

ABSTRAK

Kerupuk merupakan salah satu camilan populer yang dapat dikembangkan menjadi pangan fungsional dengan menambahkan bahan bergizi seperti tulang ikan gabus (*Channa striata*). Penelitian ini bertujuan menentukan formulasi terbaik kerupuk dengan penambahan tepung tulang ikan gabus (*Channa striata*) berdasarkan karakteristik organoleptik dan fisikokimia. Formulasi tepung tulang ikan gabus dan tepung tapioka terdiri atas 4 perlakuan dengan 3 ulangan, yaitu P0 (0%), P1 (10%), P2 (20%), dan P3 (30%) tepung tulang ikan gabus. Parameter yang diamati meliputi uji hedonik, uji fisik, dan analisis proksimat. Perlakuan terbaik dalam penelitian ini berdasarkan uji organoleptik terdapat pada sampel P1 (10% tepung tulang ikan gabus) dengan skor warna 4,28, aroma 3,76, rasa 4,04, tekstur 3,92, dan karakteristik fisik berupa uji tekstur 1.265 gF, warna kuning cerah keemasan (L^* 63,56; C^* 11,77; H° 78,1°), serta karakteristik kimia berupa uji kadar air 5,35%, kadar abu 6,84%, kadar protein 7,96%, dan kadar lemak 28,2%.

Kata kunci: Kerupuk, tepung tulang, ikan gabus

ABSTRACT

Crackers were one of the popular snacks that could be developed into functional foods by adding nutritious ingredients such as snakehead fish (Channa striata) bone flour. This study aimed to determine the best formulation of crackers with the addition of snakehead fish (Channa striata) bone flour based on organoleptic and physicochemical characteristics. The formulation of snakehead fish bone flour and tapioca flour consisted of four treatments with three replications, namely P0 (0%), P1 (10%), P2 (20%), and P3 (30%) snakehead fish bone flour. The parameters observed included hedonic testing, physical testing, and proximate analysis. The best formulation in this study based on organoleptic testing was found in sample P1 (10% snakehead fish bone flour) with a color score of 4,28, aroma score of 3,76, taste score of 4,04, texture score of 3,92, and physical characteristics including a texture value of 1.265 gF and a bright golden yellow color (L^ 63,56; C^* 11,77; H° 78,1°), as well as chemical characteristics including moisture content of 5,35%, ash content of 6,84%, protein content of 7,96%, and fat content of 28,2%.*

Keywords: Crackers, bone flour, snakehead fish