

**THE EFFECT OF VARIATION MIXING REBON SHRIMP FLOUR
(*Acetes erythraeus*) ON STICK IN REVIEWED OF PHYSICAL PROPERTIES,
ORGANOLEPTIC PROPERTIES, AND PROTEIN CONTENT**

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ABSTRACK

Indonesia is an archipelago that is rich in natural potential, Indonesia's natural potential that can be utilized is rebon shrimp. Rebon shrimp is a marine product from the type of shrimp with a small size compared to other types of shrimp. Rebon shrimp is a source of protein that can be used to be processed as a stick product. Rebon shrimp contains high protein and mineral calcium, which is 59.4 gr / 100 gr and 2306.0 mg / 100 gr. Stick is one snack or type of pastry whose solution is done through washing, mixing the dough, kneading, dividing the dough into several parts, grinding and frying.

To determine the effect of variations in mixing of dried rebon shrimp flour to physical characteristic, organoleptic properties, and levels protein stick.

This research was quasi-experimental with a simple randomized design (RAS) design. There are 4 treatments with the ratio of wheat flour and rebon shrimp flour 100% : 0%, 70% : 30%, 50% : 50%, and 30% : 70%. Test data of physical properties and protein content were analyzed descriptively, organoleptic tests were analyzed using statistical tests, namely the kruskal wallis test and if there were differences, then proceed with the Mann Whitney test.

The higher mixing of rebon shrimp flour reduces the level of panelists' preference for color, aroma, taste, and texture. High rebon shrimp flour mixing influences the color, taste, and texture of the stick product. The preferred protein content of stick products from physical and organoleptic properties is 9.7025%.

There is an effect of variations in mixing rebon shrimp flour on physical properties, organoleptic properties and protein content in stick products.

Keywords: Rebon shrimp, sticks, protein

**PENGARUH VARIASI PENCAMPURAN TEPUNG UDANG REBON
(*Acetes erythraeus*) PADA STICK DITINJAU DARI SIFAT FISIK,
SIFAT ORGANOLEPTIK, DAN KADAR PROTEIN**

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ABSTRAK

Indonesia negara kepulauan yang kaya akan potensi alam, potensi alam Indonesia yang dapat dimanfaatkan adalah udang rebon. Udang rebon merupakan hasil laut dari jenis udang dengan ukuran yang kecil dibandingkan dengan jenis udang lainnya. Udang rebon merupakan sumber protein hewani yang dapat dimanfaatkan untuk dijadikan olahan produk stick. Udang rebon mengandung protein dan mineral kalsium yang cukup tinggi yaitu sebesar 59,4 gr/100 gr dan 2306,0 mg/100 gr. Stick merupakan salah satu makanan ringan atau jenis kue kering yang penyelesaiannya melalui pencucian, pencampuran adonan, pengulenan, pembagian adonan menjadi beberapa bagian, penggilingan dan penggorengan.

Mengetahui pengaruh variasi pencampuran tepung udang rebon kering terhadap sifat fisik, sifat organoleptik, dan kadar protein stick.

Penelitian kuasi eksperimental ini dengan desain rancangan acak sederhana (RAS). Terdapat 4 variasi perlakuan dengan perbandingan tepung terigu dan tepung udang rebon 100% : 0%, 70% : 30%, 50% : 50%, dan 30% : 70%. Data uji sifat fisik dan kadar protein dianalisis dengan cara deskriptif, uji organoleptik dianalisis menggunakan uji statistick, yaitu uji *kruskal wallis* dan apabila terdapat perbedaan, maka dilanjutkan dengan uji *mann whitenedy*.

Pencampuran tepung udang rebon yang semakin tinggi menyebabkan tingkat kesukaan panelis terhadap warna, aroma, rasa, dan tekstur menjadi lebih rendah. Pencampuran tepung udang rebon yang tinggi berpengaruh terhadap warna, rasa, dan tekstur pada produk stick. Produk stick yang disukai baik sifat fisik maupun organoleptik mempunyai kadar protein 9,7025%.

Terdapat pengaruh variasi pencampuran tepung udang rebon terhadap sifat fisik, sifat organoleptik dan kadar protein stick.

Kata Kunci: Udang rebon, stick, protein.