

**PENGARUH PENAMBAHAN TEPUNG SAGU TERHADAP
KARAKTERISTIK DENDENG GILING *PENSI* (*Corbicula
sumatrana*)**

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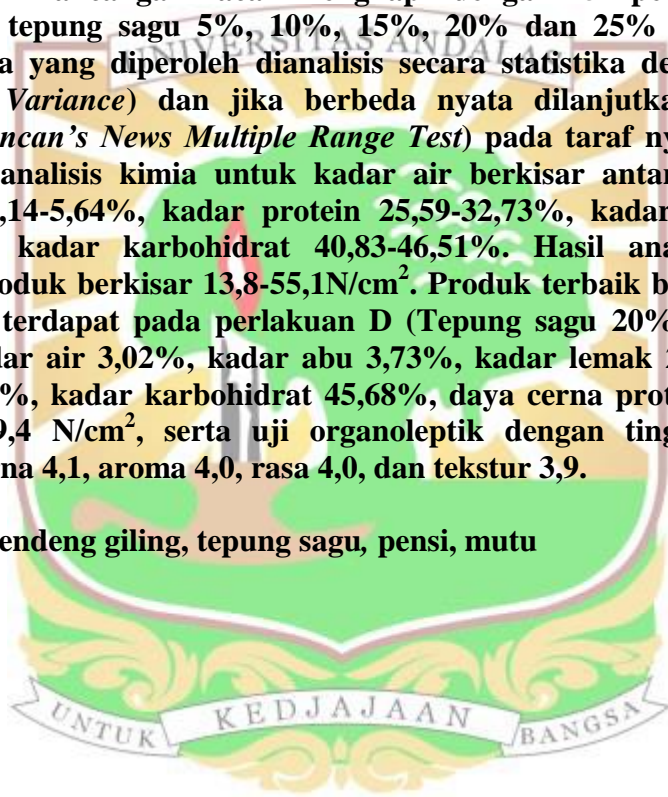
Pengaruh Penambahan Tepung Sagu terhadap Karakteristik Dendeng Giling Pensi (*Corbicula sumatrana*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung sagu terhadap karakteristik mutu dendeng giling pensi secara fisik, kimia dan organoleptik serta menentukan perlakuan terbaik. Penelitian ini menggunakan rancangan acak lengkap dengan 5 perlakuan yaitu penambahan tepung sagu 5%, 10%, 15%, 20% dan 25% dengan 3 kali ulangan. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil pengamatan analisis kimia untuk kadar air berkisar antara 2,83-5,14%, kadar abu 3,14-5,64%, kadar protein 25,59-32,73%, kadar lemak 19,20-21,93% dan kadar karbohidrat 40,83-46,51%. Hasil analisis fisik uji kekerasan produk berkisar 13,8-55,1N/cm². Produk terbaik berdasarkan uji organoleptik terdapat pada perlakuan D (Tepung sagu 20%) dengan nilai rata-rata kadar air 3,02%, kadar abu 3,73%, kadar lemak 20,99%, kadar protein 26,58%, kadar karbohidrat 45,68%, daya cerna protein 83,4%, uji kekerasan 19,4 N/cm², serta uji organoleptik dengan tingkat kesukaan terhadap warna 4,1, aroma 4,0, rasa 4,0, dan tekstur 3,9.

Kata kunci : dendeng giling, tepung sagu, pensi, mutu



The Effect of Addition Sago Flour toward Characteristics *Dendeng Giling Pensi (Corbicula sumatrana)*

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ABSTRACT

This research aims to determine the effect of adding sago flour to characteristics *dendeng giling pensi* based on the physical, chemical, organoleptic and determine the best of treatment. This research used a Completely Rrandomized Design (CRD) with 5 treatments, the addition of sago flour is 5%, 10%, 15%, 20% and 25% with 3 repetitions. The data obtained were analyzed statistically by ANOVA (Analysis of Variance) and continued with Duncan's Multiple Range Test News (DNMRT) at the 5% significance level. The observation of the chemical analysis of water content ranged from 2.83 to 5.14%, ash content 3.14 to 5.64%, protein content 25.59 to 32.73%, fat content 19.20 to 21.93% and carbohydrate content 40.83 to 46.51%. The results of the physical analysis of hardness testing product range from 13.8 to 55.1 N / cm². The best products based on organoleptic tests are in treatment D (sago flour 20%) with an average value of 3.02% moisture content, ash content of 3.73%, fat content 20.99%, protein content of 26.58%, carbohydrate content 45.68%, 83.4% protein digestibility, hardness of 19.4 N / cm² and organoleptic test fondness for color 4.1, flavour 4.0, taste 4.0 and texture 3.9.

Keywords: *dendeng giling*, sago flour, pensi, quality

