Karakterisasi Fisikokimia Kerupuk Berbahan Baku Campuran Tapioka dan Bubuk Melinjo (*Gnetum gnemon*, L.)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh dari pencampuran tapioka dan bubuk melinjo terhadap karakteristik fisikokimia dan tingkat penerimaan dari panelis secara organoleptik terhadap kerupuk yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 kali ulangan. Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah pencampuran tapioka dan bubuk melinjo dengan formulasi A (90%:10%), B (80%:20%), C (70%:30%), D (60%:40%) dan E (50%:50%). Hasil penelitian menunjukkan bahwa pencampuran tapioka dan bubuk melinjo dalam pembuatan kerupuk dapat meningkatkan kadar air, kadar abu, kadar lemak, kadar protein, kadar serat kasar dan kekerasan, tetapi menurunkan kadar karbohidrat, volume pengembangan dan daya serap minyak. Perlakuan terbaik berdasarkan hasil analisis fisikokimia dan tingkat penerimaan panelis secara organoleptik adalah formulasi B. Karakteristik fisikokimia: kadar air (10,52%), kadar abu (3,99%), kadar lemak (0,24%), kadar protein (5,56%), kadar karbohidrat (79,69%), kadar serat kasar (5,13%), kekerasan (17,98N/m^2), volume pengembangan (127,21%) dan daya serap minyak (25,57%). Tingkat penerimaan panelis terhadap warna (4,2), aroma (4,3), rasa (3,9) dan tekstur (4,0).

Kata Kunci: Kerupuk, Tapioka, Bubuk Melinjo, Karakteristik Fisikokimia

Physicochemical Characteristic of Chips With Materials Mixture Tapioca and Melinjo Powder (*Gnetum gnemon*, L.)

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ABSTRACT

This research was aimed to known the effect of mixing the materials tapioca and melinjo powder toward characteristic of chips on physicochemical properties and to assess the level of the panelist acceptance as sensory analysis toward of chips produced. This research used Completely Randomized Design (CRD) which consists of 5 treatments and 3 repetitions. Data were analyzed statistically by using ANOVA and were continued with *Duncan*'s New Multiple Range Test (DNMRT) at 5% significance level. The treatment in this research is the mixing of tapioca and melinjo powder. The formulations are A (90%:10%), B (80%:20%), C (70%:30%), D (60%:40%) and E (50%:50%). The results of this research showed that the mixing tapioca and melinjo powder in making chips significantly could increase moisture content, ash content, fat content, protein content, crude fiber content and hardness, but decrease carbohydrate content, the swelling volume and oil absorption of chips. Based on the result of the analysis of physicochemical and sensory analysis toward acceptance of the product, the best treatment is chips with formulation B. The characteristic of physicochemical: moisture content (10,52%), ash content (3,99%), fat content (0,24%), protein content (5,56%), carbohydrate content (79,69%), crude fiber content (5,13%), hardness value (17,98 N/cm²), the swelling volume (127,21%), and oil absorption (25,57%). The level of the panelists acceptance as sensory analysis toward color (4,2), smell (4,3), flavor (3,9) and texture (4,0).

Keywords: Chips, Tapioca, Melinjo Powder, Physicochemical Properties.