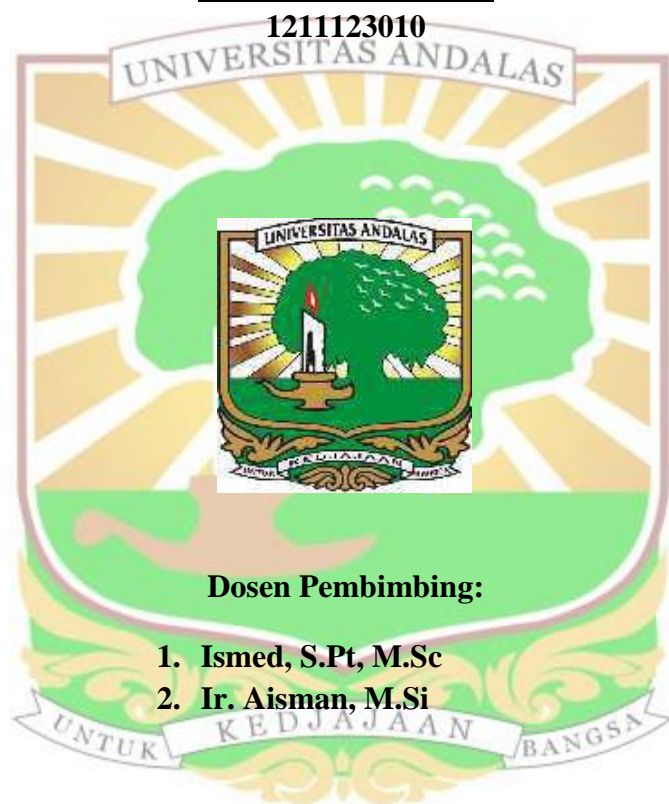


**PENGARUH TINGKAT PERBANDINGAN KALDU CEKER
AYAM DAN SARI WORTEL (*Daucus carota*, L.) TERHADAP
KARAKTERISTIK KALDU BUBUK INSTAN**

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Suci Eka Amalia, Ismed, Aisman

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat perbandingan kaldu ceker ayam dan sari wortel (*Daucus carota*, L.) terhadap karakteristik kaldu bubuk instan serta mendapatkan formulasi terbaik dari tingkat perbandingan kaldu ceker ayam dan sari wortel (*Daucus carota*, L.) terhadap karakteristik kaldu bubuk instan yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan dan 3 ulangan. Data dianalisa secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah tingkat perbandingan kaldu ceker ayam dan sari wortel yaitu perlakuan A (kaldu ceker ayam 95% : sari wortel 5%), perlakuan B (kaldu ceker ayam 85% : sari wortel 15%), perlakuan C (kaldu ceker ayam 75% : sari wortel 25%), perlakuan D (kaldu ceker ayam 65% : sari wortel 35%) dan perlakuan E (kaldu ceker ayam 55% : sari wortel 45%). Produk terbaik terhadap kaldu bubuk instan yang dihasilkan dari penelitian terdapat pada perlakuan E (kaldu ceker ayam 55 % dan sari wortel 45%) dengan karakteristik kimia yaitu kadar air 6,53%, kadar abu 3,85%, kadar nitrogen total 1,15%, kadar protein 7,20%, kadar nitrogen amino 0,29%, kadar lemak 2,43%, kadar natrium klorida 1,56%, total karoten 1,51 g/100g. Karakteristik fisika dengan rendemen 35,50%, warna dengan nilai ⁰hue 5,92 (merah-ungu) dan waktu larut 2,15 menit serta berdasarkan uji organoleptik nilai rata-rata kesukaan terhadap warna 4,23, aroma 3,57, rasa 3,50 dan tekstur 3,23.

Kata kunci - karakteristik, kaldu bubuk instan, ceker ayam, wortel



THE EFFECTS OF THE COMPARISON LEVELS BETWEEN CHICKEN FEET STOCKS AND CARROTS EXTRACT (*Daucus carota*, L.) TOWARDS THE CHARACTERISTICS OF INSTANT POWDER STOCKS

Suci Eka Amalia, Ismed, Aisman

ABSTRACT

This research aimed to find out the effects of the comparison levels between chicken feet stocks and carrots extract (*Daucus carota*, L.) towards the characteristics of instant powder stocks and to get the best formulation of the comparison levels between chicken feet stocks and carrots extract (*Daucus carota*, L.) towards the characteristics of the instant powder stocks that had been produced. This research used Complete Randomized Design (CRD) that consists of 5 treatments and 3 repetition. The data were analyzed statistically by using ANOVA test and continued by using *Duncan's New Multiple Range Test (DNMRT)* on the real standard 5%. The treatments on this research were the comparison levels between chicken feet stocks and carrots extract that were treatment A (chicken feet stocks 95% : carrots extract 5%), treatment B (chicken feet stocks 85% : carrots extract 15%), treatment C (chicken feet stocks 75% : carrots extract 25%), treatment D (chicken feet stocks 65% : carrots extract 35%), and treatment E (chicken feet stocks 55% : carrots extract 45%). The best product of the instant stocks that had been produced was on treatment E (chicken feet stocks 55% : carrots extract 45%) with the chemical characteristics were water content 6.53%, ash content 3.85%, total nitrogen content 1.15%, protein content 7.20%, nitrogen amino content 0.29%, fat content 2.43%, natrium chloride content 1.56%, total carotene 1.51 g/100g. The physical characteristics were yield 35.50%, soluble time 2.15 minutes and colour with value ⁰hue 5.92 (red-purple) and based on organoleptic test, the mean degree of pleasure towards colour 4.23, aroma 3.57, taste 3.50 and texture 3.23.

Keywords - characteristics, instant powder stocks, chicken feet, carrot