

## PENGARUH METODE PENGOLAHAN TERHADAP KARAKTERISTIK FISIK, SENSORIS, DAN KIMIA *TORTILLA CHIPS*

### INTISARI

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*Tortilla chips* merupakan makanan ringan berbahan dasar jagung dengan proses pengolahan yang relatif mudah. *Tortilla chips* dapat diolah melalui proses pengovenan dan penggorengan. Namun, masing-masing metode pengolahan menghasilkan karakteristik produk akhir yang berbeda. Oleh karena itu, kerap dijumpai produk *tortilla chips* komersial yang diolah menggunakan kombinasi proses pengovenan dan penggorengan untuk mendapatkan keunggulan dari karakteristik produk yang dihasilkan dari masing-masing proses. Penelitian ini bertujuan untuk mengkaji karakteristik fisik, sensoris, dan kimia *tortilla chips* dengan variasi metode pengolahan, yaitu pengovenan, penggorengan, dan kombinasi.

Pada penelitian ini dilakukan pengujian terhadap *tortilla chips* dengan variasi metode pengolahan yaitu pengovenan, penggorengan, dan kombinasi menggunakan Rancangan Acak Lengkap dengan tiga kali pengulangan. Analisis meliputi sifat fisik (pengembangan volume, warna, kekerasan, dan densitas), sifat sensoris (uji hedonik), dan sifat kimia (analisis proksimat).

Hasil penelitian menunjukkan bahwa perbedaan metode pengolahan berpengaruh terhadap sifat fisik (meningkatnya pengembangan volume, intensitas warna, tingkat kekerasan, dan densitas), sensoris (besarnya tingkat kesukaan terhadap atribut kenampakan, kerenyahan, rasa, aroma, dan *overall liking*), dan sifat kimia (perubahan kadar air, abu, protein, lemak, dan karbohidrat *by difference*) *tortilla chips*. Berdasarkan skor indeks efektifitas, *tortilla chips* terbaik adalah *tortilla chips* dengan metode pengolahan kombinasi dengan total skor sebesar 0,53. Produk terpilih memiliki pengembangan volume 33,07%, tingkat kecerahan warna 66,05, kekerasan 3,46 N, densitas 0,66 g/cm<sup>3</sup>, *overall liking* 5,20, kadar air 1,78%, kadar protein 4,78%, kadar lemak 24,83%, kadar abu 1,03%, dan kadar karbohidrat *by difference* 67,38%.

Kata kunci: *tortilla chips*, pengovenan, penggorengan, metode kombinasi, tekstur.

**EFFECT OF PROCESSING METHODS ON PHYSICAL, SENSORY, AND CHEMICAL  
CHARACTERISTICS OF TORTILLA CHIPS**

**ABSTRACT**

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*Tortilla chips are a corn-based snack with relatively easy processing. Tortilla chips can be processed through baking and frying. However, each processing method produces different characteristics in the final product. Hence, commercial tortilla chips are often found to be processed using a combination of baking and frying process to obtain advantages from the characteristics of the product derived from each process. This study aims to analyze tortilla chips' physical, sensory, and chemical characteristics with a variety of processing methods, namely baking, frying, and a combined method.*

*The processing of tortilla chips with various cooking methods, namely baking, frying, and combination, were analyzed using a completely randomized experimental design with three repetitions. The analysis includes physical properties (volume expansion, color, hardness, and density), sensory properties (hedonic test), and chemical properties (proximate analysis).*

*The results showed that different processing methods affected physical properties (the increase in volume expansion, color intensity, hardness, and density), sensory (the degree of preferences in color, appearance, crispness, taste, aroma, and overall liking), and chemical properties (the changes in moisture content, ash, protein, fat and carbohydrates by difference) of tortilla chips. Based on the effectiveness index score, the selected tortilla chips are tortilla chips with a combined method with total score of 0.53. The selected product has volume expansion of 33.07%, lightness of 66.05, hardness of 3.46 N, density of 0.66 g/cm<sup>3</sup>, overall liking of 5.20, water content of 1.78%, protein content of 4.78%, fat content of 24.83%, ash content of 1.03%, and carbohydrate by difference of 67.38%.*

**Keywords:** *tortilla chips, baking, frying, combined method, texture.*