

**PERBANDINGAN TEPUNG UBI KAYU (*Manihot utilissima*)
DENGAN BUBUR KOLANG-KALING (*Arenga pinnata*, Merr)
TERHADAP KARAKTERISTIK KERUPUK**

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Perbandingan Tepung Ubi Kayu (*Manihot utilissima*) dengan Bubur Kolang-Kaling (*Arenga pinnata*, Merr) terhadap Karakteristik Kerupuk

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung ubi kayu dengan bubur kolang-kaling terhadap karakteristik kerupuk dan mengetahui tingkat perbandingan tepung ubi kayu dengan bubur kolang-kaling terbaik berdasarkan karakteristik kerupuk. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan dan 3 kali ulangan dengan tingkat perbandingan tepung ubi kayu dan bubur kolang-kaling, perlakuan A (80%:20%) , perlakuan B (75%:25%), perlakuan C (70%:30%), perlakuan D (65%:35%), dan perlakuan E (60%:40%). Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata maka analisis data dilanjutkan dengan uji DNMRT (*Duncan's New Multiple Range Test*) pada taraf nyata 5%. Perlakuan terbaik diperoleh pada perlakuan D dengan tingkat perbandingan (65% tepung ubi kayu:35% bubur kolang-kaling), dengan kadar air 11,35%, kadar abu 4,20%, kadar lemak 0,68%, kadar protein 7,00%, kadar karbohidrat 76,65%, kadar serat kasar 5,11%, kadar kalsium 114,38 mg/100g, kekerasan 32,40 N/cm², volume pengembangan 41,50% dan daya serap minyak 28,35%.

Kata kunci : Kerupuk, Tepung Ubi Kayu, Kolang-Kaling



Comparison of Cassava Flour (*Manihot utilissima*) with fro *Kolang-Kaling* (*Arenga pinnata*, Merr) the Characteristics of Chips

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ABSTRACT

This research aimed to determine the level of the comparison of cassava flour with fro *kolang-kaling* the characteristic of chips, and to determine the best of comparison level of cassava flour with fro *kolang-kaling* based on the characteristics of chips. This research uses a completely randomized design with 5 treatments and 3 repetitions with comparable levels of cassava flour and fro *kolang-kaling*, treatment A (80%:20%), treatment B (75%:25%), treatment C (70%:30%), treatment D (65%: 35%), and treatment E (60%:40%). The data obtained were analyzed statistically by ANOVA (*Analysis of Variance*) and if significantly different, the data analysis continued with DNMRT test (*Duncan's New Multiple Range Test*) at the 5% significance level. The best treatment was obtained in treatment D with comparable levels (65% cassava flour:35% fro *kolang-kaling*), with a moisture content of 11.35%, ash content of 4.20%, fat content 0.68%, protein content 7.00%, carbohydrate content 76.65%, crude fiber content of 5.11%, the level of calcium 114.38 mg/100g, hardness 32.40 N/cm², volume expansion 41.50% and absorption oil 28.35%.

Keywords : Chips, Cassava Flour , fro *kolang-kaling*

