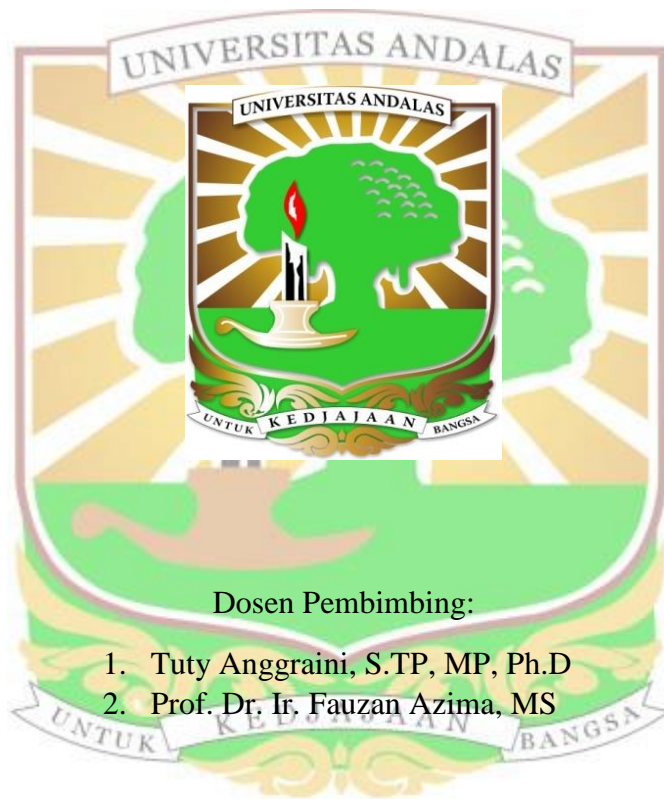


**PENGARUH PENAMBAHAN BERBAGAI JENIS TEPUNG
UBI JALAR (*Ipomea batatas*, L.) TERHADAP
KARAKTERISTIK *TORTILLA CHIPS***

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Pengaruh Penambahan Berbagai Jenis Tepung Ubi Jalar (*Ipomea batatas, L.*) Terhadap Karakteristik *Tortilla Chips*

Raihanat Auniza, Tuty Anggraini, Fauzan Azima

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan berbagai jenis tepung ubi jalar terhadap karakteristik fisik, kimia, dan organoleptik dari *tortilla chips* dan mendapatkan produk *tortilla chips* yang memiliki karakteristik paling baik secara organoleptik. Metode penelitian yang digunakan adalah penelitian eksploratif dengan 5 perlakuan dan 3 kali ulangan. Berdasarkan penelitian yang telah dilakukan penambahan berbagai jenis tepung ubi jalar memberikan pengaruh terhadap kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, kadar serat kasar, antosianin, bilangan peroksida, kekerasan, angka lempeng total dan organoleptik dari segi warna, aroma, rasa, dan tekstur. Produk terbaik diperoleh pada perlakuan penambahan tepung ubi jalar kuning dengan kadar air 6,00%, kadar abu 3,34%, kadar lemak 13,89%, kadar protein 8,19%, kadar karbohidrat 68,59%, kadar serat kasar 10,50%, bilangan peroksida 3,90 meq/1000g, kekerasan 125,61 N/m², angka lempeng total 7,9 x 10³ CFU/g, serta penerimaan organoleptik dengan nilai rata-rata warna 4,15 (suka), aroma 3,85 (biasa), rasa 3,80 (biasa) dan tekstur 4,00 (suka).

Kata kunci: ubi jalar, jenis ubi jalar, tepung, *tortilla chips*, karakteristik



Effect Addition of Various Sweet Potato Flours (*Ipomea batatas*, L.) on Characteristic of Tortilla Chips

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ABSTRACT

This research was aimed to determine the effect addition of various sweet potato flours on characteristic physics, chemistry, and sensory evaluation of tortilla chips and to obtain the best product of tortilla chips according to sensory evaluation. The research method was exploratory consisting of 5 treatments and 3 replications. Based on the research showed that the addition of various sweet potato flours have effected on moisture content, ash content, fat content, protein content, carbohydrate content, crude fiber content, anthocyanin, peroxide number, hardness, total plate count, and sensory evaluation. Best product was tortilla chips with addition of yellow sweet potato flour with moisture content (6.00%), ash content (3.34%), fat content (13.89%), protein content (8.19%), carbohydrate content (68.59%), crude fiber content (10.50%), peroxide number (3.90 meq/1000g), hardness (125.61 N/m²), total plate count (7,9 x 10³ CFU/g), and sensory evaluation average was 4.15 for colour (like), 3.85 for flavor (normal), 3.80 for taste (normal), and 4.00 for texture (like).

Keywords: sweet potato, species of sweet potato, flour, tortilla chips, characteristic

