

## ABSTRAK

Analisis fisikokimia formulasi sup krim jagung instan dengan penambahan tulang ayam dan daun kelor telah dilakukan. Tulang ayam dan daun kelor yang keduanya dibuat dalam bentuk tepung telah dimanfaatkan sebagai sumber tambahan zat gizi ke dalam formulasi sup krim jagung instan. Analisis sifat fisik meliputi viskositas dan dilanjutkan dengan sifat kimia berupa analisis proksimat (air, abu, lemak, dan protein) dan analisis kadar mineral (kalsium dan fosfor). Dari sembilan kombinasi perlakuan penelitian, formulasi sup krim jagung instan dengan penambahan 2,8% tepung tulang ayam dan 2,2% tepung daun kelor merupakan formulasi yang memiliki kandungan zat gizi optimal dengan nilai kadar air (bb), abu (bb), lemak (bb), protein (bb), fosfor, dan kalsium secara berturut turut adalah:  $6,05 \pm 0,01\%$ ;  $8,56 \pm 0,00\%$ ;  $20,87 \pm 0,27\%$ ;  $5,52 \pm 0,05\%$ ;  $1067,39 \text{ mg}/100\text{g}$ ; dan  $714,07 \text{ mg}/100\text{g}$ . Sifat fisik pada sampel ini terbagi menjadi tiga, yaitu analisis warna dengan hasil *hue* 82,46. Hasil analisis daya rehidrasi sampel 0,90 mL/g. Sedangkan pada hasil analisis viskositas yang dilakukan pada suhu 25°C, 40°C, dan 50°C memberikan hasil rata-rata secara berturut-turut pada kecepatan 100 rpm adalah 360,0 cP; 416,4 cP; dan 355,2 cP, sedangkan hasil rata-rata pada kecepatan 50 rpm adalah 523,2 cP; 663,6 cP; dan 655,2 cP.

Kata kunci: Analisis, fisikokimia, sup krim jagung instan, tepung daun kelor, tepung tulang ayam.

## **ABSTRACT**

*Physicochemical analysis of instant corn cream soup formulation with the addition of chicken bones and Moringa leaves was carried out. Chicken bones and Moringa leaves which are both made in the form of flour have been used as additional sources of nutrients in the formulation of instant corn cream soup. Analysis of physical properties includes viscosity and followed by chemical properties in the form of proximate analysis (water, ash, fat, and protein) and analysis of mineral content (calcium and phosphorus). Of the nine combinations of research treatments, the formulation of instant corn cream soup with the addition of 2.8% chicken bone flour and 2.2% Moringa leaf flour was a formulation that had optimal nutritional content with values of water (wb), ash (wb), fat (wb), protein (wb), phosphorus, and calcium were:  $6.05 \pm 0.01\%$ ;  $8.56 \pm 0.00\%$ ;  $20.87 \pm 0.27\%$ ;  $5.52 \pm 0.05\%$ ;  $1067.39 \text{ mg}/100\text{g}$ ; and  $714.07 \text{ mg}/100\text{g}$ , respectively. The physical properties of this sample are divided into three, color analysis with a hue of 82.46. The results of the analysis of the rehydration power of the sample were  $0.90 \text{ mL/g}$ . Meanwhile, the results of the viscosity analysis carried out at temperatures of  $25^\circ\text{C}$ ,  $40^\circ\text{C}$ , and  $50^\circ\text{C}$  gave the average results, respectively, at a speed of 100 rpm, which was  $360.0 \text{ cP}$ ;  $416.4 \text{ cP}$ ; and  $355.2 \text{ cP}$ , while the average yield at 50 rpm was  $523.2 \text{ cP}$ ;  $663.6 \text{ cP}$ ; and  $655.2 \text{ cP}$ .*

*Keywords: Analysis, chicken bone flour, green economy, instant corn cream soup, moringa leaf flour*