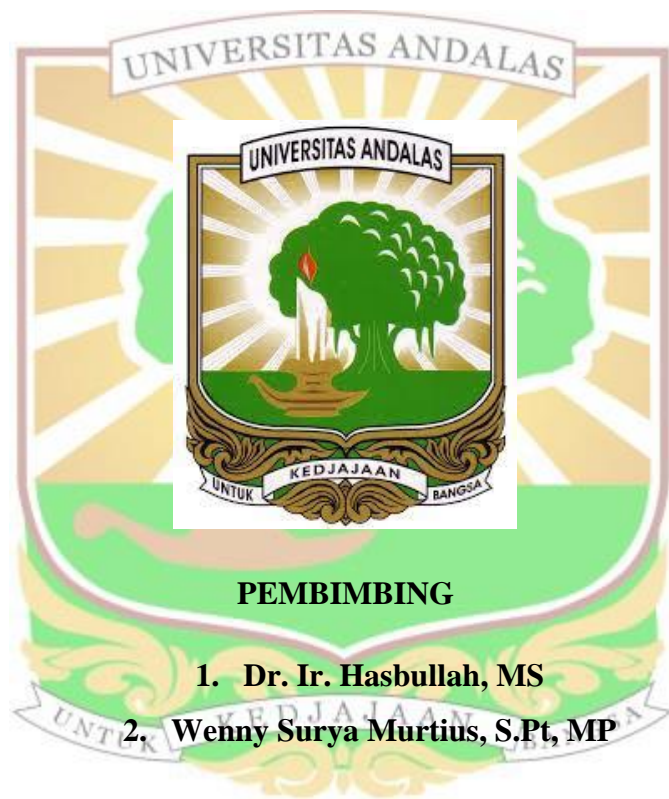


**PENGARUH PENAMBAHAN TEPUNG KULIT BIJI
KEDELAI TERHADAP MUTU TEMPE YANG
DIBUAT DARI KEDELAI KUPAS KERING**

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Pengaruh Penambahan Tepung Kulit Biji Kedelai Terhadap Mutu Tempe Yang Dibuat Dari Kedelai Kupas Kering

Bayu Saputra, Hasbullah, Wenny Surya Murtius

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung kulit biji kedelai terhadap mutu tempe yang dibuat dari kedelai kupas kering terhadap karakteristik Kimia dan Sensori Tempe kedelai. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan yaitu kedelai kupas kering dengan penambahan tepung kulit kedelai 0g/500g kedelai; 7,5g/500g kedelai; 15g/500g kedelai; 22,5g /500g kedelai. Data penelitian dianalisis menggunakan ANOVA dan jika berbeda nyata dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan memberikan pengaruh nyata terhadap pH, kadar abu, kadar protein, kadar serat kasar, sensori tekstur yang dimakan, perbedaan *After taste*, perbedaan aroma dan perbedaan warna tetapi tidak berpengaruh nyata terhadap pada kadar air, kadar lemak, kadar karbohidrat, sensori aroma, sensori rasa, sensori warna dan perbedaan tekstur. Perlakuan terbaik berdasarkan analisa sensori tempe kedelai kupas kering yaitu perlakuan C (penambahan tepung kulit kedelai 15g/500g kedelai) dengan nilai rata-rata sensori aroma 2,97, sensori *After taste* 2,87, sensori tekstur 3, sensori warna 3, perbandingan *After taste* 4,45, perbandingan aroma 4,05, perbandingan tekstur 4,30 dan perbandingan warna 4,05. Hasil analisis kimia dari perlakuan C adalah pH 6,7; kadar air 62,3; kadar abu 0,64%; kadar lemak 5,93%; kadar protein 15,12%; karbohidrat 16,07% dan kadar serat kasar 5,75% sedangkan uji mikroba (ALT) adalah $6,8 \times 10^{12}$ CFU/g.

Kata kunci : Tepung Kulit Kedelai, Tempe, Kedelai Kupas Kering.



Effect of Addition of Soybean Skin Flour to Quality of Tempe Made From Dry Peeled Soybeans

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ABSTRACT

This study aims to determine the effect of adding seed coat flour soybean against the quality of tempe which is made from dry peeled soybeans on the chemical and sensory characteristics of soybean tempe. This study used a completely randomized design (CRD) with 4 treatments, namely dry peeled soybeans with the addition of 0g/500g soybean peel flour; 7.5g/500g soybeans; 15g/500g soybeans; 22.5g/500g soybeans. The research data were analyzed using ANOVA and if it was significantly different, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the treatment had a significant effect on pH, ash content, protein content, crude fiber content, sensory texture eaten, after taste differences, differences in aroma and color differences but had no significant effect on moisture content, fat content, carbohydrate content, aroma sensory, taste sensory, color sensory and texture differences. The best treatment based on sensory analysis of dry peeled soybean tempe is treatment C (addition of 15g/500g soybean peel flour) with an average aroma sensory value of 2.97, After-taste sensory 2.87, texture sensory 3, color sensory 3, After comparison. taste 4.45, aroma ratio 4.05, texture ratio 4.30 and color ratio 4.05. The results of the chemical analysis of treatment C were pH 6.7; water content 62.3; ash content 0.64%; fat content 5.93%; protein content 15.12%; carbohydrate 16.07% and crude fiber content of 5.75% while microbial test (ALT) is 6.8×10^{12} CFU / g.

Keywords: Soybean Skin Flour, Tempe, Dry Peeled Soybean.