

## ABSTRAK

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Latar Belakang : Bencana alam mengakibatkan dampak krusial salah satunya pada aspek pangan. Masalah tersebut mampu ditunjang dengan inovasi produk pangan padat gizi yaitu produk Mizepi (Mi Kremes Tepung Maizena dan HPI) dengan keunggulan tinggi protein.

Tujuan : Mengetahui kualitas fisikokimia produk dari nilai gizi, daya cerna protein, mutu organoleptik serta umur simpan dari produk Mizepi.

Metode : Produk yang diteliti yakni Mizepi dengan perbandingan tepung maizena dan HPI pada 7 formulasi. Kualitas fisikokimia meliputi kadar air (metode gravimetri), kadar abu (*dry ashing method*), lemak (metode Soxhlet), protein (metode Kjeldahl), karbohidrat (*by difference*), serta energi (faktor Atwater). Mutu organoleptik menggunakan uji hedonik dan Just About Right (JAR). Uji umur simpan menggunakan metode *Accelerated Shelf-Life Testing* (ASLT) dengan suhu 35 °C, 45 °C and 50 °C.

Hasil : Kualitas fisikokimia dari produk dengan formulasi terbaik memiliki nilai gizi sudah sesuai standar yakni F4 dengan kandungan energi (232, 57 kkal), protein (15,62%), lemak (34,93%), karbohidrat (45,97%), kadar abu (1,48%), kadar air (2 %), daya cerna protein (56,18%). Uji mutu organoleptik pada formulir uji hedonik dan JAR menjelaskan bahwa produk dengan kategori paling disukai yaitu F4. Uji umur simpan pada formulasi terbaik Mizepi hasil terendah selama 32 hari pada suhu 50 °C dengan parameter kadar air.

Simpulan : Formulasi terbaik F4 sudah sesuai syarat pangan darurat yaitu mampu diterima baik dari nilai komposisi gizi, tingkat rasa, dan aman dikonsumsi.

Kata kunci : Produk Pangan Darurat, Kualitas Fisikokimia, Hidrolisat Protein Ikan (HPI), dan Tepung Maizena.

## ***ABSTRACT***

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**Background :** Natural disasters have a crucial impact, one of which is on the food aspect. This problem can be supported by innovation in nutrient-dense food products, namely Mizepi products (Cremes Noodles with Maize flour and HPI) with the advantage of being high in protein.

**Objectives :** The study examined physicochemical quality of the product in terms nutritional value, protein digestibility, organoleptic quality and shelf life of Mizepi products.

**Methods :** The product studied was Mizepi with a ratio of Maize flour and HPI in 7 formulations. Physicochemical quality includes water content (gravimetric method), ash content (dry ashing method), fat (Soxhlet method), protein (Kjeldahl method), carbohydrates (by difference), and energy (Atwater factor). Organoleptic quality uses hedonic and Just About Right (JAR) tests. The shelf life test uses the Accelerated Shelf-Life Testing (ASLT) method at temperatures of 35 °C, 45 °C and 50 °C.

**Results :** The physicochemical quality of products with the best formulation has nutritional value according to standards, namely F4 with energy content (232, 57 kcal), protein (15.62%), fat (34.93%), carbohydrates (45.97%), ash content (1, 48%), water content (2%), protein digestibility (56,18%). The organoleptic quality test on the hedonic test form and JAR explains that the product with the most preferred category is F4. Shelf life test on Mizepi's best formulations 32 days at a temperature of 50 °C with water content parameters.

**Conclusion :** The best formulation of F4 meets emergency food requirements, namely being acceptable in terms of nutritional composition, taste level, and safe to eat.

**Keywords :** Emergency Food Products, Physicochemical Quality, Fish Protein Hydrolyzate (FPH), and Maize Flour.

