PENGARUH PENAMBAHAN IKAN PATIN (*Pangasius* sp.) TERHADAP KARAKTERISTIK FISIK DAN SENSORIS *TORTILLA CHIPS*

INTISARI

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Tingkat konsumsi makanan olahan dan makanan ringan semakin meningkat. Salah satu makanan ringan yang paling populer adalah *tortilla chips*. *Tortilla chips* umumnya memiliki rasa yang hambar dan kandungan nutrisi yang rendah, terutama kandungan proteinnya. Salah satu alternatif untuk meningkatkan nilai gizi dan rasa dari *tortilla chips* yaitu dengan menggabungkan *tortilla chips* dengan makanan yang kaya akan protein. Penelitian ini bertujuan untuk mengembangkan produk *tortilla chips* dengan kombinasi ikan patin (*Pangasius* sp.). Berbagai macam konsentrasi ikan patin (0%, 10%, dan 20%) dicampurkan ke dalam adonan *tortilla*, dan *tortilla chips* yang dihasilkan akan dianalisis meliputi sifat fisik (pengembangan volume, tekstur, densitas kamba, dan warna) dan sifat sensoris (warna, aroma, kerenyahan, rasa ikan, rasa jagung, dan *overall*). Pada perlakuan terbaik dilakukan analisis proksimat (kadar air, abu, lemak, protein, dan karbohidrat *by difference*).

Hasil penelitian menunjukkan bahwa penambahan konsentrasi ikan patin yang berbeda berpengaruh terhadap sifat fisik *tortilla chips* (pengembangan volume dan warna), dan sifat sensoris (intensitas warna, rasa ikan, dan rasa jagung, serta kesukaan warna, rasa ikan, dan *overall*). Hasil evaluasi menunjukkan bahwa sampel *tortilla chips* dengan penambahan ikan patin 10% memiliki skor akumulasi tertinggi. *Tortilla chips* dengan penambahan ikan patin 10% mengandung kadar air 3,11%, kadar abu 1,11%, kadar lemak 21,99%, kadar protein 10,24%, dan karbohidrat 66,68%.

Kata kunci: *tortilla chips*, ikan patin, makanan ringan, pengembangan produk pangan, formulasi produk pangan

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EFFECT OF ADDITION CATFISH (*Pangasius* sp.) ON PHYSICAL AND SENSORY CHARACTERISTICS OF TORTILLA CHIPS

ABSTRACT

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The trend of consuming convenient food and snack foods has increased. One of the most popular snacks is tortilla chips. However, tortillas generally have a bland taste and low nutritional content, especially protein. Therefore, incorporating tortillas with protein-rich food would be an alternative to improve the nutritional values and taste. This study aims to develop tortilla chips with the combination of catfish (*Pangasius* sp.). Various levels of catfish (0%, 10%, and 20%) were mixed into the tortilla dough, and the resultant tortilla chips were subjected to evaluation. The products were analyzed for their physical properties (volume expansion, texture, bulk density, and color) and sensory properties (color, odor, crunchiness, fish taste, corn taste, and overall). Proximate analyses (moisture, ash, fat, protein content, and carbohydrate by difference) were applied to the variation with the highest evaluation score.

The results showed that the addition of different levels of catfish had an influence on the tortilla's physical properties (volume expansion and color), and sensory properties (the intensity of color, fish taste, corn taste, and hedonic of color, fish taste, and overall attributes). The evaluation showed that the tortilla chips sample with the addition of 10% catfish had the highest accumulation score. Tortilla chips with addition of catfish 10% contain moisture content of 3,11%, ash content of 1,11%, fat content of 21,99%, protein content of 10,24%, and carbohydrate by difference of 66,68%.

Keywords: tortilla chips, catfish, snack foods, food product development, food product formulation

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