PENGARUH SUHU PENGGORENGAN HAMPA (*VACUUM FRYING*) TERHADAP KARAKTERISTIK KERIPIK CEKER AYAM

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PADANG
2019

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan suhu penggorengan hampa terhadap sifat fisik, kimia dan organoleptik keripik ceker ayam, serta untuk mengetahui suhu penggorengan hampa yang optimum dalam pembuatan keripik ceker ayam. Metode yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu suhu penggorengan 75ºC, 80ºC, 85ºC, 90ºC dan 95ºC dengan 3 kali ulangan. Analisis data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbedaan suhu penggorengan hampa memberikan pengaruh yang berbeda nyata terhadap nilai kekerasan, warna, lama waktu penggorengan, kadar air, kadar lemak, kadar kalsium, daya serap minyak, organoleptik warna, aroma dan rasa, tetapi tidak berpengaruh nyata terhadap rendemen, protein dan organoleptik aroma. Produk yang paling disukai panelis berdasarkan uji organoleptik yaitu pada suhu penggorengan 95˚C dengan kriteria mutu nilai rata-rata kesukaan terhadap warna 3,80 (biasa), aroma 3,97 (biasa), rasa 3,93 (biasa), tekstur 3,73 (biasa). Keripik ceker ayam dengan perlakuan tersebut memiliki rendemen 30,33%, kekerasan 94,17 N/cm^2, warna 66,93 ˚Hue (*yellow red*), lama waktu penggorengan 107 menit, kadar air 2,78%, lemak 42,83%, protein 36,23%, kalsium 1,68%, asam amino 14,10% dan daya serap minyak 33,02%.

Kata Kunci – Ceker Ayam, Karakteristik, Keripik, Suhu, *Vacuum Frying*

The Effect of Vacuum Frying Temperature on the Characteristics of Chicken Feet Chips

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ABSTRACT

The aim of this research was to identify the difference of vacuum frying temperature on physical, chemical and organoleptic characteristics of chicken feet chips and to know the optimum temperature of frying in the production of chicken feet chips. The research was conducted from July to September 2018. This research used Completely Randomized Design (CDR) analysis with 5 treatments and 3 repetitions. The frying temperature were, A (75ºC), B (80ºC), C (85ºC), D (90ºC) and E (95ºC). Data were analyzed using Analysis of Variance (ANOVA) and then continue with Duncan's New Multiple Range Test (DNMRT). The result of the research shows that the different of vacuum frying temperature gives significant effect to the hardness, color, length of frying time, moisture content, fat content, calcium content, oil absorption, color, taste and texture based on organoleptic test. But it not significant different effect to yield, protein content and odour based on organoleptic test. The best product based on the panelis acceptance is treatment E(95ºC) with color (3.80), odour (3.97), taste (3.93), texture (3.73), yield (30.33%), hardness (74.17 N/cm^2), color (66.93 ˚Hue), length of frying time (107 minutes), fat content (42.83%), protein content (36.23%), calcium (1.68%), amino acid (38.91%), and oil absorption (33.02%).

Keywords – Characteristics, Chicken feet, Chips, Temperature, Vacuum Frying