

ABSTRACT

The potential of unripe jackfruit is very big but it is not development yet. It needs another technology to increase the selling price. One of technology that can be develop is meat analog. Meat analog is like product meat that is made from concerning plants. It has characteristics similar with the real one; the texture, its flavor, the appearance and the color. When meat analog comparing with the real meat it is more nutritious, safe, and no cholesterol on it. The aims of this study is know the influence of meat analog flour proportion through physical characteristic and the organoleptic. In addition, how it got the treatment from parameter of organoleptic. The purpose is to decide chemistry composition of meat analog that has the best treatment. The model used was Complete Randomized Design (CRD) non-factorial, with analyzing data using ANOVA. This research proportions both unripe jackfruit flour and wheat flour is 0:100, 10:90, 20:80, 30:70, and 40:60. Parameter of analysis are organoleptic, tekstural (hardness, springiness, gumminess, chewiness) an color and chemistry analysis. The result of this study shows the comparison between the proportion of unripe jackfruit flour through hardness, chewiness, springiness, and its gumminess is different. The proportion of unripe jackfruit and wheat flour are different in score L^* , but in a^* and b^* the score is the same. Whereas, the test of organoleptic was influenced the color, aroma, flavor and its texture. The best treatment of meat analog was there in proportion of 30:70 the score is 4,37. The result of chemistry analysis with the best treatment is 14,67% for the protein-content, 3,31% for fat-content, 14,67% for dust-content, 60,21% for the water-content and 8,68% for the carbohydrate-content.

Keywords: unripe jackfruit, meat analog and ANOVA

ABSTRAK

Potensi nangka muda masih belum banyak dikembangkan dan belum dimanfaatkan secara optimal. Perlu adanya teknologi lain untuk meningkatkan nilai jual nangka muda. Salah satu bahan pangan yang mungkin dapat dikembangkan pada nangka muda adalah *meat analog*. *Meat analog* merupakan daging murni yang dibuat dari bahan nabati. *Meat analog* mirip dengan sifat-sifat daging seperti tekstur, flavor, kenampakan dan warnanya. *Meat analog* dibandingkan dengan daging asli lebih bergizi, aman, dan tidak mengandung kolesterol. Tujuan dari penelitian ini yaitu mengetahui pengaruh proporsi tepung nangka muda dan tepung terigu terhadap sifat fisik dan organoleptik *meat analog*. Mendapatkan perlakuan terbaik *meat analog* dari parameter organoleptik. Menentukan komposisi kimia *meat analog* perlakuan terbaik. Desain penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) non faktorial, dengan analisa data menggunakan ANOVA. Proporsi yang digunakan pada penelitian ini yaitu tepung nangka muda dengan tepung terigu (0:100, 10:90, 20:80, 30:70 dan 40:60). Parameter yang diuji yaitu organoleptik, tekstur (*hardness*, *springiness*, *gumminess* dan *chewiness*), warna (L^* , a^* dan b^*) dan analisis kimia. Hasil penelitian menunjukkan perbandingan proporsi tepung nangka muda berpengaruh nyata terhadap *hardness*, *springiness*, *gumminess* dan *chewiness*. Proporsi tepung terigu dan nangka muda juga berbeda nyata dengan nilai L^* , tetapi untuk nilai a^* dan nilai b^* tidak berbeda nyata. Sedangkan pengujian secara organoleptik berpengaruh nyata terhadap warna, aroma, rasa dan tekstur. *Meat analog* perlakuan terbaik terdapat pada proporsi 30:70 dengan nilai sebesar 4,37. Hasil analisis kimia *meat analog* perlakuan terbaik yaitu kadar protein sebanyak 13,13%, kadar lemak sebanyak 3,31%, kadar abu sebanyak 14,67%, kadar air sebanyak 60,21% dan karbohidrat sebanyak 8,68%.

Kata kunci : nangka muda, *meat analog*, ANOVA

