

Karakteristik Fisikokimia Serbuk Tinta Cumi yang Dikeringkan dengan Oven

Physicochemical Characteristics of Oven-Dried Squid Ink Powder

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Lampiran 1. Lampiran hasil analisis komposisi proksimat

Lampiran 1. The attachment of proximate composition analysis

Sampel/Sample	Kadar Air/ Moisture (%)	Kadar Abu/ Ash (%)	Lemak Kasar/ Crude fat (%)	Serat Kasar/ Crude Fib- er (%)	Protein Kasar/ Crude Pro- tein (%)
Tinta Cumi Basah/ <i>Wet Squid Ink</i>	80.35	1.41	1.3	1.74	9.35
Tinta Cumi Kering/ <i>Dried Squid Ink</i>	15.32	8.44	2.59	3.41	50.87
Cumi Segar/ <i>Fresh Squid</i>	85.22	0.5	0.32	11.1	11.33
Kepala Cumi Segar/ <i>Fresh Squid Head</i>	86.51	0.88	0.74	15.22	9.51
Tepung Yutuk/ <i>Mole crab flour</i>	1.72	33.21	5.04	7.53	36.68
Yutuk/ <i>Mole crab</i>	68.21	9.65	1.9	3.93	13.89
Tepung Cumi Kering/ <i>Dried Squid Flour</i>	3.22	3.68	3.2	0.1	68.98