

**PENGARUH SUBSTITUSI TEPUNG TAPIOKA DENGAN TEPUNG TALAS
TERHADAP KARAKTERISTIK FISIK, SENSORI, DAN KIMIA BAKSO SAPI**

(The effect of substitution of tapioca flour with taro flour on the physical, sensoric and chemical characteristics of beef meatball)

Dibimbing oleh : Dr. Yossi Wibisono, S.TP., MP.

Septelia Dwijayanti

Study Program of Food Engineering Technology

Majoring of Agriculture Technology

Program Studi Teknologi Rekayasa Pangan

Jurusan Teknologi Pertanian

ABSTRACT

Beef meatball is a processed meat product made from beef meat and permitted food additives, then shaped into a ball and can be varied with other ingredients such as taro flour. This study aims to find out how to make taro flour, the effect of concentration and determine the best treatment of beef meatballs as a substitute for tapioca flour with taro flour. This research method used a one-factor Randomized Block Design (RBD) with tapioca flour and taro flour substitution treatments for 5 treatments with 3 replications. The results showed that the comparison of the concentrations of tapioca flour with taro flour had a very significant effect on the elasticity, total bacteria (TPC), and the sensory value of appearance. However, the comparison of the concentrations of tapioca flour with taro flour had no significant effect on pH, sliced appearance, water content and color, aroma, texture and taste sensory tests. The best treatment was shown by treatment R1 with a concentration of 100% tapioca flour and 0% taro flour with a elasticity value of 10.01 pa, pH 6.51, water content 72.35%, total bacteria 2.24×10^5 cfu/ gr. Sensory with the color hedonic test 3.09 rather like, appearance 4.52 like, aroma 3.49 rather like, texture 3.33 rather like, taste 3.00 rather like.

Keywords: Beef Meatballs, Taro Flour, Tapioca Flour