

PENGARUH PENAMBAHAN SERBUK WORTEL (*Daucus carota L*) TERHADAP MUTU TEMPE MENDOAN MENTAH

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PADANG

2023

Pengaruh Penambahan Serbuk Wortel (*Daucus carota L*) terhadap Mutu Tempe Mendoan Mentah

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan serbuk wortel terhadap mutu tempe mendoan mentah. Peneli serbuk wortel 0%, 2%, 4%, 6%, dan 8% dengan 3 ulangan. Perlakuan berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, kadar karoten, dan nilai hedonik (rasa, warna, dan tekstur). Berdasarkan hasil analisis serbuk wortel 4% yang menghasilkan tempe mendoan dengan kadar air 58,97%; kadar abu 1,08%; kadar protein 16,54%; kadar lemak 8,72%; kadar karbohidrat 14,70%, kadar serat kasar 3,27%, aktivitas antioksidan 39,88%, kadar karoten 13,86 μ /g; Angka Lempeng Total $6,4 \times 10^{12}$ CFU/g; cemaran coliform 0,048 APM/g; cemaran salmonella negatif/g; dan nilai hedonik warna 4,15 (suka), aroma 3,60 (suka), rasa 3,65 (suka), dan tekstur 3,65 (suka).

Kata kunci -- Tempe mendoan, serbuk wortel, mutu tempe



The Effect of Adding Carrot Powder (*Daucus carota* L) on the Quality of Uncooked Mendoan Tempeh

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ABSTRACT

This study aims to determine the effect of adding carrot powder on the quality of uncooked mendoan tempeh. The study used a randomized design complete with the addition of 0%, 2%, 4%, 6%, and 8% carrot powder with 3 repeats. The treatment has a significant effect on water content, ash content, protein content, fat content, carbohydrate content, crude fiber content, antioxidant activity, carotene content, and acceptance tests (taste, color, and texture). Based on the results of chemical, microbiological and organoleptic analysis, the best treatment is the addition of 4% carrot powder which produces mendoan tempeh with a moisture content of 58,97%; ash content of 1,08%; protein content of 16,54%; fat content of 8,72%; carbohydrate content of 14,70%, crude fiber content of 3,27%, antioxidant activity of 39,88%, carotene content of 13,86 μ /g; Total Plate Count of $6,4 \times 10^{12}$ CFU/g; coliform contamination of 0,048 APM/g; Salmonella contamination is negative/g; and acceptance test values of color 4,15 (likes), aroma 3,60 (likes), taste 3,65 (likes), and texture 3,65 (likes).

Keywords -- Mendoan tempeh, carrot powder, tempeh quality

