

INTISARI

SETYAWAN, A.A., 2014, FORMULASI BUBUR BAYI INSTAN UNDUR-UNDUR LAUT (*Emerita emeritus*), SKRIPSI, FAKULTAS FARMASI, UNIVERSITAS SETIA BUDI, SURAKARTA.

Undur-undur laut mengandung omega 3 tinggi, yang baik untuk perkembangan otak. Undur-undur laut dapat dibuat sediaan bubur instan. Penelitian ini bertujuan untuk mengetahui pengaruh variasi metode pemberian susu skim dan gula halus terhadap uji kualitas mutu fisik bubur instan. Formulasi bubur instan undur-undur laut (*Emerita emeritus*) diformulasikan berdasarkan perbedaan pemberian susu skim dan gula halus

Penelitian ini menggunakan tiga formula dengan pemberian susu skim dan gula halus yang berbeda yaitu FI (A_1B_1), FII (A_2B_2), III (A_1B_2). Dilakukan uji mutu fisik bubur dan uji kesukaan. Uji mutu fisik meliputi densitas kamba, uji seduh, waktu penyajian, kelarutan. Uji kesukaan dilakukan terhadap 20 responden dengan parameter aroma, tekstur, warna, rasa. Data yang diperoleh dianalisa dengan uji *One Way ANOVA* dan Friedmean dengan taraf kepercayaan 95%.

Hasil penelitian menunjukan bahwa variasi metode pemberian susu skim dan gula halus berpengaruh terhadap sifat fisik mutu bubur instan. Formula terbaik adalah FI (A_1B_1) pencampuran susu skim dan gula halus di awal mempunyai nilai densitas kamba 0,456 g/ml, uji seduh 49 ml, waktu penyajian 55,58 detik dan kelarutan 41,33%. Hasil uji organoleptik dan tanggapan rasa ketiga formula tidak menunjukan adanya perbedaan antara ketiganya.

Kata kunci: Bubur undur-undur laut, susu skim, gula halus, variasi metode.

ABSTRACT

**SETYAWAN, A.A., 2014, INSTANT BABY PORRIDGE FORMULATIONS
MOLE CRAB (*emeritus Emerita*), THESIS , FACULTY of PHARMACY,
SETIA BUDI UNIVERSITY, SURAKARTA.**

Mole crab contains high omega 3, which is good for the development of brain. Mole crabs can be made instant porridge. This research aims to know the influence on variation of methods in giving skim milk and powdered sugar to the physical quality test of instant porridge. The formulation of instant porridge of mole crab (*Emerita emeritus*) is formulated based on the difference in giving skim milk and powdered sugar.

This research uses three formula in giving different skim milk and powdered sugar; FI (A1B1), FII (A2B2), FIII (A1B2) by physical quality test and fondness test. Physical quality test includes physical bulk density, test the brewing, time of serving, and solubility. Fondness test was conducted to the 20 respondents with the parameters of the scent, texture, color, taste. The data of the research were analyzed by using *One Way ANOVA* and Friedmean test with 95% confidence level.

Research finding show that the variation methods in giving skim milk and powdered sugar affect the physical properties of the quality of instant porridge. The best Formula is FI (A1B1). It is mixing berween skim milk and powdered sugar at the beginning that has the density of kamba 0,456 g/ml, the serving test 49 ml, 55.58 seconds time serving and solubility 41,33 %. The result of organoleptic test and response of smell of the formulas does not show the differences among them.

Keywords:Proridge of Mole crab, skim milk, powdered sugar, variation methods.