

# **PENGARUH PENAMBAHAN TEPUNG IKAN TERI PADA PEMBUATAN EGG ROLL TERHADAP DAYA TERIMA KONSUMEN**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui dan menganalisis pengaruh penambahan tepung ikan teri pada pembuatan *egg roll* terhadap daya terima konsumen, yang meliputi penilaian pada aspek warna, rasa, aroma, dan tekstur. Penelitian ini dilakukan di laboratorium *Pastry and Bakery* Program Studi Tata Boga, Fakultas Teknik, Universitas Negeri Jakarta. Waktu pelaksanaan penelitian dilakukan sejak bulan Mei 2015 hingga Januari 2016. Penelitian ini menggunakan uji organoleptik yang diujikan kepada 60 panelis agak terlatih, yaitu mahasiswa program studi Tata Boga di Universitas Negeri Jakarta. Setelah melalui tahap validasi yang diujikan kepada 5 orang panelis ahli dan dilanjutkan ke tahap uji hedonik, hasil yang didapat dari uji hedonik menyatakan bahwa penambahan tepung ikan teri pada pembuatan *egg roll* terhadap daya terima konsumen memperoleh nilai pada urutan berdasarkan aspek warna adalah 4,2 dengan rentangan nilai mendekati sangat suka pada persentase 5,5%. Pada aspek rasa adalah 4,4 dengan rentangan nilai sangat suka pada persentase 5,5%. Pada aspek aroma adalah 4,48 dengan rentangan sangat suka pada persentase 5,5%, dan pada aspek tekstur adalah 4,43 dengan rentangan nilai sangat suka pada persentase 6,5%. Hasil analisis dengan menggunakan uji Friedman dengan taraf signifikansi  $\alpha = 0,05$ . Hasil Penelitian membuktikan tidak terdapat pengaruh penambahan tepung ikan teri pada pembuatan *egg roll* terhadap daya terima konsumen pada aspek warna, rasa, aroma dan tekstur dikarenakan ketiga produk tersebut tidak memiliki perbedaan yang signifikan. Formula terbaik pada penelitian ini yang direkomendasikan sesuai dengan pengoptimalisasi penggunaan tepung ikan teri adalah formula dengan penambahan tepung ikan teri sebanyak 7,5%.

**Kata kunci : Tepung Ikan Teri, Daya Terima, Egg Roll.**

# **THE EFFECT OF ANCHOVY FLOUR ADDITION IN MAKING OF THE EGG ROLL TOWARDS THE ACCEPTABILITY ON CONSUMERS**

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## **ABSTRACT**

The aim for this research was to find and analyze the effect of the addition anchovy flour in the making of egg roll towards the acceptability on consumers which include assessments by aspects of the color, taste, aroma, and texture. This research was conducted at the Pastry and Bakery laboratory, Food and Nutrition Program, State University of Jakarta. The research was performed since May 2015 until January 2016. This research was assessed using organoleptic test and were tested on 60 quite trained panelists, which were the students of the Food and Nutrition Program at the Jakarta State University. After the validation phase were tested to 5 expert panelists and had been qualified to proceed to the hedonic test, the results from the hedonic test stated that the anchovy flour addition in making of the egg roll towards the acceptability on consumers obtained a score, based on the following color aspect was 4,2 with the range of value which was quite liked within the 5,5% percentage. In the aspect of taste was 4,4 with the range value to “the most like” and the percentage was about 5,5%. In the aroma aspect was 4,48 with the range value to “the most like” and the percentage was 6,5%, and in the texture aspect was 4,43 with a range of value which were quite liked and liked at th the range values to “the most like” and the percentage was about 5,5%. Results of the analysis would be using friedman test with significance level  $\alpha = 0.05$ . The result of this research proved that there was no effect that the addition of anchovy flour in making of the egg roll a towards the color, taste, aroma and texture aspect because from the third product had not significant difference. The best formula of this research was the formula with 7,5% addition of the anchovy flour.

**Keywords: Anchovy Flour, Acceptability, Egg Roll.**