

PENGARUH PENAMBAHAN TEPUNG TULANG IKAN BANDENG (*Chanos chanos*) TERHADAP BEBERAPA KOMPONEN MUTU RENGGINANG SINGKONG

[The Effect of Adding Bandeng Fish Bone Flour (*Chanos chanos*) on Some Components Quality of Cassava Rengginang]

Mawar Dhani Putri¹⁾*, Ahmad Alamsyah²⁾ dan Yeni Sulastri²⁾

¹⁾Mahasiswa Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram

²⁾Staf Pengajar Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram
Jl. Majapahit No. 58 Mataram

*email: mawardhanip@gmail.com

ABSTRACT

*The purpose of this research was to find out the effect of adding fish bone flour (*Chanos chanos*) on some components quality of Cassava Rengginang. The design used in this research is a Randomized Block Design (RBD) which consists of two factors; those are sunlight and the concentration of Bandeng fish bone flour which was repeated three times. The treatments consisted of P1 (0% of Bandeng Fish Bone Flour), P2 (5% of Bandeng Fish Bone Flour), P3 (10% of Bandeng Fish Bone Flour), P4 (15% of Bandeng Fish Bone Flour), P5 (20% of Bandeng Fish Bone Flour) And P6 (25% of Bandeng Fish Bone Flour). Parameters observed were water content, ash content, calcium content, swell ability, oil absorption, color ($^{\circ}$ hue) and organoleptic which included scent, taste, color and texture. Observational data were tested by analyzing the variance at the 5% level using the Co-stat software. If there is a significant difference between the observations, it will be further tested using the Honest Significant Difference (BNJ) test at the same level. The results showed that the addition of fish bone flour gave significantly different effect on water content, ash content, calcium content, swell ability, oil absorption, and organoleptic scent, taste, color, texture (hedonic) and scent, taste, texture (scoring) however it gave no significant effect on color ($^{\circ}$ hue) and color (score). The best treatment was the addition of 25% of Fish Bone Flour (P6) with 9.55% water content, 3.89% ash content, 15.33% calcium content, 11.10% swell ability, 4.70% oil absorption, yellowish color, slightly fishy scent, slightly savory taste, and not crunchy texture.*

Keywords: Rengginang, Cassava, Bandeng Fish Bone Flour

ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh penambahan tepung tulang ikan bandeng (*Chanos chanos*) terhadap komponen mutu rengginang singkong. rancangan yang digunakan dalam penelitian ini adalah Rancangan Acak Kelompok (RAK) dengan dua faktor yaitu sinar matahari dan konsentrasi tepung tulang ikan bandeng yang diulang sebanyak tiga kali. Perlakuan terdiri atas P1 (0% Tepung Tulang Ikan Bandeng), P2 (5% Tepung Tulang Ikan Bandeng), P3 (10% Tepung Tulang Ikan Bandeng), P4 (15% Tepung Tulang Ikan Bandeng), P5 (20% Tepung Tulang Ikan Bandeng) dan P6 (25% Tepung Tulang Ikan Bandeng). Parameter yang diamati yaitu kadar air, kadar abu, kadar kalsium, daya kembang, daya serap minyak, warna ($^{\circ}$ hue) dan organoleptik yang meliputi aroma, rasa, warna dan tekstur. Data hasil pengamatan diuji dengan analisis keragaman pada taraf 5% menggunakan *software Co-stat*. Apabila hasil pengamatan terdapat perbedaan yang nyata, maka diuji lanjut dengan menggunakan uji Beda Nyata Jujur (BNJ) pada taraf yang sama. Hasil penelitian menunjukkan bahwa perlakuan penambahan tepung tulang ikan bandeng memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar kalsium, daya kembang, daya serap minyak, dan organoleptik aroma, rasa, warna, tekstur (hedonik) dan aroma, rasa, tekstur (skoring) namun memberikan pengaruh yang tidak berbeda nyata terhadap warna ($^{\circ}$ hue) dan warna (skoring). Perlakuan terbaik adalah penambahan tepung tulang ikan sebanyak 25% (P6) dengan kadar air 9,55%, kadar abu 3,89%, kadar kalsium 15,33%, daya kembang 11,10%, daya serap minyak 4,70%, warna kekuningan, aroma agak amis, rasa agak gurih, dan tekstur tidak renyah.

Kata kunci : rengginang, singkong, tulang ikan bandeng