

ABSTRACT

The purpose of the research was to study about the affect concentration catfish and tapioca concentration on the characteristics dendeng milled of tempe, for the result to obtained the dendeng milled product of tempe with good characteristics.

The experimental plan used in the research is consist of two factor, the first factor are concentration of catfish consist of 3 levels (0%, 5%, and 10%), and tapioca concentration consist of 3 level (7%, 8%, dan 9%), Method of research consist by first corner research and principal reasearch, the first corner research envelop about time of dehydration process consist of 6 hours, 7 hours, and 8 hours. and the results of first corner research for advance to principal research. The principal experimental plan used factorials 3 x 3 the basic of Randomized Block Design (RBD) with 3 replications, the respons are chemical respons analyzed were content of water and protein content, the organoleptic respons are color, texture, and flavour.

The results of this study are factor concentration of catfish (A) affect to the color, texture, flavour, moisture content, and protein content, factor of tapioca concentration affect to the texture, moisture content, and protein content, but does not affect to the color and flavour, while the interaction between the factor concentration of catfish (A) and factor of tapioca concentration (B) affect to the color, texture, flavour, and protein content, but does not affect to the moisture content product of dendeng mills of tempe.