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TINGKAT KESUKAAN DAN KANDUNGAN PROTEIN, KALSIMUM STIK TEPUNG KACANG TOLO (*Vigna Unguiculata L. Walp*) DENGAN PENAMBAHAN TEPUNG MOCAF (*Modified Cassava Flour*)

ABSTRAK

Latar belakang : Stik termasuk jenis makanan ringan yang banyak disukai oleh masyarakat, berbentuk pipih panjang yang diselesaikan dengan teknik penggorengan, memiliki rasa gurih dan tekstur renyah. Untuk meminimalisir peningkatan jumlah impor tepung terigu dan memanfaatkan bahan pangan lokal maka dapat dilakukan penambahan seperti tepung mocaf dan tepung kacang tolo dalam pembuatan stik untuk menambah nilai gizi.

Tujuan : Mengetahui tingkat kesukaan formulasi stik dan mendeskripsikan kandungan zat gizi berupa protein dan kalsium.

Metode : Penelitian ini menggunakan desain penelitian eksperimental dalam bidang produksi pangan. Formulasi yang digunakan yaitu F1 (30% : 70%), F2 (40% : 60%), F3 (50% : 50%). Tingkat kesukaan kepada 25 panelis agak terlatih. Metode analisis data menggunakan univariat.

Hasil : Terdapat 3 formulasi yaitu F1, F2, F3 berdasarkan rata-rata paling banyak penerimaan pada parameter warna, aroma, rasa, tekstur didapatkan hasil paling tinggi pada formulasi 3. Berdasarkan hasil rata-rata kandungan gizi F3 didapati hasil kadar protein 8,7983% dan kadar kalsium 3,7762%.

Simpulan : Formulasi 3 merupakan formulasi terbaik dengan nilai kandungan gizi kadar protein 8,7983% dan kadar kalsium 3,7762%.

Kata kunci : Stik, kacang tolo, mocaf, tingkat kesukaan, protein, kalsium.

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PREFERENCE LEVEL AND PROTEIN CONTENT, CALCIUM STICKS OF TOLO BEAN (*Vigna Unguiculata L. Walp*) FLOUR WITH THE ADDITION OF MOCAF FLOUR (*Modified Cassava Flour*)

ABSTRACT

Background : Stick is a type of snack that is much liked by the public, long flat shape which is finished by frying technique, has a savory taste and crunchy texture. To minimize the increase in the number of imports of wheat flour and utilize local food ingredients, it can be added such as mocaf flour and tolo bean flour in making sticks to add nutritional value.

Aims : Knowing the level of preference for stick formulations and describing the content of nutrients in the form of protein and calcium.

Methods : This study uses an experimental research design in the field of food production. The formulations used are F1 (30% : 70%), F2 (40% : 60%), F3 (50% : 50%). The level of preference for the 25 panelists was somewhat trained. Data analysis method using univariate.

Results : There are 3 formulations, namely F1, F2, F3 based on the average of the most acceptance on the parameters of color, aroma, taste, texture, the highest results were obtained in formulation 3. Based on the results of the average nutritional content of F3, the protein content was 8.7983% and calcium content 3.7762%.

Conclusion : Formulation 3 is the best formulation with nutritional value protein content of 8.7983% and calcium content of 3.7762%.

Keywords : Sticks, tolo bean, mocaf preference level, protein, calcium.