

Intisari

Penelitian ini bertujuan untuk mengetahui komposisi kimia udang *crispy* dan tingkat kesukaan konsumen dengan beberapa jenis pelapis. Bahan pelapis yang digunakan adalah tepung beras, terigu, maizena, kombinasi tepung beras : terigu (1:1); tepung beras : maizena (1:1) dan terigu : maizena (1:1). Kontrol yang digunakan berupa udang *crispy* dengan pelapis tepung beras dan air (1:1). Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 6 perlakuan dan dua kali ulangan. Parameter yang diamati meliputi mutu kimia (kadar air, abu, lemak, protein dan karbohidrat), mutu sensori (kenampakan, kerenyahan, rasa dan aroma), mutu fisik (kekerasan dan rendemen). Bahan pelapis yang baik digunakan untuk produksi udang *crispy* adalah tepung beras atau kombinasi tepung beras dan maizena yang menghasilkan kadar air 6,15–6,99%, kadar protein 20,11–23,04%, kadar abu 4,32–4,36%, kadar lemak 28,39–30,13% dan kadar karbohidrat 35,47–41,02%. Parameter sensori yang dihasilkan meliputi kenampakan 3,72–3,86 (agak suka), kerenyahan 3,72 (agak suka)–4,19 (suka), aroma 2,91 (tidak suka)–3,16 (agak suka) dan rasa 3,14–3,3 (agak suka). Parameter fisik yang dihasilkan meliputi kekerasan sebesar 20,225– 36,128 N dan rendemen 51,5–52,32%.

Kata kunci : bahan pelapis, hedonik, komposisi kimia, udang *crispy*.

Abstract

This research aimed to determine the chemical composition and the level of consumer preferences of crispy shrimp with several types of coatings materials. The coating material used were rice flour, wheat, maize and combinations of rice flour : wheat (1: 1); rice flour : maize (1:1) and wheat : maize (1:1). The control treatment used was crispy shrimp with a coating of rice flour and water (1: 1). The research design used was completely randomized design (CRD) with 6 treatments and two replications. The parameters observed were chemical quality (moisture, ash, fat, protein and carbohydrates), sensory quality (appearance, crispness, odour and taste) and physical quality (hardness and yield). Best coating material used for the production of crispy shrimp were rice flour coating or combination of rice flour and maize, that produced moisture content 6.15–6.99%, protein content 20.11–23.04%, ash content 4.32–4.36%, fat content 28.39–30.13% and carbohydrate content 35.47–41.02%. The resulting sensory parameters were appearance 3.72–3.86 (slightly liked), crispness 3.72 (slightly liked)–4.19 (like), odour 2.91 (dislike)–3.16 (slightly liked) and the taste 3.14–3.3 (slightly liked). The resulting of physical parameters were hardness 20,225–36.128N and yield 51.5–52.32%.

Key word: chemical composition, coating, consumer acceptance, crispy shrimp.