

ABSTRACT

Putri Nurul Fauziah. B.1610183. Physicochemical and Sensory Properties of Instant Perkedel made from Kluwih Seed Flour and Potato Flour. Supervised by Intan Kusumaningrum and Distya Riski Hapsari.

This research were aimed to study the effects of the kluwih seed flour and potato flour combination on the sensory properties of instant perkedel and the physicochemical properties of the selected product. This study used a factorial Completely Randomized Design (CRD) with one factor. The factor was combination of kluwih seed flour and potato flour with 5 treatment levels A1 (20%:80%), A2 (25%:75%), A3 (50%:50%), A4 (75%:25%) and A5 (100%:0%). Data were analyzed by ANOVA with *Duncan's* Advance Test. Selected perkedel was A3 treatment with the highest sensory and hedonic value. The selected product had the properties sensory of color lead to white bone (8.0), aroma lead to not typical kluwih (6.5), taste lead to not bitter (8.4), and texture lead to compact (8.1). The value of the hedonic result indicated preference for color 7.9, aroma 7.5, taste 7.5, texture 8.0 and overall 6.9. Physical analysis result showed there was no significant difference between the selected and the control one with brightness value 58.57. Meanwhile, the hardness of the selected product is harder than the control with hardness value 3915.5 gf. The results of the chemical analysis of the selected product had moisture content 50.71%, ash content 2.87%, protein content 3.47%, fat content 9.08%, carbohydrate content 33.88% and dietary fiber content 6.03%. Overall the chemical test results of the selected product tend to be better than the control.

Keywords: instant perkedel, kluwih seed, premix flour, sodium bisulfit

ABSTRAK

Putri Nurul Fauziah. B.1610183. Sifat Fisikokimia dan Sensori Perkedel Instan yang terbuat dari Tepung Biji Kluwih dan Tepung Kentang. Dibimbing oleh Intan Kusumaningrum dan Distya Riski Hapsari.

Penelitian ini bertujuan untuk mempelajari pengaruh rasio perbandingan tepung biji kluwih dan tepung kentang terhadap sifat sensori perkedel serta mengetahui sifat fisikokimia produk terpilih. Penelitian ini menggunakan Rangkaian Acak Lengkap (RAL) satu faktor. Faktor yang digunakan adalah perbandingan tepung biji kluwih dan tepung kentang dengan 5 taraf perlakuan yaitu A1 (20%:80%), A2 (25%:75%), A3 (50%:50%), A4 (75%:25%) dan A5 (100%:0%). Analisis data yang digunakan adalah ANOVA dengan uji lanjut *Duncan*. Perkedel terpilih adalah perlakuan A3 dengan nilai mutu sensori dan hedonik yang tertinggi. Nilai mutu sensori parameter warna cenderung ke arah putih tulang (8,0), aroma cenderung ke arah tidak khas kluwih (6,5), rasa cenderung ke arah tidak pahit (8,4), tekstur cenderung ke arah kompak (8,1). Nilai hasil uji hedonik menyatakan kesukaan terhadap warna 7,9, aroma 7,5, rasa 7,5, tekstur 8,0, dan *overall* 6,9. Hasil analisis fisik perkedel terpilih menunjukkan warna yang tidak jauh berbeda dari kontrol dengan nilai kecerahan 58,57. Sedangkan kekerasan produk terpilih lebih keras dibanding kontrol dengan nilai kekerasan 3915,5 gf. Hasil analisis kimia produk terpilih mempunyai kadar air 50,71%, kadar abu 2,87%, kadar protein 3,47%, kadar lemak 9,08%, kadar karbohidrat 33,88% dan kadar serat pangan 6,03%. Di mana secara keseluruhan hasil uji kimia produk terpilih cenderung lebih baik dibanding kontrol.

Kata kunci: perkedel instan, biji kluwih, tepung *premix*, natrium bisulfit