

INTISARI

Latar Belakang : Biskuit merupakan produk olahan mengandung bahan campuran tepung, minyak dan lemak yang dipanggang hingga kering. Pada umumnya biskuit komersial memiliki kandungan protein yang rendah yaitu 1-2 gram. Perlu upaya meningkatkan kandungan protein dalam biskuit yaitu dengan bahan lokal seperti tepung ikan gabus, tepung tempe dan tepung mocaf. Tepung mocaf terbuat dari singkong dengan proses fermentasi digunakan sebagai pengganti terigu. **Tujuan :** Tujuan penelitian ini adalah untuk mengetahui gambaran mutu organoleptik dan tingkat kesukaan terhadap biskuit dengan kombinasi tepung ikan gabus, tepung tempe dan tepung mocaf. **Medote Penelitian :** Desain penelitian rancangan acak lengkap. Pembuatan biskuit menggunakan 3 formulasi perbandingan tepung ikan gabus : tepung tempe : tepung mocaf, P1 (30% : 20% 50%), P2 (20% : 20% : 60%) dan P3 (10% : 20% : 70%). Kemudian dilakukan uji organoleptik dan tingkat kesukaan. Data yang diperoleh dianalisis secara deskriptif. **Hasil dan Pembahasan :** Karakteristik tepung ikan gabus berwarna putih kekuningan dan beraroma khas ikan gabus. Tepung tempe coklat kekuningan dan beraroma khas tempe. Tepung mocaf berwarna putih beraroma khas mocaf. Produk biskuit memiliki karakteristik berwarna coklat kekuningan, rasa cenderung manis, beraroma tidak amis dan renyah. Hasil mutu organoleptik terhadap 30 panelis memiliki parameter warna P1 dan P3 sebanyak 15 panelis, rasa P3 sebanyak 22 panelis, aroma P1, P2 dan P3 sebanyak 23 panelis dan tekstur P1 sebanyak 23 panelis. **Kesimpulan :** Tingkat kesukaan panelis terhadap biskuit dengan parameter warna, rasa, aroma dan tekstur yang paling tertinggi warna P1 15 orang, rasa P3 15 orang, aroma P2 dan P3 13 orang dan tekstur P3 15 orang.

xiv + 64 hlm; 2024; 10 tabel; 16 gambar

Daftar Pustaka : 57 buah (2016 - 2023)

Kata Kunci : Organoleptik, Tingkat Kesukaan, Tepung Ikan Gabus, Tepung Tempe, Tepung Mocaf

ABSTRACT

Abstract – Background: Biscuits are processed products containing a mixture of flour, oil, and fats that are baked until dry. Generally, commercial biscuits have low protein content, around 1-2 grams. Efforts are needed to increase the protein content in biscuits using local ingredients such as snakehead fish flour, tempeh flour, and mocaf flour. Mocaf flour, made from cassava through a fermentation process, is used as a substitute for wheat flour. **Objective:** This study aims to assess the organoleptic quality and preference level of biscuits made with a combination of snakehead fish flour, tempeh flour, and mocaf flour. **Research Method:** The research design employed a completely randomized design. Biscuits were made using three formulations of snakehead fish flour: tempeh flour: mocaf flour, P1 (30%: 20%: 50%), P2 (20%: 20%: 60%), and P3 (10%: 20%: 70%). Organoleptic tests and preference levels were then conducted. The data obtained were analyzed descriptively. **Results and Discussion:** Snakehead fish flour has a whitish-yellow color and a distinctive snakehead fish aroma. Tempeh flour is brownish-yellow and has a characteristic tempeh aroma. Mocaf flour is white with a unique mocaf aroma. The biscuit products have a brownish-yellow color, a slightly sweet taste, a non-fishy aroma, and a crunchy texture. The organoleptic quality results from 30 panelists showed that for the color parameter, P1 and P3 were preferred by 15 panelists, for taste P3 was preferred by 22 panelists, for aroma P1, P2, and P3 were preferred by 23 panelists, and for texture, P1 was preferred by 23 panelists. **Conclusion:** The preference level of the panelists towards biscuits based on color, taste, aroma, and texture was highest for color P1 with 15 panelists, taste P3 with 15 panelists, aroma P2 and P3 with 13 panelists, and texture P3 with 15 panelists.

xiv + 64 pgs; 2024; 10 tables; 16 pictures

References : 57 buah (2016 - 2023)

Keywords : Organoleptic, Preference Level, Snakehead Fish Flour, Tempeh Flour, Mocaf Flour.