

**PENGARUH SUBSTITUSI TEPUNG TEMPE PADA TEPUNG
BERAS TERHADAP KARAKTERISTIK KUE SAPIK**



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Pengaruh Substitusi Tepung Tempe Pada Tepung Beras Terhadap Karakteristik Kue Sapik

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ABSTRAK

Kue sapik merupakan makanan tradisional masyarakat Minangkabau dengan bahan utama tepung beras dan dibuat dengan cara dijepit. Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung tempe pada tepung beras terhadap karakteristik kue sapik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data menggunakan ANOVA dan uji lanjut dengan DNMRT pada taraf nyata 5%. Perlakuan pada penelitian ini adalah substitusi tepung tempe pada tepung beras A (0%:100%), B (40%:60%), C (50%:50%), D (60%:40%) dan E (70%:30%). Hasil penelitian menunjukkan substitusi tepung tempe pada tepung beras dalam kue sapik berpengaruh nyata terhadap kadar air, kadar abu, protein, lemak, karbohidrat, kekerasan, angka lempeng total (ALT), uji organoleptik (warna, rasa, tekstur) dan tidak berpengaruh nyata taraf 5% terhadap analisis organoleptik (aroma). Perlakuan terbaik berdasarkan analisis kimia, fisika, mikrobiologi, dan penerimaan organoleptik adalah perlakuan C (tepung tempe 50% : 50% tepung beras). Karakteristik kue sapik perlakuan C, yaitu kadar air 2,96%, kadar abu 1,89%, kadar protein, 22,68%, kadar lemak 28,11%, kadar karbohidrat 44,37%, nilai kekerasan 19,31 N/cm², ALT 2,5 x 10³ cfu/g, nilai organoleptik warna 4,15 (suka), rasa 3,85 (suka), aroma 4,30 (suka), dan tekstur 4,45 (suka).

Kata kunci : kue sapik, tepung tempe, substitusi, protein

The Effect of Substitution of Tempe Flour to Rice Flour on The Characteristic of Kue Sapik

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ABSTRAK

Kue sapik is traditional snack food of Minangkabau that make of rice flour and produced by clamping the dough during cooking process. This research was aimed to determine the effect of substitution of tempe flour to rice flour on the characteristic of kue sapik. This research used a completely randomized design (CRD) with 5 treatments and 3 replications. Analysis of data used ANOVA and continued with DNMRT at the 5% significant level. The treatments of this research was substitution of tempe flour of rice flour were A(0%:100%), B (40%:60%), C (50%:50%), D (60%:40%) and E (70%:30%). The result of this research showed that substitution of tempe flour of rice flour had a significant effect to water content, ash content, protein content, fat content, carbohydrate content, hardness, total plate count and organoleptic (color, taste, and crispness), and had not influenced to organoleptic (aroma). Based on chemical, physical, microbiological, and organoleptic parameters, product of treatment C (50% tempe flour : 50% rice flour) is chosen as the product with optimum attribute. Attribute of C treatment were water content of 2,96%, ash content of 1,89%, protein content of 22,68%, fat content of 28,11%, carbohydrate content of 44,37%, hardness of 19,31 N/cm², total plate of 2, x 10³ cfu/g and acceptance organoleptic average for color 4.15 (like), taste 3.85 (like), aroma 4,30 (like), and crispness 4.45 (like).

Key word : kue sapik, tempe flour, substitution, protein