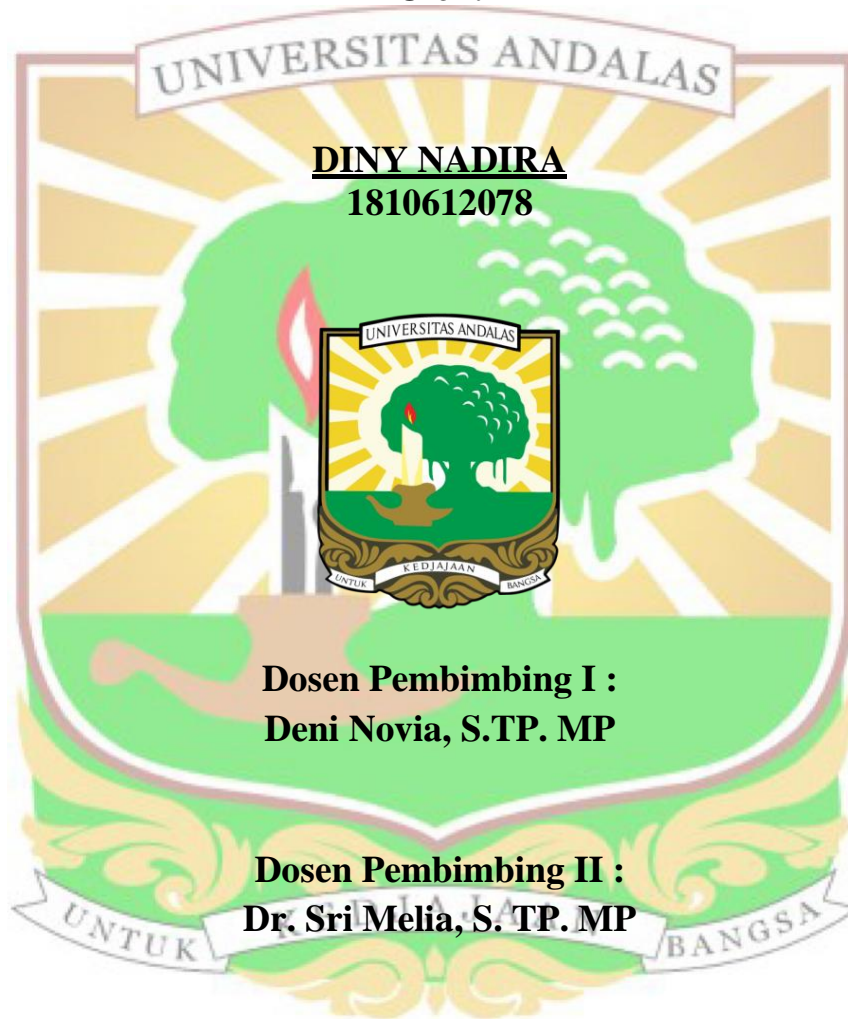


**PENGARUH PEMBERIAN CMC (*Carboxymethyl Cellulose*)
TERHADAP KADAR PROTEIN, KADAR LEMAK, TOTAL
PADATAN DAN UJI ORGANOLEPTIK MINUMAN
TEH TELUR BEKU**

SKRIPSI

Oleh:



**FAKULTAS PETERNAKAN
UNIVERSITAS ANDALAS
PADANG, 2023**

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DINY NADIRA di bawah bimbingan

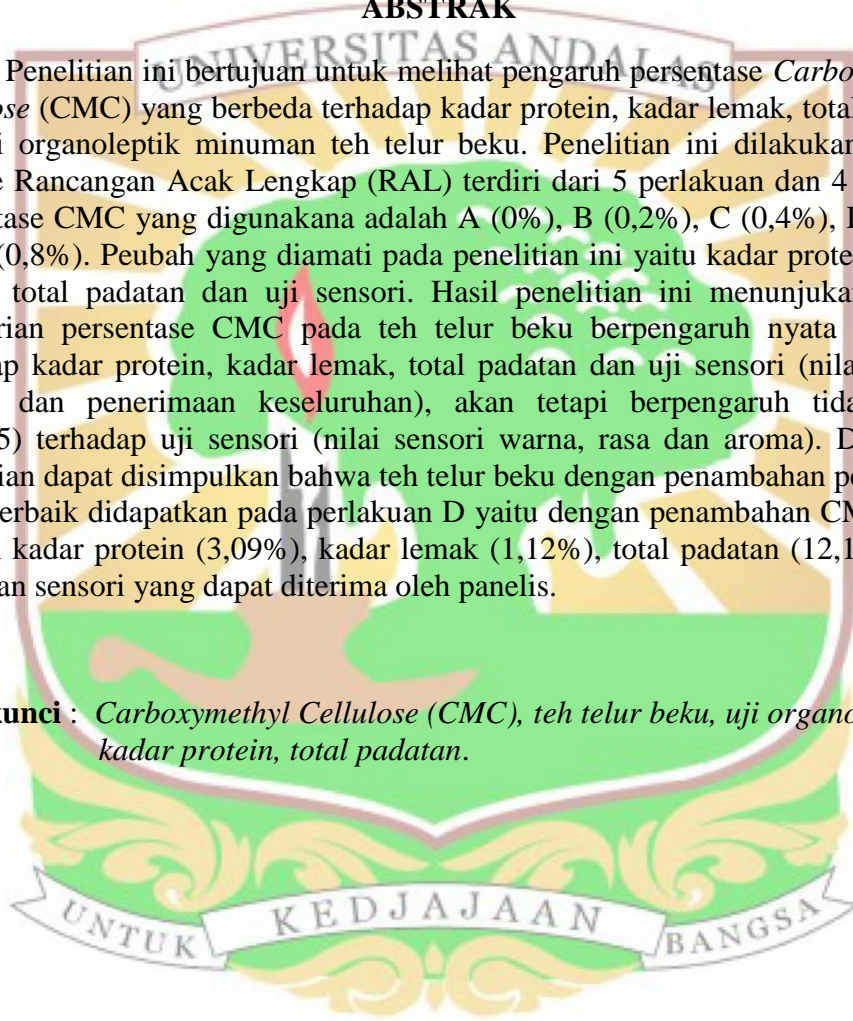
Deni Novia, S. TP. MP dan Dr. Sri Melia S. TP. MP

Departemen Teknologi Pengolahan Hasil Ternak, Program Studi Peternakan
Fakultas Peternakan Universitas Andalas Padang, 2022

ABSTRAK

Penelitian ini bertujuan untuk melihat pengaruh persentase *Carboxymethyl Cellulose* (CMC) yang berbeda terhadap kadar protein, kadar lemak, total padatan dan uji organoleptik minuman teh telur beku. Penelitian ini dilakukan dengan metode Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 4 ulangan. Persentase CMC yang digunakan adalah A (0%), B (0,2%), C (0,4%), D (0,6%) dan E (0,8%). Peubah yang diamati pada penelitian ini yaitu kadar protein, kadar lemak, total padatan dan uji sensori. Hasil penelitian ini menunjukkan bahwa pemberian persentase CMC pada teh telur beku berpengaruh nyata ($P < 0,05$) terhadap kadar protein, kadar lemak, total padatan dan uji sensori (nilai sensori tekstur dan penerimaan keseluruhan), akan tetapi berpengaruh tidak nyata ($P > 0,05$) terhadap uji sensori (nilai sensori warna, rasa dan aroma). Dari hasil penelitian dapat disimpulkan bahwa teh telur beku dengan penambahan persentase CMC terbaik didapatkan pada perlakuan D yaitu dengan penambahan CMC 0.6% dengan kadar protein (3,09%), kadar lemak (1,12%), total padatan (12,13%) dan penilaian sensori yang dapat diterima oleh panelis.

Kata kunci : *Carboxymethyl Cellulose (CMC), teh telur beku, uji organoleptik, kadar protein, total padatan.*



EFFECT OF CMC (*Carboxymethyl Cellulose*) ON PROTEIN, FAT CONTENT, TOTAL SOLIDS AND SENSORY TEST OF FROZEN EGG TEA DRINKS

Diny Nadira, Supervised by:

Deni Novia, S. TP. MP dan Dr. Sri Melia, S.TP. MP

Departement of Livestock Production Technology, Faculty of Animal Science
Andalas University, 2023

ABSTRACT

This study aims to look at the effect of different percentages of *Carboxymethyl Cellulose* (CMC) on protein levels, fat levels, total solids and sensory tests of frozen egg tea drinks. This study was conducted by the method of complete randomized design (RAL) consists of 5 treatments and 4 replications. The percentages of CMC used were A (0%), B (0.2%), C (0.4%), D (0.6%) and E (0.8%). Variables were observed in this study: protein, fat levels, total solids and sensory tests. The results of this study showed that the percentage of CMC in frozen egg tea had a significant effect ($P < 0.05$) on protein, fat content, total solids and sensory test (sensory value of texture and overall acceptance), but no significant effect ($P > 0.05$) on sensory test (sensory value of color, taste and aroma). From the results it can be concluded that frozen egg tea with the addition of the best percentage of CMC obtained in the treatment D is with the addition of CMC 0.6% with protein content (3.09%), fat content (1.12%), total solids (12.13%) and sensory assessment that can be accepted by the panelists.

Keywords: Carboxymethyl Cellulose (CMC), frozen egg tea, sensory test, protein content, total solids.

