

## KAJIAN PENAMBAHAN TEPUNG TALAS TERHADAP KARAKTERISTIK PEMPEK

*[The Study Of Taro Flour Fortification On The Fish Cake "Pempek" Characteristics]*

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### **ABSTRACT**

*The research aim was to investigate the taro flour fortification on the characteristic of fishcake "Pempek". The experiment was conducted in laboratory and arranged with Completely Randomized Block Design (CRBD) of single factor with three replications of taro flour fortification (0,10, 15,20,25 and 30%). The chemical and physical characteristic of the fish cake "Pempek" including moisture, ash and protein content, loaf development, hardness, lightness and °Hue were evaluated. The aroma, colour, texture, and the taste of the sensory attributes of the "Pempek" also evaluated. Data was analyzed with analyses of variance at 5 percent level of significancy. The post hoc test was done with Honestly Significant Difference (HSD) at the same level of significancy. The result showed that the taro flour fortification affected significantly on moisture, ash, , loaf development, lightness, and the sensory attributes of colour, texture, taste of "Pempek" but did not affect on protein content, °Hue value, aroma (scoring test) and the taste (hadonic test) of the "Pempek". The fortification of taro flour met the Indonesia food standard (SNI) of fish cake "Pempek". The "Pempek" with 20 percent taro flour had the most preferable to the panelist and had moisture, ash and protein content of 50,30%, 0,98% and 9,71% respectively, as well as the physical characteristic of the loaf development (8,31%), hardness (2,89 kg/cm<sup>2</sup>), lightness (53,96) and the °Hue value (81,55).*

**Keywords :** Pempek, taro flour, tapioca flour

### **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung talas terhadap karakteristik pempek. Percobaan dilakukan di laboratorium dan ditata menggunakan Rancangan Acak Kelompok (RAK) dengan satu faktor yaitu penambahan tepung talas yang terdiri atas 6 variasi penambahan tepung talas, yaitu tanpa penambahan tepung talas (0%), penambahan tepung talas 10, 15, 20, dan 30% dari total berat bahan formulasi. Setiap perlakuan dibuat 3 ulangan. Parameter yang diamati meliputi parameter kimia (kadar air, kadar abu dan kadar protein), parameter fisik (uji daya kembang, uji tekstur dan uji warna) dan parameter organoleptik (aroma, warna, tekstur dan rasa). Data hasil pengamatan dianalisis menggunakan analisis keragaman pada taraf 5% dan diuji lanjut menggunakan uji lanjut Beda Nyata Jujur (BNJ) taraf nyata yang sama. Hasil penelitian menunjukkan bahwa penambahan tepung talas memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, daya kembang, tekstur, kecerahan, parameter organoleptik skoring (warna, tesktur dan rasa) dan hedonik (aroma, warna, dan tekstur) namun tidak memberikan pengaruh yang berbeda nyata terhadap kadar protein, °Hue, parameter organoleptik skoring (aroma) dan hedonik (rasa). Pempek dengan penambahan tepung talas memenuhi syarat mutu SNI 01-3819-1995. Perlakuan terbaik diperoleh pada perlakuan penambahan 20% tepung talas. Pempek yang dihasilkan dari perlakuan ini paling disukai oleh panelis dengan kadar air 50,37%, kadar abu 0,98%, kadar protein 9,71%, daya kembang 8,31%, tesktur 2,89 Kg/cm<sup>2</sup> , kecerahan 53,96, nilai °Hue 81,55.

**Kata Kunci :** Pempek, tepung talas, tepung tapioka