

ABSTRACT

Fiola Triyassari. B.1910593. Physicochemical and Sensory Characteristics of Crackers with the Addition of Catfish Bone Paste and Tofu Dregs Flour. Under the guidance of Intan Kusumaningrum and Raden Siti Nurlaela.

This research aimed to experiment with adding catfish bone paste and tofu pulp flour to cracker products in order to diversify their offerings. The study analyzed the sensory and hedonic properties, as well as the chemical (water content, ash, protein, calcium) and physical (chewability) properties of these crackers. The research design used a one-factor Completely Randomized Design (CRD), with four treatment levels of the addition ratio: (0%: 0%), (15%: 15%), (20%: 10%), and (25%: 5%). The data analysis involved ANOVA with Duncan's Further Test, with a 95% confidence interval. The results showed that the sensory and hedonic properties of the crackers were significantly influenced by the color, aroma I (catfish bones), aroma II (tofu pulp flour), taste, texture, and overall experience. Additionally, increasing the concentration of tofu pulp flour led to a decrease in color, aroma, taste, and texture in the crackers. The selected product, A4 treatment crackers with the addition of 25% catfish bone paste and 5% tofu pulp flour, produces a brownish yellow color (5.66), aroma I towards not fishy (7.03), aroma II towards not languorous (6.48), taste towards salty (6.75), texture towards crispy (8.78). Hedonic results resulted in color towards like (8.02), aroma I towards like (7.94), aroma II towards like (7.82), taste towards like (7.92), texture towards like (9.00), and overall towards like (8.78). The selected crackers had a moisture content of 5.41%, ash content of 7.57%, protein content of 5.40%, calcium content of 3.801%, and physical test (chewability) of 465.34%.

Keywords: Crackers, catfish bones, and tofu pulp flour

ABSTRAK

Fiola Triyassari. B.1910593. Karakteristik Fisikokimia dan Sensori Kerupuk dengan Penambahan Pasta Tulang Ikan Lele dan Tepung Ampas Tahu. Di bawah bimbingan Intan Kusumaningrum dan Raden Siti Nurlaela.

Kerupuk merupakan makanan ringan yang terbuat dari tapioka. Penelitian ini bertujuan untuk menambah keanekaragaman produk kerupuk, mempelajari dan menganalisis pengaruh dari penambahan pasta tulang ikan lele dan tepung ampas tahu terhadap sifat sensori dan hedonik, menganalisis sifat kimia (kadar air, abu, protein, kalsium) dan fisik (daya kemekaran) dan menentukan produk terpilih. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) satu faktor yaitu perbandingan penambahan pasta tulang ikan lele dan tepung ampas tahu dengan empat taraf perlakuan yaitu (0% : 0%), (15% : 15%), (20% : 10%), dan (25% : 5%). Analisis data yang digunakan adalah ANOVA dengan Uji Lanjut Duncan selang kepercayaan 95%. Hasil analisis sensori dan hedonik kerupuk berpengaruh nyata pada warna, aroma I (tulang ikan lele), aroma II (tepung ampas tahu), rasa, tekstur dan *overall*. Peningkatan konsentrasi tepung ampas tahu dapat menghasilkan warna, aroma, rasa dan tekstur yang mengalami penurunan. Produk terpilih yaitu kerupuk perlakuan A4 dengan penambahan pasta tulang ikan lele 25% dan tepung ampas tahu 5% menghasilkan warna ke arah kuning kecoklatan (5,66), aroma I ke arah tidak amis (7,03), aroma II ke arah tidak langu (6,48), rasa ke arah asin (6,75), tekstur ke arah renyah (8,78). Hasil hedonik menghasilkan warna ke arah suka (8,02), aroma I ke arah suka (7,94), aroma II ke arah suka (7,82), rasa ke arah suka (7,92), tekstur ke arah suka (9,00), dan *overall* ke arah suka (8,78). Produk kerupuk terpilih memiliki kadar air 5,41%, kadar abu 7,57%, kadar protein 5,40%, kadar kalsium 3,801%, dan uji fisik (daya kemekaran) 465,34%.

Kata kunci: kerupuk, tulang ikan lele, tepung ampas tahu