

**PENGARUH PENAMBAHAN EKSTRAK BUAH NANAS
(*Ananas comosus* L. Meer) SAAT PERENDAMAN TERHADAP
KARAKTERISTIK KIMIA, FISIK dan SENSORI TEMPE
KECIPIR**

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Pengaruh Penambahan Ekstrak Buah Nanas (*Ananas Comosus* L. Meer) Saat Perendaman Terhadap Karakteristik Kimia, Fisik dan Sensori Tempe Kecipir

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak buah nanas (*Ananas comosus*) terhadap mutu tempe kecipir dan dilakukan analisis seperti analisis kimia, fisik, mikrobiologi dan sensori. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan penambahan ekstrak buah nanas terdiri dari 0%, 30%, 40%, 50% dan 60% dari 300 ml air perendaman. Hasil penelitian menunjukkan penambahan ekstrak buah nanas pada tempe kecipir berpengaruh nyata terhadap analisis kimia (kadar air, kadar abu dan kadar protein), analisis fisik (kekerasan) dan analisis sensori (tekstur, rasa dan aroma). Berdasarkan analisis kimia, fisik, mikrobiologi dan sensori, perlakuan terbaik yaitu pada perlakuan penambahan ekstrak buah nanas 50% dengan kadar air 50.46 %, kadar abu 1.13%, kadar protein 22.33 %, kadar lemak 6.05%, kadar serat kasar 4.80 %, *Coliform* 0.1267 APM/g, kekerasan 44.83 N/cm² dan penilaian terhadap sensori warna 3.80 (suka), rasa 4.36 (suka), tekstur 3.96 (suka) dan aroma 3.72 (suka).

Kata kunci- ekstrak nanas, perendaman, tempe kecipir

The Effect of Pineapple Extract (*Ananas Comosus* L. Meer) Addition During Soaking on The Chemical, Physical, and Sensory Characteristics of Winged Bean Tempeh

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ABSTRACT

This study aims to determine the effect of adding pineapple extract (*Ananas comosus*) on the quality of winged bean tempeh through chemical, physical, microbiological, and sensory analyses. The experimental design used was a Completely Randomized Design (CRD) with 5 treatments and 3 repetitions. The treatments consisted of adding pineapple extract at levels of 0%, 30%, 40%, 50% and 60% of the 300 ml soaking water. The results showed that the addition of pineapple extract to winged bean tempeh significantly affected the chemical (moisture content, ash content, and protein content), physical (hardness), and sensory analyses (texture, taste and aroma). Based on chemical, physical, microbiological and sensory analyses, the best treatment was the addition 50 % pineapple extract, with a moisture content of 50.46%, ash content of 1.13 %, protein content of 22.33%, fat content of 6.05%, crude fiber content of 4.80%, *Coliform* of 0.1267 APM/g, hardness of 44.83 N/cm², and sensory scores for color 3.80 (like), taste 4.36 (like), texture 3.96 (like) and aroma 3.72 (like).

Keywords - pineapple extract, soaking, winged bean tempeh