

**PENGARUH PENAMBAHAN TEPUNG CANGKANG UDANG VANAME  
(*Litopenaeus vannamei*) TERHADAP KARAKTERISTIK KIMIA DAN  
ORGANOLEPTIK MIE BASAH**

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## HALAMAN PENGESAHAN

Judul : Pengaruh Penambahan Tepung Cangkang Udang  
Vaname (*Litopenaeus vannamei*) Terhadap  
Karakteristik Kimia dan Organoleptik Mie Basah

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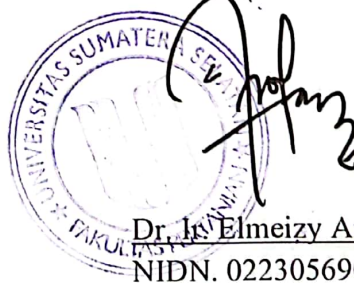
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## RINGKASAN

**RATNA YULIAN SARI.** Pengaruh Penambahan Tepung Cangkang Udang Vaname (*Litopenaeus vannamei*) Terhadap Karakteristik Kimia dan Organoleptik Mie Basah (Dibimbing oleh Donny Prariska dan Guttifera)

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan konsentrasi mie basah terhadap karakteristik kimia, dan organoleptik dengan penambahan tepung cangkang udang vaname (*Litopenaeus vannamei*). Penelitian ini dilaksanakan pada bulan Juni 2024 di Laboratorium Kimia, Pengolahan, dan Sensoris Hasil Pertanian, Program Studi Teknologi Hasil pertanian, Jurusan Teknologi Pertanian, Fakultas Pertanian, Universitas Sriwijaya. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) *Non* Faktorial dengan faktor perlakuan, perbedaan konsentrasi mie basah  $M_0 = 0 \%$ ,  $M_1 = 10 \%$ ,  $M_2 = 20 \%$  dan  $M_3 = 30 \%$ . Setiap perlakuan diulang sebanyak tiga kali. Parameter yang diamati meliputi kadar air, kadar abu, kadar protein, kadar lemak, kadar kalsium dan organoleptik berupa tekstur, rasa dan warna.

Hasil penelitian menunjukkan bahwa penambahan tepung cangkang udang vaname (*Litopenaeus vannamei*) berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar kalsium dan organoleptik tidak berpengaruh nyata terhadap terkstur, rasa dan warna sehingga tidak dapat dilakukan uji lanjut.

Kata kunci : Fortifikasi, udang, tepung cangkang, mie basah.

## SUMMARY

RATNA YULIAN SARI. The Effect of Adding Vaname Shrimp Shell Flour (*Litopenaeus vannamei*) on the Chemical and Organoleptic Characteristics of Wet Noodles (Supervised by Donny Prariska and Guttifera)

This research aims to determine the effect of differences concentration of wet noodles on chemical and organoleptic characteristics with the addition of vaname shrimp (*Litopenaeus vannamei*) shell flour. This research was carried out in June 2024 at the Chemical, Processing and Sensory Laboratory of Agricultural Products, Agricultural Product Technology Study Program, Department of Agricultural Technology, Faculty of Agriculture, Sriwijaya University. This research used a non-factorial completely randomized design (CRD) with treatment factors, namely differences in wet noodle concentration M0 = 0 %, M1 = 10 %, M2 = 20 % and M3 = 30 %. Each treatment was repeated three times. The parameters observed include air content, ash content, protein content, fat content, calcium content and organoleptics in the form of texture, taste and color.

The results of the research showed that the addition of vannamei shrimp shell flour (*Litopenaeus vannamei*) had a significant effect on air content, ash content, protein content, fat content, calcium content and organoleptics had no significant effect on texture, taste and color so no further tests could be carried out.

Key words: Fortification, shrimp, shell flour, wet noodles.