

**Karakteristik Kimia Dan Organoleptik Tepung Daun Kelor Dan Tepung
Sorgum Terhadap Nugget Ikan Kembung**

*(Chemical and Organoleptic Characteristic of Mackerel Fish Nugget with
Substitution of Moringa Leaf Flour and Sorghum Flour)*

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ABSTRACT

Moringa leaf flour and sorghum flour nuggets are an innovative frozen food product based on local ingredients, with the addition of mackerel as a raw material, developed to enhance nutritional value, protein content, fiber, vitamins, and minerals. This study aims to investigate the effect of moringa leaf flour and sorghum flour on the chemical and organoleptic characteristics of mackerel nuggets. The study employed a completely randomized design (CRD) with one factor, five treatment levels, and four replications: A0 (0% moringa leaf flour : 0% sorghum flour), A1 (1,8% moringa leaf flour : 7,1% sorghum flour), A2 (3,5% moringa leaf flour : sorghum flour 5,3%), A3 (moringa leaf flour 5,3% : sorghum flour 3,5%), A4 (moringa leaf flour 7,1% : sorghum flour 1,8%). The results of the study showed that treatment A1 was the best with characteristics of moisture content (28,90), ash content (1,19), fat content (5,12), and protein content (19,36). For the hedonic organoleptic characteristics and hedonic quality testing, A1 was the best treatment with a panelist acceptance score of 3,88 on the “like” criterion. These findings indicate that local food ingredients have the potential to produce high-nutrient products that are beneficial for health.

Keywords: Moringa leaf flour nuggets, sorghum flour, chemical characteristics, organoleptic.