

**KARAKTERISTIK KERUPUK BERBAHAN TEPUNG TAPIOKA, TEPUNG
TERIGU DAN BUAH JAMBU BIJI MERAH (*Psidium guajava*) DENGAN
PENAMBAHAN UDANG VANNEMEI SEBAGAI SUMBER PROTEIN**

Oleh:

FENI SUSANTI

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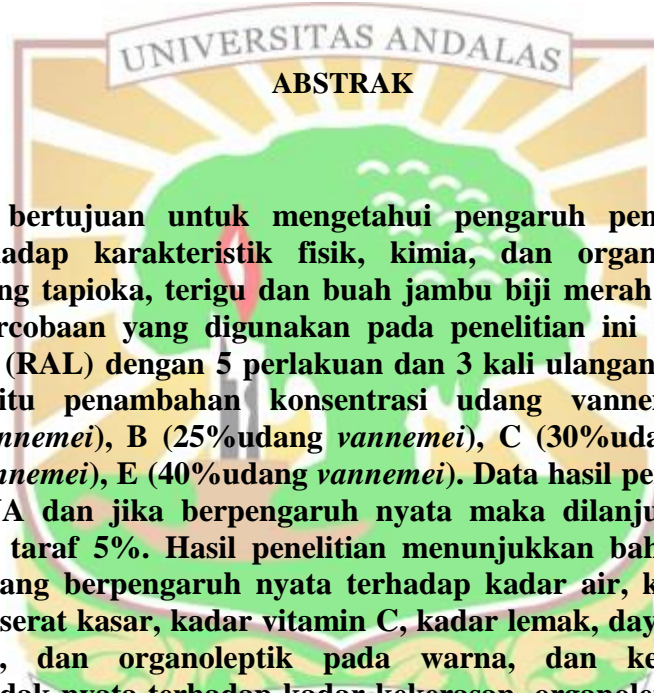


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Karakteristik Kerupuk Berbahan Tepung Tapioka, Terigu dan Buah Jambu Biji Merah (*Psidium guajava*) Dengan Penambahan Udang *Vannemei* Sebagai Sumber Protein

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan udang *vannemei* terhadap karakteristik fisik, kimia, dan organoleptik kerupuk berbahan tepung tapioka, terigu dan buah jambu biji merah yang dihasilkan. Rancangan percobaan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan yaitu penambahan konsentrasi udang *vannemei* sebesar: A (20% udang *vannemei*), B (25% udang *vannemei*), C (30% udang *vannemei*), D (35% udang *vannemei*), E (40% udang *vannemei*). Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DNMRT pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan konsentrasi udang berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar serat kasar, kadar vitamin C, kadar lemak, daya kembang, daya serap minyak, dan organoleptik pada warna, dan kerenyahan, serta berpengaruh tidak nyata terhadap kadar kekerasan, organoleptik pada aroma, dan rasa. Perlakuan yang paling diterima secara organoleptik adalah perlakuan C (penambahan konsentrasi udang 30%) dengan karakteristik yaitu, kadar air 10,63% dan 4%, kadar abu 1,97% dan 1,83%, kadar protein 7,23% dan 6,68%, kadar serat kasar 1,24% dan 0,43%, kadar vitamin C 1,15% dan 0,63%, kadar lemak 0,83% dan 14,52% daya kembang 73,33%, daya serap minyak 17,68%, kekerasan 18,63%, warna 4,25 (suka), aroma 3,90 (suka), rasa 4,25 (suka), dan kerenyahan 4,45 (suka)

Kata Kunci – tepung tapioka, tepung terigu, jambu biji merah, udang *vannemei*, kerupuk, karakteristik

Characteristics of Chips Made from Tapioca Flour, Wheat and Red Guava (*Psidium guajava*) With the Addition of *Vannemei* Shrimp as a Protein Source

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This study aimed to determine the effect of the addition of vannemei shrimp on the physical, chemical, and organoleptic of chips made from tapioca flour, flour and red guava fruit produced. The experimental design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatment used was the addition of vannemei shrimp concentration of: A (20% vannemei shrimp), B (25% vannemei shrimp), C (30% vannemei shrimp), D (35% vannemei shrimp), E (40% vannemei shrimp). The research data were analyzed by ANOVA and if it had a significant effect, then continued with the DNMRT test at the 5% level. The results showed that the addition of shrimp concentration had a significant effect on water content, ash content, protein content, crude fiber content, vitamin C content, fat content, swelling power, oil absorption and organoleptic properties on color, and crispness, and had no significant effect on levels of hardness, organoleptic in aroma, and taste. The most acceptable treatment organoleptically was treatment C (30% addition in shrimp concentration) with the characteristics of moisture content of 10.63% and 4%, ash content of 1.97% and 1.83%, protein content of 7.23%. and 6.68%, crude fiber content 1.24% and 0.43%, vitamin C content 1.15% and 0.63%, fat content 0.83% and 14.52% swellability 73.33%, oil absorption 17.68%, hardness 18.63%, color 4.25 (like), aroma 3.90 (like), taste 4.25 (like), and crunchiness 4.45 (like)

Keywords – tapioca flour, wheat flour, red guava, vannemei shrimp, chips, characteristics