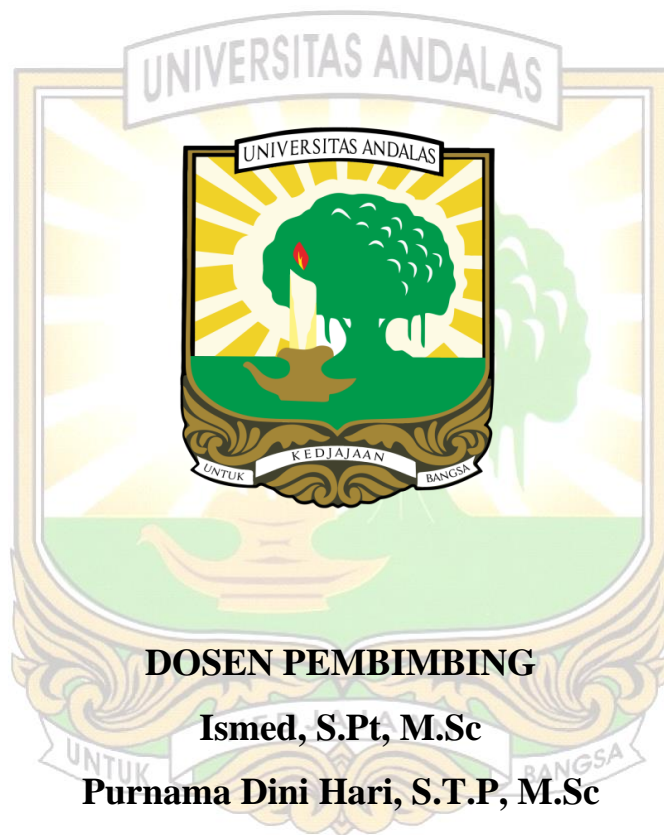


**PENGARUH PENAMBAHAN TEPUNG KACANG MERAH
(*Phaseolus vulgaris* L.) TERHADAP KARAKTERISTIK SOSIS
ANALOG TEMPE**

FARAS JELITA AMANDA PUTRI

1911122026



DOSEN PEMBIMBING

Ismed, S.Pt, M.Sc

Purnama Dini Hari, S.T.P, M.Sc

FAKULTAS TEKNOLOGI PERTANIAN

UNIVERSITAS ANDALAS

PADANG

2023

**PENGARUH PENAMBAHAN TEPUNG KACANG MERAH
(*Phaseolus vulgaris* L.) TERHADAP KARAKTERISTIK SOSIS
ANALOG TEMPE**

FARAS JELITA AMANDA PUTRI

1911122026



*Sebagai Salah Satu Syarat Untuk Memperoleh
Gelar Sarjana Teknologi Pertanian*

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2023**

Pengaruh Penambahan Tepung Kacang Merah (*Phaseolus vulgaris* L.) Terhadap Karakteristik Sosis Analog Tempe

Faras Jelita Amanda Putri, Ismed, Purnama Dini Hari

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung kacang merah terhadap karakteristik sosis analog tempe dan memperoleh konsentrasi penambahan yang optimum. Rancangan percobaan yang digunakan pada penelitian ini adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah sosis analog tempe tanpa penambahan dan penambahan tepung kacang merah 10%, 20%, 30%, dan 40%. Data yang diperoleh kemudian dianalisis dengan ANOVA dan jika berbeda nyata dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5% dan taraf 1%. Hasil penelitian menunjukkan bahwa perlakuan berpengaruh sangat nyata terhadap kadar air, kadar protein, kadar lemak, kadar serat kasar, kadar antosianin, warna, dan organoleptik warna, tekstur, rasa dan kekenyalan. Namun tidak berpengaruh nyata terhadap kadar abu dan organoleptik aroma. Produk terbaik berdasarkan pengamatan fisik, kimia, dan organoleptik adalah sosis analog tempe pada perlakuan C (penambahan tepung kacang merah 20%) dengan kadar air (47,68%); kadar abu (2,26%); kadar protein (16,20%); kadar lemak (15,67%); kadar serat kasar (7,50%); kadar antosianin (3,29 mg/100g); °Hue 84,27. Kemudian berdasarkan nilai penerimaan organoleptik dengan rata-rata nilai warna 4,04 (suka); aroma 3,80 (suka); tekstur 3,60 (suka); rasa 3,96 (suka); dan kekenyalan 3,48 (biasa).

Kata kunci : antosianin, sosis analog tempe, tepung kacang merah

The Effect Of The Addition Of Red Bean Flour (*Phaseolus vulgaris* L.) On The Characteristics Of Analogue Sausage Of Tempe

Faras Jelita Amanda Putri, Ismed, Purnama Dini Hari

ABSTRACT

This study aims to determine the effect of the addition of red bean flour on the characteristics of analogue sausage of tempe and to obtain the optimum concentration of addition. The experimental design used in this study was a complete randomized design (CRD) with 5 treatments and 3 repetitions. The treatments in this study were analogue sausage of tempe without the addition and the addition of red bean flour 10%, 20%, 30%, and 40%. The data obtained were analyzed by ANOVA and if significantly different, continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level and 1% level. The results showed that the treatment had a very significant effect on moisture content, protein content, fat content, crude fiber content, anthocyanin content, color, and organoleptic color, texture, taste and elasticity. However, there was no significant effect on ash content and organoleptic aroma. The best product based on physical, chemical, and organoleptic observations is analogue sausage of tempe in treatment C (addition of 20% red bean flour) with moisture content (47.68%); ash content (2.26%); protein content (16,20%); fat content (15.67%); crude fiber content (7.50%); anthocyanin content (3.29 mg/100g); °Hue 84,27. Then based on the organoleptic acceptance value with the average value of color 4.04 (like); aroma 3.80 (like); texture 3.60 (like); taste 3.96 (like); and elasticity 3.48 (normal).

Keywords: anthocyanin, analogue sausage of tempe, red bean flour