

ADE PRATIWI. 04141811006. KUALITAS FISIK TEPUNG BUMBU BERSUBSTITUSI TEPUNG SAGU TUMANG (*Metroxylon sagu rottb*) DAN SENSORIS AYAM KRISPI

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RINGKASAN

Tepung sagu tumang berpotensi sebagai pengganti tepung terigu karena bahan bakunya banyak dan mudah didapatkan di Indonesia khususnya di Maluku Utara. Seiring berjalannya jaman dan dominasi beras yang merata di seluruh Indonesia sagu tidak lagi menjadi bahan pokok di daerah ini sementara kesediannya masih melimpah. Penelitian ini bertujuan agar dapat mengetahui tingkat kerenyahan tepung bumbu ayam krispi yang disubstitusikan dengan tepung sagu tumang, Menganalisis uji sensoris ayam krispi dengan substitusi tepung sagu tumang. Penelitian ini dilaksanakan di Laboratorium Program Studi Peternakan Fakultas Pertanian Universitas Khairun Ternate pada bulan Maret – Mei 2022, sedangkan uji warna dan pH tepung bumbu substitusi tepung sagu tumang dilakukan di Laboratorium Teknologi Hasil Pertanian (THP) Fakultas Pertanian Universitas Khairun Ternate. Pada Penelitian ini menggunakan metode Rancangan Acak Lengkap (RAL). Berdasarkan hasil dan pembahasan maka dapat disimpulkan bahwa lama penyimpanan yang menghasilkan ayam krispi renyah yaitu 90 menit. Kerenyahan ayam krispi masih dapat bertahan selama 90 menit pada penyimpanan suhu ruang tanpa kemasan. Perlakuan yang memiliki tingkat kerenyahan yang bertahan lama adalah perlakuan P3. Ayam krispi terbaik terdapat pada penggunaan tepung bumbu dengan substitusi tepung sagu tumang sebanyak 20% pada perlakuan P4.

Kata Kunci : *Tingkat Kerenyahan, Kualitas Sensoris, Ayam Krispi, Sagu Tumang*

ADE PRATIWI. 04141811006. PHYSICAL QUALITY OF SEASONING FLOUR WITH SUBSTITUTE OF SAGO FLOUR (*Metroxylon sago rottb*) AND CHICKEN CRYSTAL SENSORY

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SUMMARY

Tumang sago flour has the potential as a substitute for wheat flour because the raw materials are plentiful and easily available in Indonesia, especially in North Maluku. As time goes by and the dominance of rice is evenly distributed throughout Indonesia, sago is no longer a staple in this area while its availability is still abundant. This study aims to determine the level of crunchiness of crispy chicken flour substituted with Tumang sago flour. This research was carried out at the Laboratory of the Animal Husbandry Study Program, Faculty of Agriculture, Khairun University, Ternate in March – May 2022, while the color and pH test of the substituted seasoning flour for sago tumang was carried out at the Agricultural Product Technology Laboratory (THP) of the Faculty of Agriculture, Khairun University, Ternate. In this study using a completely randomized design (CRD). Based on the results and discussion, it can be concluded that the storage time that produces crispy crispy chicken is 90 minutes. Crispy chicken crispy can still last for 90 minutes at room temperature storage without packaging. The treatment that has a level of crispness that lasts a long time is the P3 treatment. The best crispy chicken was found in the use of seasoned flour with a substitution of 20% sago flour in treatment P4.

Keywords : *Crispy Level, Sensory Quality, Crispy Chicken, Sago Tumang.*