

**KEMENTERIAN KESEHATAN REPUBLIK INDONESIA
POLITEKNIK KESEHATAN KEMENKES RIAU
PROGRAM STUDI DIPLOMA III GIZI**

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NURUL PUTRI REZKI

**ANALISA PROKSIMAT PADA KERUPUK BAWANG DENGAN
PENAMBAHAN IKAN PATIN**

xiv + 41 Halaman + 5 Tabel + 7 Gambar + 7 Lampiran

ABSTRAK

Kerupuk merupakan salah satu produk olahan tradisional yang mudah ditemukan di masyarakat. Penambahan ikan patin pada kerupuk dapat meningkatkan nilai gizi terutama pada protein. Penelitian ini bertujuan untuk mengidentifikasi kadar gizi yang terdapat pada kerupuk bawang dengan penambahan ikan patin.

Penelitian ini bersifat eksperimental dengan desain penelitian Rancangan Acak Lengkap (RAL). Pada penelitian ini, kerupuk bawang diteliti dengan membandingkan perlakuan antara penambahan ikan patin 30% dengan perlakuan kontrol, kemudian dilanjutkan dengan analisa proksimat dengan penentuan kadar air (gravimetri), kadar abu (gravimetri), kadar lemak (soxhlet), kadar protein (Kjeldahl), serta kadar karbohidrat dengan metode *by different* di Laboratorium Hasil Perikanan Universitas Riau.

Hasil analisa proksimat pada kerupuk bawang dengan penambahan ikan patin 30% adalah dengan kadar air 1,6441%, kadar abu 0,8616%, kadar protein 9,7475%, kadar lemak 14,9793%, dan kadar karbohidrat 72,7675%. Hasil dari analisa proksimat pada kerupuk bawang dengan penambahan ikan patin (30%) yakni terjadi peningkatan pada kadar abu, kadar protein, dan kadar lemak bila dibandingkan dengan perlakuan kontrol.

Daftar Pustaka : 28 Referensi (1999-2020)

Kata Kunci : Kerupuk Bawang, Ikan Patin, Analisa Proksimat

**MINISTRY OF HEALTH, REPUBLIC OF INDONESIA
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NURUL PUTRI REZKI

**PROXIMATE ANALYSIS OF ONION CRACKERS WITH THE ADDITION
OF CATFISH**

xiv + 41 Pages + 5 Tables + 7 Pictures + 7 Appendices

ABSTRACT

Crackers are one of the traditional processed products that are easily found in the community. The addition of catfish to crackers can increase the nutritional value, especially in protein. This study aims to identify the nutritional levels contained in onion crackers with the addition of catfish.

This research is experimental with a completely randomized design (CRD). In this study, onion crackers were investigated by comparing the treatment between the addition of 30% catfish with the control treatment, then continued with proximate analysis by determining water content (gravimetry), ash content (gravimetry), fat content (soxhlet), protein content (Kjeldahl), and carbohydrate content using the by different method at the Fisheries Products Laboratory, Riau University.

The results of the proximate analysis on onion crackers with the addition of 30% catfish were water content 1.6441%, ash content 0.8616%, protein content 9.7475%, fat content 14.9793%, and carbohydrate content 72.7675%. The results of the proximate analysis on onion crackers with the addition of catfish (30%) showed an increase in ash content, protein content, and fat content when compared to the control treatment.

Bibliography : 28 References (1999-2020)

Keywords : Onion Crackers, Catfish, Proximate Analysis