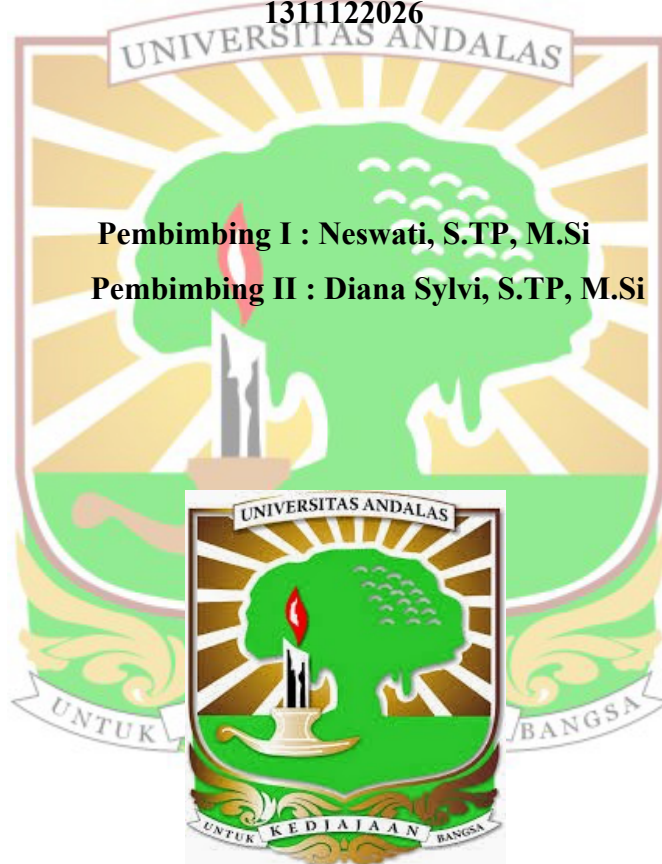


**PENGARUH PERBANDINGAN TEPUNG BIJI NANGKA
(*Artocarpus heterophyllus*) DENGAN BUBUK DAGING PENSI
(*Corbicula sumatrana*) TERHADAP KARAKTERISTIK *FLAKES***

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**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
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Pengaruh Perbandingan Tepung Biji Nangka (*Artocarpus heterophyllus*) dengan Bubuk Daging Pensi (*Corbicula sumatrana*) Terhadap Karakteristik *Flakes*

Safdi Norsyah, Neswati, Diana Sylvi

ABSTRAK

Penelitian ini dilaksanakan pada bulan April sampai dengan Juni 2017 di Laboratorium Kimia dan Biokimia Hasil Pertanian dan Laboratorium Teknologi dan Rekayasa Proses Hasil Pertanian Fakultas Teknologi Pertanian Universitas Andalas, Padang. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung biji nangka dan bubuk daging pensi terbaik berdasarkan karakteristik fisik, kimia dan sensori *flakes*. Penelitian ini menggunakan metode Rancangan Acak Lengkap dengan 5 perlakuan (perbandingan tepung biji nangka dan bubuk daging pensi: 92%:8%; 84%:16%; 76%:24%; 68%:32%; dan 60%:40%) dan 3 ulangan. Parameter yang diuji adalah analisis fisik (daya serap air), analisis kimia (kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, total kalori, kadar serat kasar, kadar zat besi (Fe) dan analisis sensori (aroma, warna, penampilan dan rasa). Hasil penelitian berdasarkan karakteristik fisik, kimia, dan sensori terhadap penerimaan produk *flakes* dipilih produk terbaik pada perlakuan dengan perbandingan tepung biji nangka dan bubuk daging pensi 84%:16% dengan karakteristik fisik daya serap air 62,87%, karakteristik kimia kadar air 2,95%, kadar abu 5,86%, kadar lemak 8,62%, kadar protein 13,61%, kadar karbohidrat 68,96%, kadar serat kasar 3,32%, total kalori 336 kkal/100g, kadar zat besi (Fe) 52,21 mg/100g, dengan nilai rata-rata analisis sensori warna 4,1, aroma 3,9, rasa 4,0, dan tekstur 4,2.

Kata kunci: *flakes*, tepung, biji nangka, bubuk, daging pensi

The Effect Comparison of Jackfruit Seeds Flour (*Artocarpus heterophyllus*) with Pensi Meat Powder (*Corbicula sumatrana*) on the Characteristics of Flakes

Safdi Norsyah, Neswati, Diana Sylvi

ABSTRACT

This research was implemented on April until June 2017 in the Laboratory of Chemistry and Biochemistry Product Agriculture and Laboratory of Technologies and Process Engineering Agricultural Faculty of Agricultural Technology Andalas University, Padang. This research aims to know the effect comparison of jackfruit seeds flour and pensi meat powder best based on characteristics of physical, chemical and sensory flakes. This research used a Complete Randomized Design method with 5 treatment (comparison of jackfruit seeds flour and pensi meat powder : 92%:8%; 84%:16%; 76%:24%; 68%:32%; and 60%:40%) and 3 repetitions. The observations on the flakes product for physical analysis (water absorption), chemical analysis (moisture content, ash, fat, protein, carbohydrate, total calorie, crude fibers, the levels of iron (Fe), and sensory analysis (colour, flavor, taste and texture). The results of research based on the characteristics of the physical, chemical, and sensory against acceptance of flakes products selected the best products on the flakes treatment with comparison jackfruit seeds flour and pensi meat powder 84%:16% with physical characteristics of water absorption (62.87%), chemical characteristics of moisture content (2.95%), ash (5.86%), fat (8.62%), protein (13.61%), carbohydrate (68.96%), total calorie (336 kkal/100g), crude fibers (3.32%), levels of iron (52,21 mg/100g), with average value of sensory analysis colour (4.1), flavor (3.9), taste (4.0) and texture (4.2).

Key word: flakes, flour, jackfruit seeds, powder, pensi meat