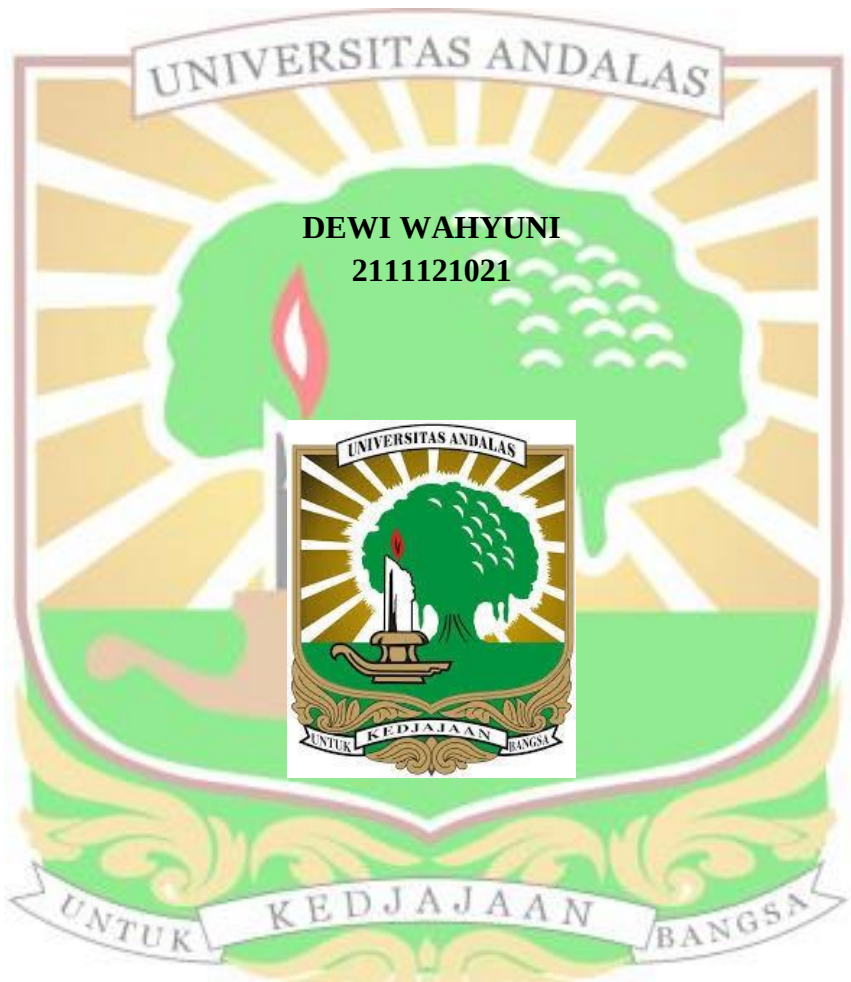


**PENGARUH PERBANDINGAN TEPUNG BERAS
DAN TEPUNG TELUR TERHADAP
KARAKTERISTIK KUE SAPIK TINGGI
PROTEIN**



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PENGARUH PERBANDINGAN TEPUNG BERAS DAN TEPUNG TELUR TERHADAP KARAKTERISTIK KUE SAPIK TINGGI PROTEIN

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung beras dan tepung telur terhadap karakteristik kue sapik tinggi protein. Penelitian dilakukan menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan perbandingan tepung beras dan tepung telur: A (100:0), B (90:10), C (80:20), D (70:30), dan E (60:40). Parameter yang diamati meliputi kadar air, abu, protein, lemak, dan karbohidrat; sifat fisik (ketebalan, berat, kekerasan); uji organoleptik hedonik (aroma, rasa, warna, dan kerapuhan); dan uji rangking (kerenyahan, aroma, dan rasa). Hasil penelitian menunjukkan bahwa perbandingan tepung beras dan tepung telur berpengaruh nyata terhadap kadar air, abu, lemak, protein, dan karbohidrat. Selain itu, formulasi ini juga memengaruhi uji hedonik, meliputi rasa, kerapuhan, dan aroma, serta uji rangking untuk kerenyahan, aroma, dan rasa. Namun, tidak berpengaruh nyata terhadap warna dan ketebalan. Perlakuan terbaik dalam penelitian ini adalah perlakuan B, dengan perbandingan 90% tepung beras dan 10% tepung telur, yang menghasilkan nilai rata-rata kadar air (2,52%), abu (1,07%), lemak (11,79%), protein (12,22%), karbohidrat (72,37%), skor hedonik untuk rasa (4,48), kerapuhan (4,56), warna (4,24), dan aroma (4,44), serta skor uji rangking untuk kerenyahan (4,20), aroma (2,08), dan rasa (2,20).

Kata kunci: kue sapik, protein, tepung beras, tepung telur

THE EFFECT OF RICE FLOUR AND EGG POWDER RATIO ON THE CHARACTERISTICS OF HIGH-PROTEIN SAPIK CAKE

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ABSTRACT

This study aimed to determine the effect of rice flour and egg powder ratios on the characteristics of high-protein sapik cake. The research was conducted using a Completely Randomized Design (CRD) with five treatments of rice flour to egg powder ratios: A (100:0), B (90:10), C (80:20), D (70:30), and E (60:40). The parameters observed included moisture, ash, protein, fat, and carbohydrate content; physical properties (thickness, weight, hardness); hedonic organoleptic tests (aroma, taste, color, and brittleness); and ranking tests (crispness, aroma, and taste). The results showed that the ratio of rice flour and egg powder had a significant effect on moisture, ash, fat, protein, and carbohydrate content. In addition, this formulation also influenced hedonic tests, including taste, brittleness, and aroma, as well as ranking tests for crispness, aroma, and taste. However, it did not have a significant effect on color and thickness. The best treatment in this study was treatment B, with a ratio of 90% rice flour and 10% egg powder, which yielded average values of moisture (2,52%), ash (1,07%), fat (11,79%), protein (12,22%), carbohydrate (72,37%), hedonic scores for taste (4,48), brittleness (4,56), color (4,24), and aroma (4,44), as well as ranking test scores for crispness (4,20), aroma (2,08), and taste (2,20).

Keywords: egg powder, protein, rice flour, sapik cake

UNTUK

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BANGSA