

ABSTRAK

Purple sweet potato is one of the varieties of sweet potato which has function as the source of carbohydrates. Crap is one of the result of the sea which has high potential economic value. In the shell crap contains high calcium (Ca). Calcium degree (Ca) in craps' flour waste part is showing 14,87% while the flour waste of shell is about 39,32% (Rochima, 2005). Chip is a food dry which many liked by people as snack or small meals which consumed as food complement in small quantities. The research this shows the addition of the shell Crap and sodium tripolyphosphat (STPP) of the nature of the sensory, levels of pH, levels of calcium (Ca), and development of the chips barrel of sweet potato flour purple. The method in this study uses a random complete with two factors, the first of the shell rajungan (0% ; 1,415% ; 2,830%; 4,245%) and the second additional sodium tripolyphosphat (0,118% ; 0,189%). Test of the highest color is added to the addition of the shell crap 0% and 4,245% which is 3,022 and 3,028. The smell of bat and does not affect the real. The highest in the addition of the shell crap 4,245 % with sodium tripolyphosphat 0,189% with a value of 3,367 and 3,289. The highest in the addition of the shell crap 4,245% with sodium tripolyphosphat 0,118% and the addition of the shell crap 4,245% with sodium tripolyphosphat 0,189% with the 3,322 and 3,378. The pH of chips raw the highest 7,513 and chips 7,440. Levels of calcium of 1,263% by the addition of the shell crap 4,245%, and the development of the highest 55,867% by the addition of sodium tripolyphosphat 0,189%.

Key word : sweet potato purple, crap shells, sodium tripolyphosphat, chips

ABSTRAK

Ubi jalar ungu merupakan salah satu varietas ubi jalar yang berfungsi sebagai sumber karbohidrat. Rajungan merupakan salah satu hasil laut yang memiliki potensi nilai ekonomis yang tinggi. Dalam cangkang rajungan terapat kalsium (Ca) yang tinggi. Kadar kalsium (Ca) dalam rajungan tepung limbah bagian dalam menunjukkan 14,87% sedangkan tepung limbah bagian cangkang 39,32%. Kerupuk merupakan makanan kering yang banyak digemari masyarakat sebagai makanan cemilan atau makanan kecil yang dikonsumsi sebagai makanan pelengkap dan dalam jumlah kecil. Metode dalam penelitian ini menggunakan rancangan acak lengkap dengan 2 faktor, faktor pertama penambahan tepung cangkang rajungan dan faktor kedua penambahan sodium tripolyphosphat (STPP). Uji kesukaan warna tertinggi terdapat pada penambahan tepung cangkang rajungan 0% yaitu 3,022. Kesukaan aroma dan kerenyahan tidak berpengaruh secara nyata. Kesukaan rasa tertinggi terdapat pada penambahan tepung cangkang rajungan 4,245% dengan STPP 0,188% dengan nilai 3,367 dan 3,389. Kesukaan keseluruhan tertinggi terdapat pada penambahan tepung cangkang rajungan 4,245% dengan STPP 0,189% yaitu dengan nilai 3,322 dan 3,378. Kadar pH kerupuk mentah tertinggi 7,51 dan kerupuk matang 7,440. Kadar kalsium (Ca) 1,263% dengan penambahan tepung cangkang rajungan 4,245%, dan daya kembang tertinggi 55,867% dengan penambahan sodium tripolyphosphat (STPP) 0,189%.

Kata Kunci : *Ubi jalar ungu, cangkang rajungan, sodium tripolyphosphat, kerupuk.*