Chemical Quality of Chips from Black Potato Flour (Plectranthus Rotundifolius) and Okara with Different Composition Percentage Variations

Aan Sofyan [1,a,*], Qotrunnada Nisrina Salsabila [2,a]

[a] Nutrition Science, Faculty of Health Science, Universitas Muhammadiyah Surakarta

* aa122@ums.ac.id

Abstract. Chips are foods that are known by people across countries. In general, chips are made from basic ingredients in the form of potato starch. However, potatoes have a fairly high glycemic index, so if consumed continuously they can be bad for health. One alternative to potato substitute is by using black potatoes and okara. The purpose of this study was to determine the chemical properties of chips made from black potato and okara composite flour with different composition variations. The research method used was a laboratory study with a completely randomized design and using three variations of the composition of black potato flour and okara, namely 95%:5%; 90%:10%; and 85%:15%. Analysis of protein content used the Kjeldahl method, while analysis of ash content used the dry ashing method and analysis of food fiber content used the enzymatic method. Statistical data analysis used ANOVA followed by the DMRT test. The results showed that the average protein content was 10.41%; 10.25%; and 10.82%. The average ash content respectively is 3.66%; 3.93% and 4.47%, while the average food fiber content respectively is 7.25%; 5.61; and 6.92%. The conclusion of the study was that variations in the composition of black potato flour and okara had no effect on protein content and dietary fiber content. Meanwhile, the ash content of the chips can be affected by variations in the composition of black flour and okara.

Keywords: Chemical Quality, Chips, Composite Flour, Black Potato, Okara.