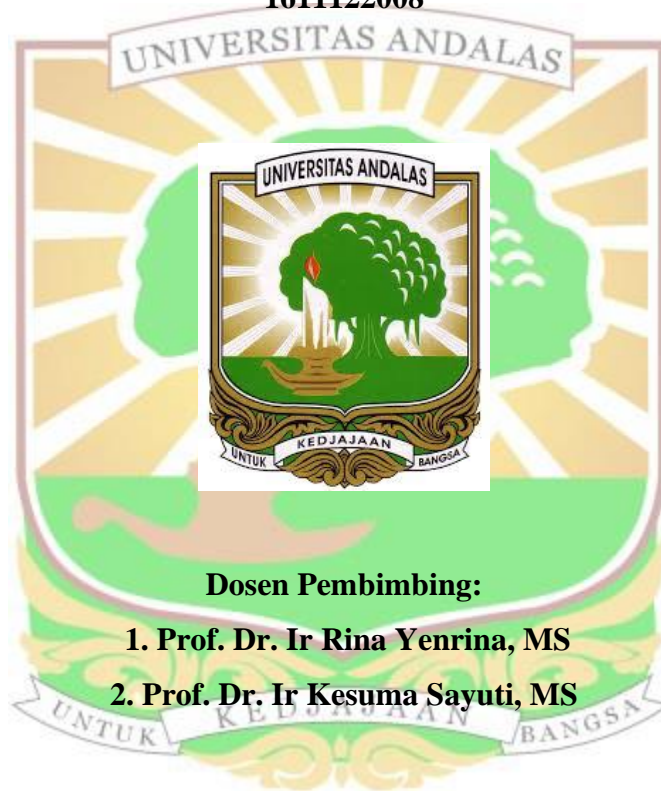


**PENGARUH TINGKAT PENCAMPURAN TEMPE TERHADAP
KARAKTERISTIK BAKSO NANGKA MUDA (*Artocarpus heterophyllus*)**

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Pengaruh Tingkat Pencampuran Tempe Terhadap Karakteristik Bakso Nangka Muda (*Artocarpus heterophyllus*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh pencampuran nangka muda dan tempe terhadap karakteristik bakso nangka muda, serta pengaruhnya terhadap tingkat kesukaan panelis yang meliputi (rasa, aroma, warna dan tekstur). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan pecampuran nangka muda dan tempe yaitu dengan ratio 250:0, 225:25, 200:50, 175:75, 150:100. Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DNMRT pada taraf 5%. Hasil penelitian menunjukkan berpengaruh nyata pada rendemen, WHC, kadar air, kadar abu, kadar protein, kadar lemak, kadar akrbohidrat, Angka Lempeng Total (ALT), uji organoleptik (rasa dan tekstur). Namun tidak berpengaruh nyata pada tekstur dan uji organoleptik (warna dan aroma). Perlakuan terbaik yaitu pada perlakuan B dengan ratio Nangka muda dan tempe 225:25 dengan kekerasan produk 3,70 N/cm², rendemen 83,45%, WHC 103,33%, kadar air 65,81%, kadar protein 2,38%, kadar abu 1,64%, kadar lemak 2,26%, kadar karbohidrat 27,91%, uji ALT 73x10⁴, organoleptik warna 3,8 (agak suka), aroma 4 (suka), rasa 4 (suka), tekstur 3,6 (agak suka).

Kata kunci: Nangka muda, tempe, bakso, pencampuran



Effect of Tempe Mixing Level on Characteristics of Jackfruit Meatballs (*Artocarpus heterophyllus*)

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ABSTRACT

This study aims to determine the effect of mixing jackfruit and tempe on the characteristics of jackfruit meatballs, as well as its effect on the panelists' preference level which includes (taste, aroma, color and texture). This study used a completely randomized design (CRD) with 5 treatments of mixing jackfruit and tempe with a ratio of 100:0, 90:10, 80:20, 70:30, 60:40. The research data were analyzed by ANOVA and if it had a significant effect, then continued with the DNMRT test at the 5% level. The results showed a significant effect on yield, WHC, moisture content, ash content, protein content, fat content, carbohydrate content, Total Plate Number (ALT), organoleptic tests (taste and texture). However, it had no significant effect on the texture and organoleptic test (color and aroma). The best treatment was in treatment B with a ratio of young jackfruit and tempeh 225:25 with a product hardness of 3,70 N/cm², yield of 83.45%, WHC 103.33%, water content 65.81%, protein content 2.38%, ash content 1.64%, fat content 2.26%, carbohydrate content 27.91%, ALT test 73×10^4 , color organoleptic 3.8 (slightly like), aroma 4 (likes), taste 4 (likes), texture 3,6 (rather like).

Keywords: jackfruit, tempe, meatballs, mixing

