

LEMBAR PERSETUJUAN PEMBIMBING

**KARAKTERISTIK TORTILLA CHIPS HASIL FORMULASI
SINGKONG DAN RUMPUT LAUT *Kappaphycus alvarezii*
YANG DIFORTIFIKASI DENGAN CUMI (*Loligo* sp.)**

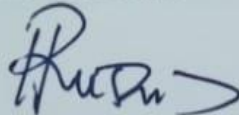
SKRIPSI

OLEH

**DESTRI C.N LOMBOGIA
NIM. 632411009**

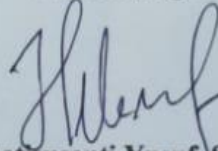
Telah Diperiksa dan Disetujui Untuk Diuji

Pembimbing I




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LEMBAR PENGESAHAN

**KARAKTERISTIK TORTILLA CHIPS HASIL FORMULASI
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SKRIPSI

OLEH

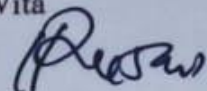
**DESTRI C.N LOMBOGIA
NIM. 632411009**

Telah memenuhi syarat dan dipertahankan di depan komisi penguji pada :

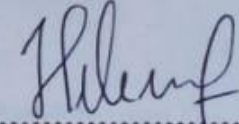
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Waktu : 10:00 s/d 12:00 Wita

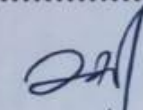
1. Dr. Rahim Husain, S.Pi, M.Si
NIP. 197105162005011003


(.....)

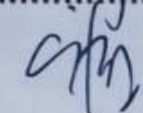
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**KARAKTERISTIK TORTILLA CHIPS HASIL FORMULASI
SINGKONG DAN RUMPUT LAUT *Kappaphycus alvarezii*
YANG DIFORTIFIKASI DENGAN CUMI (*Loligo* sp.)**

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ABSTRAK

Penelitian ini bertujuan untuk menganalisis pengaruh fortifikasi daging cumi terhadap karakteristik mutu hedonik dan nilai gizi tortilla chips yang diformulasi dengan rumput laut serta untuk menentukan formula terbaik tortilla chips hasil formulasi singkong dan rumput laut yang difortifikasi dengan daging cumi. Faktor perlakuan penelitian adalah konsentrasi daging cumi yang berbeda yaitu 25gr, 50gr, 75gr. Organoleptik mutu hedonik terdiri dari kenampakan, aroma, rasa dan tekstur, analisis kimia terdiri dari kadar air, kadar abu, kadar protein, kadar lemak dan kadar karbohidrat. Hasil uji *Kruskall Wallis* menunjukkan bahwa fortifikasi daging cumi yang berbeda memberikan pengaruh nyata ($p < 0,05$) terhadap nilai mutu hedonik kenampakan, tekstur, aroma, rasa. Hasil Analisis Varian (ANOVA) menunjukkan bahwa fortifikasi daging cumi yang berbeda memberikan pengaruh nyata terhadap nilai kadar air, kadar abu, protein, lemak dan karbohidrat. Hasil uji Bayes dari mutu hedonik dan kimia menunjukkan bahwa produk terpilih adalah formula C fortifikasi daging cumi 75gr. Hasil karakteristik mutu hedonik tortilla chips terpilih memiliki kriteria utuh, rapi, ketebalan tidak rata, warna coklat tua, tekstur kering agak getas, serta rasa dan aroma cumi yang kurang kuat. Secara karakteristik kimia tortilla chips terpilih mengandung kadar air 4,21%, kadar abu 4,61%, kadar lemak 23,09%, kadar protein 15,07%, karbohidrat 53,04% dan memiliki kerenyahan 1312,6 Force/g.

Kata kunci : Mutu Hedonik, kimia, fortifikasi, tortilla chips, daging cumi.

ABSTRACT

DESTRI C.N. LOMBOGIA (632411009). Characteristics of Tortilla Chips Formulated from Cassava and Seaweed *Kappaphycus alvarezii* Fortified with Squid (*Loligo* sp.). The principal supervisor is **Dr. Rahim Husain, S.Pi., M.Si.**, and the co-supervisor is **Nikmawatusanti Yusuf, S.IK., M.Si.**

This study aims to analyze the effect of fortification of squid on the characteristics of hedonic quality and nutritional value of tortilla chips formulated with seaweed and to determine the best formula of tortilla chips formulated from cassava and seaweed fortified with squid. The treatment factor of this study was the different concentrations of squid of 25 gr, 50 gr, and 75 gr. The hedonic quality organoleptic consisted of appearance, aroma, taste, and texture. The chemical analysis consisted of moisture, ash, protein, fat, and carbohydrate content. The results of Kruskal Walls test showed that the fortification of different squid provided real effects ($p < 0.05$) on the hedonic quality value of appearance, aroma, taste, and texture. The results of the Analysis of Variant (ANOVA) showed that the fortification of different squid provided real effects on the value of appearance, aroma, taste, and texture. The results of the Bayes test of hedonic and chemical quality showed that the selected product was formula C, which was the fortification of 75 grams of squid. The results of the characteristic of the hedonic quality of selected tortilla chips had the criteria of intact, neat, unevenly thick, dark brown color, dry and slightly brittle in texture, and less strong taste and aroma. Based on chemical characteristics, the selected tortilla chips contained a moisture content of 4.21%, as content of 4.61%, fat content of 23.09%, protein content of 15.07%, carbohydrate content of 53.04%, and had a level of crunchiness of 1312.6 Force/g.

Keywords: Hedonic Quality, Chemical, Fortification, Tortilla Chips, Squid

