

**PEMANFAATAN AMPAS TAHU DALAM PEMBUATAN  
KERUPUK DENGAN VARIASI PENAMBAHAN TEPUNG  
SAGU (*Metroxylon sp.*) SEBAGAI BAHAN PENGIKAT**

**SUNNI AYUNING DHYA**

**1611122021**



**DOSEN PEMBIMBING :**

- 1. DEIVY ANDHIKA PERMATA, S.Si., M.Si**
- 2. WENNY SURYA MURTIUS, S.Pt., MP**

**FAKULTAS TEKNOLOGI PERTANIAN**

**UNIVERSITAS ANDALAS**

**PADANG**

**2020**

# **Pemanfaatan Ampas Tahu dalam Pembuatan Kerupuk Dengan Variasi Penambahan Tepung Sagu (*Metroxylon sp.*) sebagai Bahan Pengikat**

Sunni Ayuning Dhya, Deivy Andhika Permata, Wenny Surya Murtius

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh variasi penambahan tepung sagu terhadap kualitas kerupuk ampas tahu berdasarkan karakteristik kimia, fisik, dan organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan yaitu penambahan tepung sagu 3%, 6%, 9%, 12% dan 15% dengan 3 kali ulangan. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa variasi penambahan tepung sagu terhadap kerupuk ampas tahu berbeda nyata terhadap rendemen, daya serap minyak, volume pengembangan kerupuk, kekerasan kerupuk, kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, serta organoleptik. Produk terbaik berdasarkan uji organoleptik adalah perlakuan D (tepung sagu 12%) dengan nilai rata-rata rendemen 16,90%, daya serap minyak 0,32%, volume pengembangan 1,05%, kekerasan 36,90N/cm<sup>2</sup>, kadar air 10,08%, kadar abu 5,25%, kadar protein 7,74%, kadar lemak 1,86%, kadar karbohidrat 74,14%, serta uji organoleptik dengan tingkat kesukaan terhadap tekstur 3,96 (suka), aroma 4,0 (sangat suka), warna 3,85 (suka), dan rasa 4,0 (sangat suka).

*Kata kunci* : ampas tahu, tepung sagu, kerupuk

# ***Utilization of Tofu Waste in the Manufacture of Crackers with Addition of Various Sago Flour (*Metroxylon sp.*) as Binding Agent***

Sunni Ayuning Dhya, Deivy Andhika Permata, Wenny Surya Murtius

## **ABSTRACT**

This research was aimed to known the effects of Sago Flour (*Metroxylon sp.*) addition at tofu waste crackers. This study used a completely randomized design (CRD) with 5 treatments were the addition of sago flour: 3%, 6%, 9%, 12%, and 15% and 3 replications. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The result of this research showed that different additions of sago flour significantly affected the oil absorption, the swelling volume, hardness, moisture content, ash content, fat content, protein content, carbohydrate content, and as well as the organoleptic texture, smell, colour and taste. The best product according to organoleptic test, was tofu waste crackers from addition 12% sago flour (treatment D) with an average value of 16,90% yield, characteristic oil absorption 0,32%, the swelling volume 1,05%, hardness 36,90N/cm<sup>2</sup>, moisture content 10,08%, ash content 5,25%, protein content 7,74%, fat content 1,86%, carbohydrate content 74,14%, and as well as the organoleptic texture 3,96 (like), smell 4,0 (most like), colour 3,85 (like) and taste 4,0 (most like).

*Keywords* : tofu waste, sago flour, crackers

