11%:4%, 10%:5%). Data dianalisis secara statistik menggunakan uji Bartlett untuk homogenitas data dan Tukey untuk uji kemenambahan data lalu dilanjutkan dengan uji ANOVA dan uji BNJ taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan terbaik yaitu pada perlakuan P3 (tepung tapioka 13%: tepung porang 2%) yang menghasilkan kadar air sebesar 65,02%, nilai hardness 376,20, nilai cohesiveness 2,48, nilai springiness 18,44 dan karakteristik sensori warna putih keabu-abuan, tekstur kenyal dan kompak, rasa gurih dan aroma khas bakso ikan.

Kata kunci : bakso ikan tuna, STPP, tepung porang, tepung tapioka

ABSTRACT

THE EFFECT COMPARISON OF PORANG FLOUR (*Amorphophallus muelleri* Blume) WITH TAPIOCA FLOUR AS A NATURAL BUFFING MATERIAL ON PHYSICAL, CHEMICAL AND SENSORY PROPERTIES TUNA MEATBALLS

By

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This research studied about the effect of the ratio of tapioca and porang flour in making tuna fish meatballs by substituting tapioca and porang flour as natural chewing ingredients. The aim of the research was to determine the effect of tapioca and porang flour substitutions on the physical, chemical and sensory characteristics of tuna fish balls in accordance with the quality requirements of SNI-7226:2014. This research was organized in a Complete Randomized Block Design (RAKL) with 4 replications using a single factor. The factors studied were the proportion of tapioca flour to porang flour which consisted of 7 levels (STPP 0.3%, 15%:0%, 14%:1%, 13%:2%, 12%:3%, 11%:4 %, 10%:5%). The data were analyzed statistically using the Bartlett test for data homogeneity and Tukey for data addition test, then continued with the ANOVA test and the BNJ test at the 5% level. The results showed that the best treatment was the P3 treatment (13% tapioca flour: 2% porang flour) which produced a water content of 65.02%, a hardness value of 376.20, a cohesiveness value of 2.48, a springiness value of 18.44 and the characteristics sensory grayish white color, chewy and compact texture, savory taste and distinctive aroma of fish balls..

Keywords: Porang flour ,STTP, tapioca flour, tuna meatballs