

RINGKASAN

MARGARETHA DENDO NGARA (16394004). Karakteristik Pilus Dengan Penambahan Tepung Rumput laut *Eucheuma cottonii* dan Lumatan Daging Ikan Julung-julung: Dr. Ir. Ayub U.I .Meko , M.Si Pembimbing 1 dan DEWI S. GADI, S.Pi. M.Si Pembimbing II . Program Studi Teknologi Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan, Universitas Kristen Artha Wacana Kupang.

Rumput laut merupakan komoditas perikanan yang telah banyak diolah menjadi produk konsumsi maupun non konsumsi. Rumput laut merupakan salah satu komoditas yang memiliki kontribusi besar terhadap nilai ekspor perikanan nasional besar dan untuk tahun 2021 KKP menargetkan produksi rumput laut nasional bisa mencapai 10,245 juta ton. Ikan julung-julung (*Hyporhamphus limbatus*) merupakan ikan jenis ikan pelagis dengan nama ikan roa. Ikan merupakan salah satu jenis ikan yang memiliki rasa gurih dan minati oleh pasar terutama dalam bentuk produk ikan julung-julung asa. Hasil penelitian Botutihe (2015), menunjukkan bahwa kandungan protein ikan asap roa cukup besar yakni sebanyak 23,35%, beberapa produsen olahan ikan julung-julung ini mengklaim bahwa ikan (*Hemiramphus sp*)

Tujuan dari Penelitian ini yaitu untuk mengetahui Karakteristik camilan pilus dengan penambahan tepung rumput laut *Eucheuma cottonii* dan lumatan daging ikan julung-julung terhadap nilai organoleptik kimiawi, kadar air, dan kadar lemak pilus. Penelitian ini telah dilaksanakan dari bulan Agustus sampai bulan September 2022 di Labotarium Eksata Universitas Kristen Artha Wacana Kupang untuk pembuatan produk pengujian organoleptik, kadar air dan kadar lemak.

Metode penelitian yang dilakukan menggunakan Rancangan Acak Lengkap (RAL). Ada satu faktor yang diuji yaitu penambahan tepung rumput laut terdiri dari 3 taraf perlakuan yaitu A = 300 gram Tepung rumput laut *Eucheuma cottonii*, B = 200 tepung rumput laut *Eucheuma cottonii*, C = 100 gram tepung rumput laut *Eucheuma cottonii*. Setiap perlakuan dengan tiga perlakuan, dimana masing-masing perlakuan diulang 3 kali. Variabel yang diuji yaitu pengujian organoleptik meliputi warna, rasa, aroma, stekstur dan kadar air, kadar lemak.

Kesimpulan dari hasil penelitian ini menunjukkan bahwa uji organoleptik untuk nilai parameter warna yaitu sangat suka, menurut jenisnya, rasa yaitu sangat suka, spesifik jenis, tanpa rasa tambahan, aroma yaitu sangat suka sedangkan tekstur yaitu padat, kompak, dan sangat suka. Hasil penelitian uji kimiawi pada produk cemilan pilus rumput laut *Eucheuma cottonii* dan lumatan daging ikan julung-julung dengan nilai kadar 5,85% belum memenuhi SNI-01-2886-2000, kadar lemak 23,87 % sudah memenuhi SNI-01-2886-2000 Maks. 38% pada produk pilus

Kata kunci: Pilus, *Eucheuma cottonii*, Daging Ikan Julung-julung

SUMMARY

MARGARETHA DENDO NARA (16394004). Characteristics of Pilus with the Addition of *Eucheuma cottonii* Seaweed Flour and Puree of Julung-julung Fish Meat: Dr. Ir. Ayub U.I.Meko, M.Si Advisor 1 and DEWI S. GADI, S.Pi. M. Si Advisor II . Fisheries Product Technology Study Program, Faculty of Fisheries and Marine Sciences, Artha Wacana Christian University Kupang.

Seaweed is a fishery commodity that has been widely processed into consumer and non-consumer products. Seaweed is a commodity that has a major contribution to the export value of large national fisheries and for 2021 the Ministry of Maritime Affairs and Fisheries targets national seaweed production to reach 10.245 million tons. The julung-julung fish (*Hyporhamphus limbatus*) is a pelagic fish with the name roa fish. Fish is a type of fish that has a savory taste and is of interest to the market, especially in the form of high-dose fish products. The results of research by Botutihe (2015), show that the protein content of smoked roa fish is quite large, namely as much as 23.35%, some producers of processed julung fish claim that fish (*Hemiramphus sp*)

The purpose of this study was to determine the characteristics of pilus snack with the addition of *Eucheuma cottonii* seaweed flour and julung-julung fish meat mash on chemical organoleptic values, water content, and pilus fat content. This research was carried out from August to September 2022 at the Artha Wacana Christian University Kupang Exata Laboratory for the manufacture of organoleptic testing products, moisture content and fat content.

The research method used was Completely Randomized Design (CRD). There was one factor tested, namely the addition of seaweed powder consisting of 3 treatment levels, namely A = 300 grams of *Eucheuma cottonii* seaweed powder, B = 200 grams of *Eucheuma cottonii* seaweed powder, C = 100 grams of *Eucheuma cottonii* seaweed powder. Each treatment consisted of three treatments, where each treatment was repeated 3 times. The variables tested were organoleptic testing including color, taste, aroma, texture and moisture content, fat content.

The conclusions from the results of this study indicate that the organoleptic test for color parameter values is very like, according to type, taste is very like, specific type, without additional flavors, aroma is very like while texture is solid, compact, and very like. The results of chemical test studies on pilus snack products of *Eucheuma cottonii* seaweed and pulverized julung-julung fish meat with a content value of 5.85% do not meet SNI-01-2886-2000, a fat content of 23.87% already meet SNI-01-2886- 2000 Max. 38% on pilus products

Keywords: Pilus, *Eucheuma cottonii*, Julung-julung fish meat