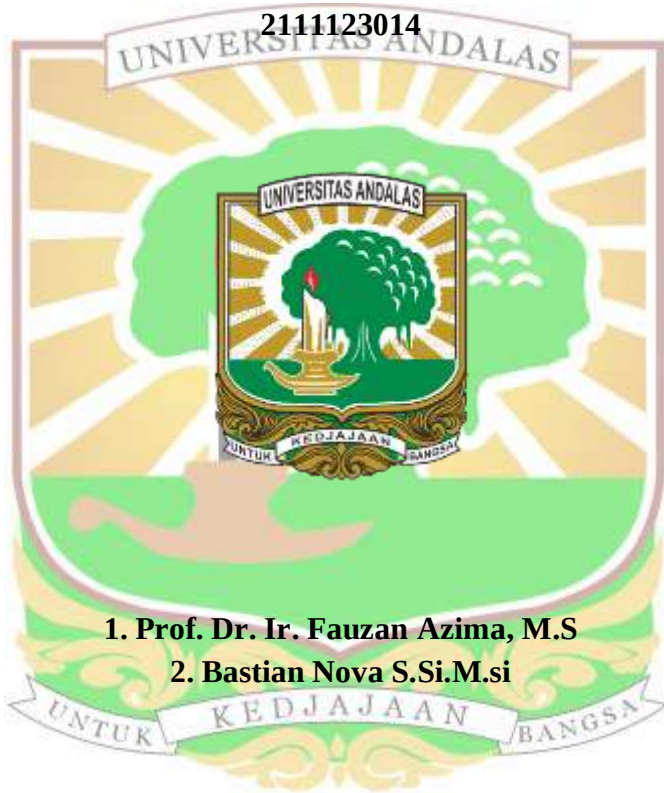


**PENGARUH PERBANDINGAN TEPUNG JAGUNG DAN
TEPUNG KACANG MERAH YANG DIPERKAYA
PROTEIN TEPUNG IKAN BILIH (*Mystacoleucus
padangensis*) TERHADAP KARAKTERISTIK MUTU
CRACKERS**

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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Perbandingan Tepung Jagung dan Tepung Kacang Merah yang diperkaya Protein Tepung Ikan Bilih (*Mystacoleucus padangensis*) Terhadap Karakteristik Mutu Crackers

Delfiqqa Putri, Fauzan Azima, Bastian Nova

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung jagung dan tepung kacang merah terhadap karakteristik kimia, fisik, dan organoleptik *crackers*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan perbandingan tepung jagung:tepung kacang merah, yaitu A (90%:10%), B (80%:20%), C (70%:30%), D (60%:40%), dan E (50%:50%), dan 3 kali ulangan. Data dianalisis menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan tepung jagung dan tepung kacang merah berpengaruh nyata terhadap kadar air, abu, protein, lemak, karbohidrat, uji kekerasan, daya serap air, dan organoleptik rasa, tetapi tidak berpengaruh nyata terhadap organoleptik warna, aroma dan tekstur *crackers*. Perlakuan terbaik adalah perlakuan E (perbandingan tepung jagung 50% : tepung kacang merah 50%) dengan nilai rata-rata kadar air (3,65%), kadar abu (6,33%), kadar protein (19,20%), kadar lemak (14,60%), kadar karbohidrat (56,22%), energi (438,51 kkal/100g), angka lempeng total ($0,58 \times 10^4$ CFU/g), uji kekerasan (205,20 N/cm²), warna 77,87 °Hue (yellow red), serta skor organoleptik warna 3,72 (suka), rasa 3,04 (biasa), aroma 3,34 (biasa) dan tekstur 3,72 (suka).

Kata kunci: *crackers*, tepung ikan bilih, tepung jagung, tepung kacang merah.

The Effect of the Ratio of Corn Flour and Protein-Enriched Red Bean Flour to Bilih Fish Flour (*Mystacoleucus padangensis*) on the Quality Characteristics of Crackers

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ABSTRACT

This study aims to determine the effect of the ratio of corn flour and red bean flour on the chemical, physical, and organoleptik characteristics of crackers. This study used a Completely Randomized Design (CRD) with 5 treatments of corn flour: red bean flour ratio, namely A (90%:10%), B (80%:20%), C (70%:30%), D (60%:40%), and E (50%:50%), and 3 replications. Data were analyzed using ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the ratio of corn flour and red bean flour significantly affected the water content, ash, protein, fat, carbohydrate, hardness test, water absorption, and taste organoleptik, but did not significantly affect, color organoleptic, aroma and texture of crackers. The best treatment was treatment E (comparison of 50% corn flour : 50% red bean flour) with an average value of water content (3.65%), ash content (6.33%), protein content (19.20%), fat content (14.60%), carbohydrate content (56.22%), energy (438,51 kcal/100g), total plate count (0.58×10^4 CFU/g), hardness test (205.20 N/cm²), color 77.87 °Hue (yellow red), and organoleptik scores of color 3.72 (like), taste 3.04 (netral), aroma 3.34 (netral) and texture 3.72 (like).

Keywords: *crackers*, bilih fish flour ,corn flour, red bean flour.