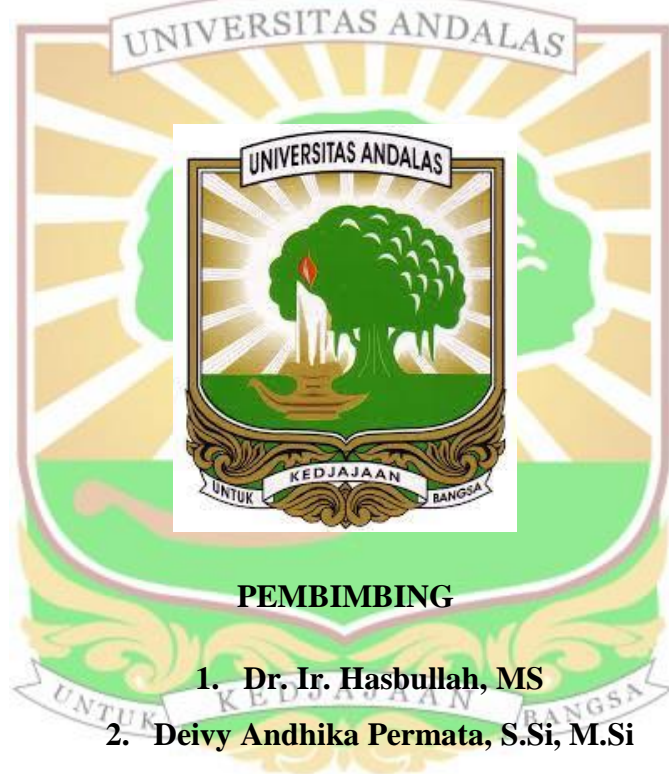


**PENGARUH PENAMBAHAN BUMBU INTI CABAI (*Capsicum
annum L*) TERHADAP KARAKTERISTIK FISIK, KIMIA DAN
ORGANOLEPTIK TEMPE KEDELAI**

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Pengaruh Penambahan Bumbu Inti Cabai (*Capsicum Annum L*) Terhadap Karakteristik Fisik, Kimia Dan Organoleptik Tempe Kedelai

Catur Junaidi Multiansyah, Hasbullah, Deivy Andhika Permata

ABSTRAK

Penelitian ini bertujuan untuk mengetahui Pengaruh Penambahan Bumbu Inti Cabai (*Capsicum Annum L*) Terhadap Karakteristik Fisik, Kimia Dan Organoleptik Tempe Kedelai. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu Tanpa Penambahan bumbu inti cabai 0%, Penambahan bumbu inti cabai 1%, Penambahan bumbu inti cabai 2%, Penambahan bumbu inti cabai 3%, Penambahan bumbu inti cabai 4%. Data penelitian dianalisis menggunakan ANOVA dan jika berbeda nyata dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa Perlakuan penambahan bumbu inti cabai bubuk selama inokulasi kedelai kupas kering terhadap mutu tempe kedelai berbeda nyata pada taraf ($\alpha=5\%$) terhadap sensori protein, lemak, karbohidrat, hedonik warna, deskriptif tekstur, sensori *after taste*, dan sensori tekstur serta berbeda tidak nyata pada taraf ($\alpha=5\%$) pada kadar air, kadar abu, hedonik aroma, hedonik *after taste*, hedonik tekstur, deskriptif bau, deskriptif warna dan sensori bau. Perlakuan terbaik berdasarkan analisa tempe kedelai kupas kering adalah perlakuan C dengan penambahan bumbu inti cabai sebesar 2% dengan nilai rata-rata hedonik aroma 3,64, hedonik *after taste* 3,72, hedonik tekstur 3,08, hedonik warna 3,52, deskriptif bau 3,00, deskriptif tekstur 2,87, deskriptif warna 3,00, sensori *after taste* 2,56, sensori aroma 2,78, sensori tekstur 2,78. Hasil analisis kimia dari perlakuan C adalah kadar air 61,2%; kadar abu 0,62%; kadar protein 18,1%; kadar lemak 12,1%; dan karbohidrat 8,01%,

Kata kunci : Bubuk Inti Cabai, Tempe, Kedelai



Effect of Addition of Chili Core Seasoning (*Capsicum Annum L*) on Physical, Chemical and Organoleptic Characteristics of Soybean Tempe

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ABSTRACT

This study aims to determine the effect of the addition of chili (*Capsicum Annum L*) to the physical, chemical and organoleptic characteristics of soybean tempeh. This study used a completely randomized design (CRD) with 5 treatments, namely without adding 0% chili core spices, adding 1% chili core spices, adding 2% chili core spices, adding 3% chili core spices, adding 4% chili core spices. The research data were analyzed using ANOVA and if significantly different, continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the treatment of adding ground chili powder during inoculation of dry peeled soybeans on the quality of soybean tempe was significantly different at the level ($\alpha = 5\%$) on sensory protein, fat, carbohydrate, color hedonic, texture descriptive, after-taste sensory, and texture sensory. and not significantly different at level ($\alpha = 5\%$) in moisture content, ash content, hedonic aroma, after-taste hedonic, texture hedonic, odor descriptive, color descriptive and odor sensory. The best treatment based on the analysis of dry peeled soybean tempe was treatment C with the addition of 2% chili core spices with an average value of hedonic aroma 3.64, hedonic after taste 3.72, hedonic texture 3.08, hedonic color 3.52, descriptive odor 3.00, descriptive texture 2.87, color descriptive 3.00, sensory after-taste 2.56, aroma sensory 2.78, texture sensory 2.78. The results of chemical analysis of treatment C were water content of 61.2%; ash content 0.62%; protein content 18.1%; fat content 12.1%; and carbohydrates 8.01%,

Key words: Chili Core Powder, Tempe, Soybean