KARAKTERISTIK DENDENG ANALOG DARI DAUN KELOR *(Moringa oleifera L.)* DENGAN PENAMBAHAN TAPIOKA

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan penambahan tapioka terhadap karakteristik dendeng analog dari daun kelor dan untuk menentukan penambahan terbaik berdasarkan analisis kimia, fisik dan organoleptik terhadap penerimaan dendeng analog dari daun kelor. Rancangan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dengan 3 ulangan. Data dianalisis secara statistik dengan menggunakan ANOVA dan jika berbeda secara signifikan dilanjutkan dengan *Duncan's New Multiple Range Test* (DMNRT) pada taraf nyata 5%. Perbandingan tapioka yang ditambahkan pada dendeng analog daun kelor terbaik terhadap sifat fisik, kimia dan organoleptik terdapat pada perlakuan B (penambahan tapioka 100 gram). Pada uji sifat fisik diperoleh rata-rata rendemen dendeng mentah sebesar 51,21% dan dendeng goreng sebesar 52,03%, dan tingkat kekerasan dendeng goreng sebesar 38,69 N/cm^2, uji sifat kimia diperoleh rata-rata kadar air dendeng mentah sebesar 16,11% dan dendeng goreng sebesar 3,11%, kadar abu dendeng mentah sebesar 0,11% dan dendeng goreng sebesar 0,94%; kadar lemak dendeng mentah sebesar 0,02% dan dendeng goreng sebesar 0,18%; kadar protein dendeng goreng sebesar 8,24%; kadar kalsium dendeng goreng sebesar 20,43 mg/100 g dan kadar serat kasar dendeng goreng sebesar 0,42%, dan nilai organoleptik (warna 3,88 (suka); aroma 3,76 (suka); rasa 3,72 (suka); tekstur 3,68 (suka)).

Kata Kunci: Daun kelor, dendeng analog, tapioka

Characteristics of Beef Jerky Analogs of Moringa Leaves (Moringa Oleifera L.) with Tapioca

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ABSTRACT

This study aimed to determine the effect of differences in tapioca addition to the characteristics of analogous beef jerky from Moringa leaves and to determine the best addition based on chemical, physical and organoleptic analysis of the acceptance of analogous beef jerky from Moringa leaves. The design uses in this study is a Completely Randomized Design (CRD) with 5 treatments (the addition of tapioca 45 g, 50 g, 55 g, 60 g, and 65 g)with 3 replications. Data are analyzed statistically using ANOVA and if significantly different continue with Duncan's New Multiple Range Test (DMNRT) at 5% significance level. The comparison of tapioca adds to the analog of jerky leaves from the best Moringa leaves on physical, chemical, and organoleptic values are found in treatment B (addition of 100-gram tapioca). In the physical properties test the average yield of raw beef jerky is 51.21% and fried beef jerky is 52.03%, and the hardness level of fried beef jerky is 38.69 N/cm^2, the chemical properties test obtained an average of raw beef jerky water content of 16, 11% and fried beef jerky 3.11%, raw beef jerky ash content 0.11% and fried beef jerky 0.94%; raw beef jerky content of 0.02% and fried beef jerky of 0.18%; fried jerky protein content of 4.03%; calcium content of fried beef jerky by 20.43 mg/100 g and crude fiber content of fried beef jerky by 0.42%, and organoleptic value (color 3.88 (like); aroma 3.76 (like); taste 3.72 (like); texture 3.68 (like)).

Keywords: Jerky Analog, moringa leaves, tapioca