

**PENGARUH PENAMBAHAN TEPUNG UDANG REBON
(*Mysis relicta*) TERHADAP KARAKTERISTIK MUTU
KERUPUK KAMANG**

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Pengaruh Penambahan Tepung Udang Rebon (*Mysis relicta*) Terhadap Karakteristik Mutu Kerupuk Kamang

Syarifa Husni¹, Fauzan Azima², Diana Silvy²

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung udang rebon (*Mysis relicta*) terhadap karakteristik kerupuk kamang dan mengetahui formulasi terbaik berdasarkan karakteristik fisiko kimia dan organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data dilakukan dengan Analisis Variance (ANOVA) dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan yang digunakan dalam penelitian ini adalah penambahan tepung udang rebon A (0%), B (3%), C (5%), D (6%), E(8%). Hasil penelitian menunjukkan bahwa penambahan tepung udang rebon berpengaruh nyata terhadap kadar air, kadar protein, kadar lemak, daya kembang, daya serap minyak, warna akan tetapi tidak berpengaruh nyata terhadap kadar abu, bilangan peroksida, kekerasan, rasa, aroma, dan kerenyahan. Formulasi terbaik pembuatan kerupuk kamang penambahan tepung udang rebon pada perlakuan D (6% tepung udang rebon) dengan hasil kadar air 3,22%, kadar abu 1,11%, kadar protein 5,10%, kadar lemak 28,20%, bilangan peroksida 4,13 meqO₂/kg, daya serap minyak 27,23%, daya kembang 16,98%, kekerasan 15,83 N/cm², angka lempeng total 2,5 x10³ koloni/g dengan tingkat penerimaan panelis terhadap warna 3,5 (biasa), rasa 3,95 (suka), aroma 3,95 (suka), dan kerenyahan 4,2 (suka).

Kata Kunci : Penambahan, kerupuk Kamang, protein , tepung udang rebon

The Effect of The Addition Of Rebon Shrimps Flour (*Mysis relicta*) On The Quality Characteristics of Kamang Crackres

Syarifa Husni¹, Fauzan Azima², Diana Silvy²

Abstract

This study aims to determine the effect of adding rebon shimp flour on the physical, chemical, and organoleptic properties of the resulting cassava-based crackers. The experimental design used in this study was a completely randomized design (CRD) with 5 treatment and 3 replications. The treatment used was the addition of rebonend shimp flour concentrations : A (Without the addition of reboned shrimp flour), B (3% reboned shrimp flour), C (5% reboned shrimp flour), D (6% reboned shrimp flour), E (8% reboned shrimp flour). The research data were analyzed by ANOVA and significant effect it was continued with the DMRT test at the 5% level. The results showed that the addition of shrimp concentration had a significant effect on water, protein content, fat content, swelling power, oil absorption, and color organoleptic. And had no significant effect on ash content, peroxide value, analysis hardness, organoleptic aroma, crispness, and taste. The best formulation for making kamang crakers with the addition of rebon shrimps flour was in treatment D (6% increased concentration of rebon shrimp) eith the characteristics of water content 3.22%, ash content 1.11%, protein content 5.10%, fat contenct 28.20%, peroxide value 4,13%, hardness 15,83%, oil absorption 27.23%, swelling power 16.98%, total plate number 2.5×10^3 colonies/g, and organoleptic assessment of color 2.95 (normal), taste 3.95 (like), aroma 3.95 (like), and crispness 4.20 (like).

Keywords : Addition, crackers Kamang, protein, rebon shrimp flour