

**EFFECT OF STPP (*SODIUM TRIPHOLIPHOSPAT*) AND SHRIMP SHELL
CONCENTRATION ON PHYSICAL, CHEMICAL PROPERTIES AND
PREFERENCE LEVEL OF SHRIMP CRACKER**

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ABSTRACT

In general shrimp cracker processing, shrimp shell is considered a waste by the community, but shrimp shell contains protein 25-40%, chitin 15-20%, and calcium carbonate 45-50% of shrimp weight. Food additives used in the manufacture of shrimp crackers is Sodium Tripoliphosphate which serves as a food preservative and improve texture. This research was conducted to find out the effect of STPP and shrimp shell on physical, chemical, level of shrimp cracker.

This study used a Randomize Complete Design experiment, two factors used, shrimp shell variation (5%, 10%, and 15%) and STPP (0.25% and 0.5%). Analysis is performed in the form of physical properties include texture test and development level, chemical properties (proximate test) and hedonic test. The method used in data analysis is Anova test and Duncan follow-up test.

The result of this research is shrimp cracker favored by panelist that is 5% shrimp shell concentration and STPP 0,25%. The best proximity composition of shrimp crackers is 5.27% moisture content, ash content 2.69%, protein content 8.58%, fatty chest 10.29%, crude fiber 7.45%, carbohydrate 53.69%, and energy 445 %.

Key Word: Shrimp Cracker, Shrimp Shell, STPP, Preference Level

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