ABSTRACT

MAHMUD ADITYA RIFQI. Formulation of Tofu Nugget with Pury (Nugget Tapury) as Alternative of High Protein Snack. (Under Direction of Prof. Dr. drh. Clara M. Kusharto, M.Sc and Dr. Ir. Trina Astuti, MPS)

People need food to fulfill their nutrients requirements based on age, sex, daily activities, and physiological conditions. Food diversification is one of strategy to achieved a complete nutrients from varied daily foods consumed, including snacking. Snacks is a form of foods that pleasant, specially for children age. Some children prefered a kinds of cakes, nugget, extruded products such as Chiki, etc. for snack foods Tofu nugget with pury flour namely “Nugget Tapury” is an alternative form of high protein snack. Pury flour made from silkworm pupae that came from waste products of silk industry. Pupae is known as part of cocoon which have highly nutritious components, such as protein that has not been optimizely used..

This study used one factor Complete Randomized design with six level addition. pupae flour (0%, 60%, 70%, 80%, 90% and 100%). Organoleptic test was conducted to get acceptable product. The choosen product according to the test is the addition of 70% pupa flour based on a highest best response by panelist. According to physical analyze test, showed that there are no significant difference between control product with the choosen product. Proximate test showed that substitution of tofu and pury flour is significannly different in terms of water component, protein, carbohydrate, and mineral Zinc. For, ash elements, fat, fiber, ferum, and calcium significantly not different. Nugget Tapury contains linolenic acid. Total plate count test showed that nugget tapury is safe according to National Standar (SNI). Price of protein on nugget tapury is much lower than control and commercial nugget. It could be conclude that nugget tapury is potential used as high protein snack

Keyword: Pury flour, nugget, nugget tapury, snack food