

ABSTRAK

FORMULASI PANGAN DARURAT BERBENTUK FOOD BARS BERBASIS TEPUNG KACANG TANAH MERAH (*Arachishypogaeae L*) DAN PURE KERING UBI JALAR UNGU (*Ipomoea batatas*)

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ABSTRAK

Indonesia merupakan negara yang rawan akan bencana. Pada tahun 2021 telah terjadi bencana banjir dan angin puting beliung di kecamatan Halmahera Utara dan kota Ternate, tidak ada korban jiwa tetapi beberapa warga harus diungsikan. Cara untuk mengatasinya dengan merancang pangan darurat siap saji dan memenuhi kebutuhan energi korban bencana minimal 2100 kkal/bar. Bentuk pangan darurat yang dikembangkan berbentuk *food bars*. Bahan baku pembuatan *food bars* yaitu kacang tanah merah dan ubi jalar ungu. Penelitian ini bertujuan untuk mengetahui pengaruh formulasi tepung kacang tanah merah dan *puree* kering ubi ungu terhadap karakteristik fisik, kimia dan organoleptik *food bars* serta mengetahui formulasi *food bars* terbaik dari tepung kacang tanah merah dan *puree* kering ubi ungu sebagai pangan darurat. Penelitian ini menggunakan metode Rancangan Acak Lengkap dengan satu faktor terdiri dari 5 perlakuan dengan kombinasi tepung kacang tanah merah dan *puree* kering ubi jalar ungu. Formulasinya F1 (16%:56%), F2 (21%:51%), F3 (26%:46%), F4 (31%:41%) dan F5 (36%:36%). Parameter yang diamati yaitu uji sifat fisik, kimia, dan organoleptik. Penelitian ini mendapatkan *food bars* dari tepung kacang tanah merah dan *puree* kering ubi ungu menghasilkan tingkat kekerasan 7,58 N - 11,55 N, nilai warna meliputi L* 10,00% - 15,67%, a* 6,33% - 10,67%, b* 8,00% - 12,33%, kadar air 21,89% - 39,88%, kadar abu 2,26% - 2,59%, protein 8,24% - 13,93%, lemak 7,08% - 14,02%, karbohidrat 42,45% - 55,05%, nilai kalori 398,37 kkal/100 g – 549,17 kkal/100 g. Sedangkan untuk organoleptik meliputi warna 4,90% - 7,42% (agak suka), rasa 6,13% - 8,36% (suka), aroma 6,40% - 6,67% (suka) dan tekstur 5,39% - 7,20% (suka) dengan formulasi terbaik terdapat pada perlakuan F5.

Kata Kunci: Pangan darurat, *Food bars*, Tepung kacang tanah merah dan *Puree* kering ubi ungu

ABSTRACT

FORMULATION OF EMERGENCY FOOD IN THE FORM OF FOOD BARS BASED ON RED PEANUT (*Arachis hypogaea* L) FLOUR AND DRIED PURE SWEET POTATOE (*Ipomoea batatas*)

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ABSTRACT

Indonesia is a country that is prone to disasters. In 2021 there have been floods and hurricanes in North Halmahera sub-district and Ternate city, there were no casualties but several residents had to be evacuated. The way to overcome this is by designing ready-to-eat emergency food and meeting the energy needs of disaster victims at least 2100 kcal/bar. The form of emergency food developed is in the form of food bars. The raw materials for making food bars are red peanuts and purple sweet potatoes. This study aims to determine the effect of the formulation of red peanut flour and dried purple sweet potato puree on the physical, chemical and organoleptic characteristics of food bars and to determine the best food bar formulation of red peanut flour and dried purple sweet potato puree as emergency food. This study used a completely randomized design method with one factor consisting of 5 treatments with a combination of red peanut flour and dried purple sweet potato puree. The formulations are F1 (16%:56%), F2 (21%:51%), F3 (26%:46%), F4 (31%:41%) and F5 (36%:36%). Parameters observed were physical, chemical, and organoleptic test. This study found that food bars from red peanut flour and dried purple sweet potato puree produced a hardness level of 7.58 N - 11.55 N, color values included L 10.00% - 15.67%, a* 6.33% - 10.67%, b* 8.00% -12.33%, moisture content 21.89% - 39.88%, ash content 2.26% - 2.59%, protein 8.24% - 13.93 %, fat 7.08% - 14.02%, carbohydrates 42.45% - 55.05%, calorific value 398.37 kcal/100 g – 549.17 kcal/100 g. As for organoleptic, it includes color 4.90% - 7.42% (slightly like), taste 6.13% - 8.36% (like), aroma 6.40% - 6.67% (like) and texture 5, 39% - 7.20% (like) with the best formulation found in the F5 treatment.*

Keywords : *Emergency food, Food bars, Red peanut flour and purple sweet potato puree*