

ABSTRAK

NISA ANGGRIA PUTRI. Daya Terima Dan Kadar Kalsium Kue Bawang Dengan Substitusi Tepung Tulang Ikan Patin (*Pangasius Hypopthalmus*). Dibimbing Oleh Yessi Alza.SST, M.Biomed dan Hesti Atasasih, SP, MKM.

Tulang ikan patin merupakan salah satu limbah hasil pengolahan ikan yang pemanfaatannya belum optimal. Kandungan mineral terutama kalsium banyak terdapat pada tulang ikan. Salah satu alternatif pemanfaatan tulang ikan adalah dengan mengolahnya menjadi tepung. Tepung merupakan bahan makanan setengah jadi yang dapat disubstitusi dengan olahan makanan salah satunya kue bawang. Kue bawang merupakan kue tradisional di Indonesia berbahan dasar tepung terigu yang minim kandungan kalsium. Penelitian ini bertujuan untuk mengetahui daya terima terhadap rasa, warna, tekstur dan aroma kue bawang yang disubstitusi tepung tulang ikan patin serta mengetahui kadar kalsium pada masing-masing perlakuan. Jenis penelitian ini adalah penelitian eksperimental menggunakan desain Rancangan Acak Lengkap (RAL) dengan 4 perlakuan yaitu penambahan tepung tulang ikan patin sebanyak 0%, 10%, 20%, dan 30%. Untuk melihat daya terima dilakukan Uji Hedonik meliputi warna, aroma, tekstur, dan rasa pada 25 panelis tidak terlatih kemudian dianalisis menggunakan uji *Kruskal Wallis* dan Uji kadar kalsium dilakukan dengan menggunakan metode AAS (Spektrofotometer Serapan Atom).

Hasil uji hedonik terhadap warna, aroma, tekstur, dan rasa menunjukkan rata-rata daya terima panelis adalah 4,00 (suka) dan uji kadar kalsium menunjukkan bahwa Perlakuan 1 mengandung kalsium sebanyak 223,7 mg, perlakuan 2 sebanyak 322 mg, dan perlakuan 3 sebanyak 497 mg. Hasil uji *Kruskal Wallis* menunjukkan bahwa *p-value* >0,05 yang berarti penambahan tepung tulang ikan patin tidak memberikan perbedaan yang nyata dan daya terima kue bawang tertinggi yaitu pada Perlakuan 3 dengan penambahan 30% tepung tulang ikan patin. Penambahan tepung tulang ikan patin akan meningkatkan kadar kalsium kue bawang. Semakin banyak tepung tulang ikan yang ditambahkan maka akan semakin tinggi kadar kalsiumnya. Perlakuan 3 dengan penambahan tepung tulang ikan patin sebanyak 30% mengandung kadar kalsium sebanyak 497 mg/kg atau 49% kebutuhan kalsium dewasa.

Daftar Pustaka : 44 Referensi (2013-2022)

Kata Kunci : Tulang Ikan Patin, Kue Bawang, Kalsium

ABSTRACT

NISA ANGGRIA PUTRI. Acceptability and calcium levels of onion cake with the substitution of catfish bone meal (*Pangasius hypophthalmus*). Mentored by Yessi Alza.SST, M.Biomed and Hesti Atasasih,SP, MKM.

Catfish bones are one of the wastes from fish processing whose utilization is not optimal. Mineral content, especially calcium, is found in many fish bones. One alternative use of fish bones is to process them into flour. Flour is a semi- finished food ingredient that can be substituted with processed food, one of which is onion cake. Onion cake is a traditional cake in Indonesia made from wheat flour which contains minimal calcium. This study aims to determine the acceptability of the taste, color, texture and aroma of onion cakes substituted by catfish bone meal and determine calcium levels in each treatment. This type of research is an experimental study using a Complete Randomized Design (RAL) design with 4 treatments, namely the addition of catfish bone meal as much as 0%, 10%, 20%, and 30%. To see the acceptability, Hedonic Tests including color, aroma, texture, and taste were carried out on 25 untrained panelists then analyzed using the Kruskal Wallis test and calcium level tests were carried out using the AAS (Atomic Absorption Spectrophotometer) method.

The results of the hedonic test on warna, aroma, texture, and taste showed the average acceptability of the panelists was 4.00 (likes) and the calcium level test showed that treatment 1 contained calcium as much as 223.7 mg, treatment 2 as much as 322 mg, and treatment 3 as much as 497 mg. The results of the Kruskal Wallis test showed that the p-value >0.05 which means the addition of catfish bone meal did not provide a noticeable difference and the highest acceptability of onion cake was in Treatment 3 with the addition of 30% catfish bone meal. The addition of catfish bone meal will increase the calcium content of onion cake. The more fish bone meal added, the higher the calcium levels. Treatment 3 with the addition of catfish bone meal as much as 30% contains calcium levels as much as 497 mg / kg or 49% of adult calcium needs.

Bibliography : 44 Reference (2013-2022)

Keywords : Catfish Bones, Onion Stik, Calcium