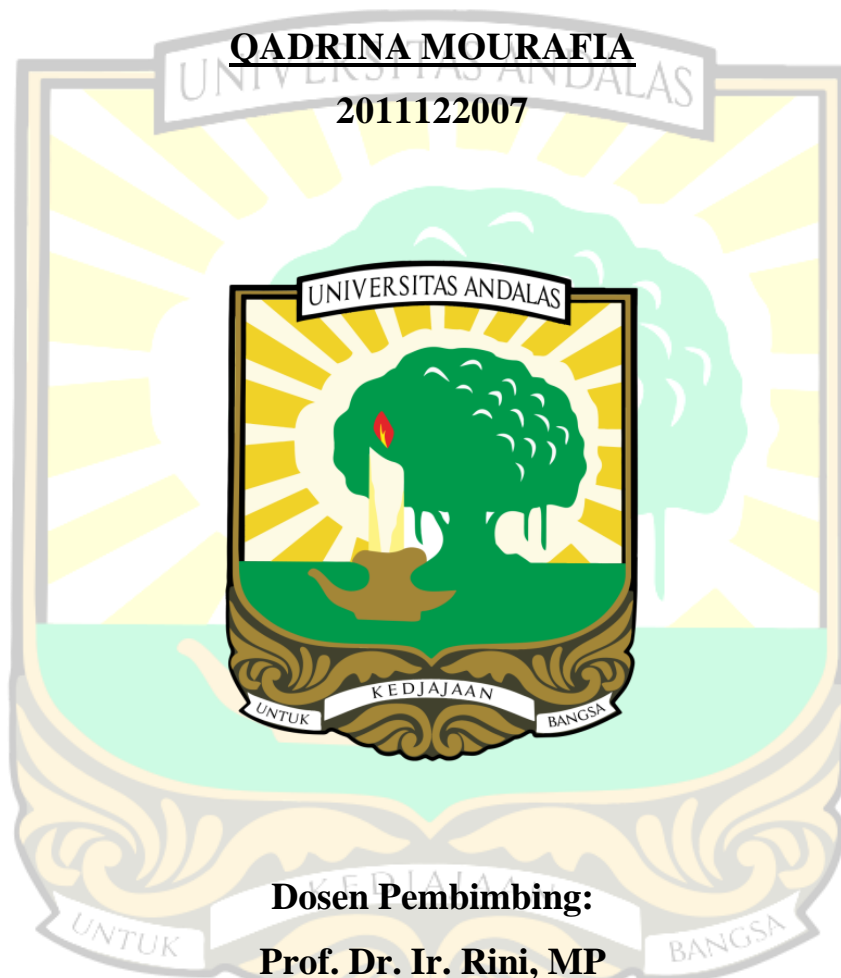


**PENGARUH PENAMBAHAN LIMBAH KULIT KENTANG
(*Solanum tuberosum*) TERHADAP KARAKTERISTIK ES KRIM
YANG DIHASILKAN**

QADRINA MOURAFIA

2011122007



Dosen Pembimbing:

Prof. Dr. Ir. Rini, MP

Dr. Ir. Aisman, M.Si

FAKULTAS TEKNOLOGI PERTANIAN

UNIVERSITAS ANDALAS

PADANG

2024

Pengaruh Penambahan Limbah Kulit Kentang (*Solanum tuberosum*) Terhadap Karakteristik Es Krim Yang Dihasilkan

Qadrina Mourafia¹, Rini², Aisman³

ABSTRAK

Kulit kentang (*Solanum tuberosum*) sering kali tidak dimanfaatkan dengan baik meskipun memiliki kandungan nutrisi yang tinggi, termasuk serat, protein, dan mineral. Penelitian ini bertujuan untuk menginvestigasi pengaruh penambahan tepung kulit kentang terhadap karakteristik fisik, kimia, dan organoleptik es krim. Lima formulasi es krim dibuat dengan konsentrasi tepung kulit kentang yang bervariasi: 0%, 2%, 4%, 6%, dan 8% dari volume susu yang digunakan. Parameter yang dianalisis meliputi kadar air, abu, protein, lemak, karbohidrat, serat, total padatan, overrun, waktu leleh, dan evaluasi sensorik (warna, aroma, rasa, dan tekstur). Hasil penelitian menunjukkan bahwa penambahan tepung kulit kentang secara signifikan mempengaruhi karakteristik es krim, terutama kadar air, protein, serat, total padatan, dan overrun. Es krim dengan 2% tepung kulit kentang menunjukkan karakteristik terbaik dan memiliki tingkat penerimaan sensorik tertinggi. Selain itu, penambahan tepung kulit kentang meningkatkan kandungan serat dan total padatan tanpa secara signifikan mengurangi kualitas sensorik es krim.

Kata kunci: es krim, karakteristik fisik, limbah kentang, organoleptik, tepung kulit kentang,

The Effect of Potato Peel (*Solanum tuberosum*) Waste on the Characteristics of Produced Ice Cream

Qadrina Mourafia¹, Rini², Aisman³

ABSTRACT

Potato peel (*Solanum tuberosum*) waste is often underutilized despite its high nutritional content, including fiber, protein, and minerals. This study aims to investigate the effect of adding potato peel flour on the physical, chemical, and organoleptic characteristics of ice cream. Five ice cream formulations were created with varying concentrations of potato peel flour: 0%, 2%, 4%, 6%, and 8% relative to the volume of milk used. The parameters analyzed included moisture content, ash, protein, fat, carbohydrates, fiber, total solids, overrun, melting time, and sensory evaluation (color, aroma, taste, and texture). The results showed that the addition of potato peel flour significantly affected the ice cream's characteristics, particularly moisture content, protein, fiber, total solids, and overrun. The ice cream with 2% potato peel flour exhibited the best characteristics and had the highest sensory acceptance. Additionally, the incorporation of potato peel flour increased the fiber and total solids content without significantly compromising the sensory quality of the ice cream.

Keywords: ice cream, potato peel flour, physical characteristics, organoleptic, potato wast

