

## ABSTRACT

**Tri Ayu Anjani. B.1610804.** Instant Perkedel Formulation with Taro Tubers Flour (*Colocasia esculenta L. Schott*) and Tempe Flour as Alternative Foods During Natural Disasters. Supervised by Intan Kusumaningrum and Distya Riski Hapsari.

Taro tubers are foodstuffs that have good nutritional content and high starch content so that they can be used as raw materials for flour. This study aims to determine the effect of the comparison of instant cake premix flour on the sensory and chemical properties of the selected product. This study used a one-factor Completely Randomized Series (CRD) with four levels of treatment with a comparison of potato flour, tempeh flour, and taro flour (A1 50:10:40, A2 50:20:30, A3 50:30:20 and A4 50 :40:10). The analysis used is a sensory test (sensory quality and hedonic test) as a determinant test of the selected product and a chemical test (moisture content, ash content, fat content, protein content, carbohydrate content, crude fiber) for the selected product. Analysis of the data used is ANOVA with Duncan's further test. The result of the selected product in this study was the A1 treatment with the highest sensory value. The value of sensory quality parameters of color (8.5), aroma (9.0), taste (8.8), texture (9.2). The hedonic test results indicate a preference for color 7.8, aroma 8.1, taste 7.3, texture 6.3, and overall 7.0. The results of the chemical analysis of the selected product have a water content of 12.51%, ash content of 2.90%, fat content of 10.49%, protein content of 11.75%, carbohydrate content of 59.36%, and crude fiber 9.64%.

Keywords: instant perkedel, taro tubers, tempe, premix flour

## ABSTRAK

**Tri Ayu Anjani. B.1610804.** Formulasi Perkedel Instan Dengan Bahan Dasar Tepung Umbi Talas (*Colocasia esculenta L. Schott*) dan Tepung Tempe Sebagai Alternatif Pangan Pada Saat Bencana Alam. Dibimbing oleh Intan Kusumaningrum dan Distya Riski Hapsari.

Umbi talas merupakan bahan pangan yang memiliki kandungan gizi yang cukup baik serta kandungan pati yang tinggi sehingga dapat dimanfaatkan sebagai bahan baku tepung-tepungan. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung *premix* perkedel instan terhadap sifat sensori serta sifat kimia produk terpilih. Penelitian ini menggunakan Rangkaian Acak Lengkap (RAL) satu faktor dengan empat taraf perlakuan perbandingan tepung kentang, tepung tempe, dan tepung umbi talas (A1 50:10:40, A2 50:20:30, A3 50:30:20 dan A4 50:40:10). Analisis yang digunakan yaitu uji sensori (uji mutu sensori dan hedonik) sebagai uji penentu produk terpilih dan uji kimia (kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, serat kasar) untuk produk terpilih. Analisis data yang digunakan yaitu ANOVA dengan uji lanjut *Duncan*. Hasil produk terpilih pada penelitian ini ialah perlakuan A1 dengan nilai sensori tertinggi. Nilai mutu sensori parameter warna (8,5), aroma (9,0), rasa (8,8), tekstur (9,2). Nilai hasil uji hedonik menyatakan kesukaan terhadap warna 7,8, aroma 8,1, rasa 7,3, tekstur 6,3, dan *overall* 7,0. Hasil analisis kimia produk terpilih mempunyai kadar air 12,51%, kadar abu 2,90%, kadar lemak 10,49%, kadar protein 11,75%, kadar karbohidrat 59,36%, dan serat kasar 9,64%.

**Kata kunci:** perkedel instan, umbi talas, tempe, tepung *premix*