

## ABSTRAK

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Mutiara tapioka atau boba disebut juga bola-bola hitam kenyal seukuran kelereng didapatkan dari pati singkong yang sering dicampur dengan minuman teh. Umbi porang dan rumput laut mengandung serat yang tinggi dapat mempercepat rasa kenyang. Penelitian ini bertujuan untuk menganalisis karakteristik dan mutu, menganalisis daya terima dan menganalisis uji kimia pada produk boba. Penelitian yang digunakan yaitu Rancangan Acak Lengkap (RAL), eksperimental 2 faktor 3 taraf perlakuan terdiri dari tepung porang 10 gram, 15 gram, 20 gram dan rumput laut 10 gram, 15 gram, 20 gram. Perbedaan uji organoleptik menggunakan analisis *Kruskal Wallis* didapatkan perbedaan signifikan pada aroma, tekstur, rasa ( $p < 0,05$ ) dan uji hedonik tertinggi pada masyarakat (71,57%) dengan tepung porang dan rumput laut 10 gram. Pada hasil kadar air produk terendah 63,38%, uji kadar abu tertinggi 0,41% dan kadar serat tertinggi sebesar 1.74 mg/100 gram. Produk boba substitusi tepung porang dan penambahan rumput laut sebanyak 10 gram dan sesuai karakteristik boba dapat diterima oleh masyarakat dan mengandung serat. Etika penelitian ini telah disetujui di KEPK-UHAMKA dengan nomor: 03/20.12/0791

Kata kunci : Mutiara Tapioka, tepung porang, rumput laut, kadar serat

## **ABSTRACT**

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*Tapioca pearls or boba is also called chewy black balls the size of marbles obtained from cassava starch that is often mixed with tea drinks. Porang flour and seaweed contain high fiber which can accelerate satiety. This study aims to analyze characteristics and quality, analyze acceptability and analyze chemical tests on boba products. The research that being used is a completely randomized design, experimental 2 factors 3 levels of treatment consisting of 10 grams, 15 grams, 20 grams porang flour and 10 grams, 15 grams, 20 grams of seaweed. Differences in organoleptic tests using Kruskal Wallis analysis showed significant differences in aroma, texture, taste ( $p < 0.05$ ) and the highest hedonic test in the community (71.57%) with 10 grams of porang flour and seaweed. The lowest product moisture content was 63.38%, the highest ash content test was 0.41% and the highest fiber content is 1.74 mg/100 grams. Boba product substitution porang flour and addition of seaweed as much as 10 grams and according to the characteristics of boba can be accepted by the community and contains fiber. This study has Ethics approved in KEPK-UHAMKA with the number: 03/20.12/0791*

*Keywords: Tapioca pearls, porang flour, seaweed, fiber content*