

PENGARUH PENAMBAHAN BUBUK CANGKANG SOTONG TERHADAP KADAR KALSIMUM DAN SIFAT SENSORIS DONAT

The Effect Of Cuttlefish Bone Powder Adding On Calcium And Sensory Properties Of Doughnut

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ABSTRACT

This study aimed to determine the effect of cuttlefish bone powder adding on calcium and sensory of doughnut. The method used in this study was an experimental method with an experimental design, used Completely Randomized Design (CRD) with single factor concentration of cuttlefish bone powder that were 6 treatments, i.e P1 (0%), P2 (0.5%), P3 (1%), P4 (1.5%), P5 (2%), P6 (2.5%). Each treatment was repeated 3 times so that 18 experimental units were obtained. Observed parameters included calcium, fat, moisture, loaf volume, porosity, and color, and sensory (color, taste, aroma, texture, and overall). The results of the observational data were tested by Analysis of Variance (ANOVA) at a significance level of 5% using Co-stat software. There was a significant difference, then further tests were carried out using the Honestly Significant Difference (HSD) test at the 5% level. The results showed that P6 (addition of 2.5% cuttlefish bone powder) was the best treatments which produced 1.77% of calcium, 22.62% of fat, and 25.81 of moisture. Sensory properties that P2 (addition of 0.5% cuttlefish bone powder) was the best treatments sensory which includes color, taste, aroma, texture, and overall.

Keywords: *calcium, cuttlefish bone, doughnut.*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk cangkang sotong (*Cuttlefish bone*) terhadap kadar kalsium dan sensoris donat. Metode yang digunakan pada penelitian ini adalah metode eksperimental. Rancangan percobaan yaitu Rancangan Acak Lengkap (RAL) dengan faktor konsentrasi bubuk cangkang sotong yang terdiri dari 6 perlakuan, yaitu P1 (0%), P2 (0,5%), P3 (1%), P4 (1,5%), P5 (2%), P6 (2,5%). Setiap perlakuan diulangi sebanyak 3 kali sehingga didapat 18 unit percobaan. Parameter yang diamati meliputi uji kadar kalsium, uji kadar lemak, uji kadar air, volume pengembangan, porositas, dan uji warna, dan sensoris (warna, rasa, aroma, tekstur, *overall*). Data hasil pengamatan diuji dengan analisis keragaman (ANOVA) pada taraf nyata 5% menggunakan *software Co-stat*. Apabila terdapat perbedaan nyata, maka dilakukan uji lanjut menggunakan uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan P6 (penambahan bubuk cangkang sotong 2,5%) pada donat merupakan perlakuan terbaik dengan kadar kalsium tertinggi 1,77%, kadar lemak 22,62%, dan kadar air 25,81%. Pada sifat sensoris perlakuan P2 (penambahan bubuk cangkang sotong 0,5%) sensoris (warna, rasa, aroma, tekstur, *overall*) agak disukai oleh panelis.

Kata kunci: cangkang sotong, donat, kalsium.