PENGARUH PERBANDINGAN TEPUNG BERAS DAN TEPUNG TAPIOKA TERHADAP KARAKTERISTIK FISIKO-KIMIA DAN SENSORI KERIPIK TERUNG UNGU (*Solanum melongena* L.)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung beras dan tepung tapioka terhadap karakteristik fisiko-kimia dan sensori keripik terung ungu dan mengetahui perbandingan yang tepat berdasarkan karakteristik keripik terung ungu. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perbandingan (tepung beras : tepung tapioka) yaitu perbandingan A (19:5), B (18:6), C (17:7), D (16:8), E (15:9) dengan 3 ulangan. Hasil penelitian menunjukkan bahwa perbedaan perbandingan tepung beras dan tepung tapioka memberikan pengaruh terhadap kadar air, kadar kalium, kadar lemak, kadar serat kasar, daya serap minyak, kekerasan dan tekstur keripik terung ungu, namun tidak berpengaruh terhadap kadar abu, warna, aroma dan rasa. Berdasarkan karakteristik kimia, fisik dan sensori, diperoleh keripik terung ungu terbaik pada perbandingan D yaitu 16 tepung beras : 8 tepung tapioka (perbandingan 2:1). Karakteristik perbandingan ini yaitu kadar air 3,55%, kadar abu 2,43%, kadar kalium 136,11 mg/100 g, kadar lemak 23,37%, kadar serat kasar 4,93%, daya serap minyak 23,18%, kekerasan 133,58 N/cm^2, serta nilai rata-rata analisis sensori warna 3,83 (suka), aroma 3,73 (suka), rasa 3,93 (suka) dan tekstur 4,13 (suka).

Kata Kunci: Terung ungu, tepung beras, tepung tapioka, keripik, karakteristik.
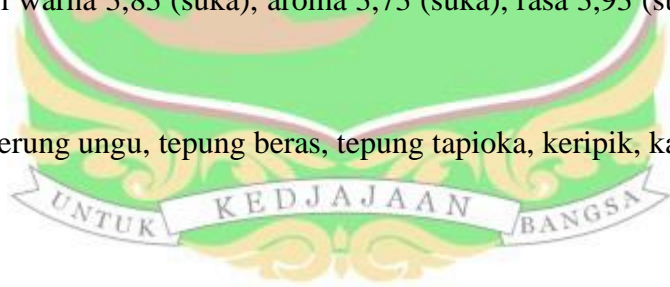
Effect of Ratio of Rice Flour and Tapioca Flour on Physical-chemical and Sensory Characteristics of Purple Eggplant Chips (*Solanum melongena* L.)

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ABSTRACT

This study aims to determine the effect of ratio of rice flour and tapioca flour on physical-chemical and sensory characteristic of purple eggplant chips, and to find out the best ratio based on characteristic of purple eggplant chips. This study using Completely Randomized Design (CRD) with 5 ratio (rice flour : tapioca flour), namely the ratio A (19:5), B (18:6), C (17:7), D (16:8), E (15:9) with 3 replication. The results showed that ratio of rice flour and tapioca flour provide effects on water content, potassium content, fat content, crude fiber content, oil absorption, hardness and texture of purple eggplant chips, but it does not effect on ash content, color and taste. Based on chemical, physical and sensory characteristics, the best purple eggplant chips in the ratio D are 16 rice flour : 8 tapioca flour (2:1 ratio). The characteristic of ratio was 3.55% moisture content, 2.43% ash content, 136.11 mg/100 g potassium content, 23.37% fat content, 4.93% crude fiber content, 23.18% oil absoption, 133.58 N/cm^2 hardness, and the mean value of sensory analysis are 3.83 color (like), 3.73 aroma (like), 3.93 taste (like), and 4.13 texture (like).

Keyword: Purple eggplant, rice flour, tapioca flour, chips, characteristic.