

RINGKASAN

EMANUL ATOK (16393735). Karakteristik Organoleptik *Nugget* Ikan Lele Dengan Variasi Penambahan Tepung Rumput Laut dan Ubi Ungu. Dibawah bimbingan : Dr. Ir. AYUB U.I MEKO. M.Si sebagai pembimbing I dan DEWI S. GADI, S.Pi. M.Si sebagaipembimbing II. Program Studi Teknologi Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan, Universitas Kristen ArthaWacana, Kupang.

Ikan merupakan bahan pangan yang sangat mudah rusak karena mengandung kadar air, protein yang cukup tinggi, pembusukan ikan disebabkan oleh degradasi daging ikan karena aktifitas enzim, perubahan biokimia dan pertumbuhan mikroorganisme segera setelah ikan mati. *Nugget* adalah suatu bentuk produk olahan daging yang terbuat dari daging giling yang telah dibumbui, kemudian dilumuri perekat tepung dan diselimuti tepung roti, digoreng setengah matang lalu dibekukan untuk mempertahankan mutunya selama penyimpanan. *nugget* ikan merupakan produk olahan menggunakan lumatan daging ikan yang dicampur dengan bahan pengikat dan bahan lainnya.

Tujuan dari penelitian ini yaitu untuk mengetahui karakteristik organoleptik (aroma, rasa, warna dan tekstur) dan kimiawi (kadar air dan protein) dari *nugget* ikan lele dengan variasi penambahan tepung rumput laut dan ubi ungu. Penelitian ini dilaksanakan pada bulan oktober 2022 sampai desember 2022 di laboratorium Eksata Universitas Kristen Artha Wacana Kupang untuk pembuatan produk, pengujian Organoleptik (warna, aroma, tekstur dan rasa), pengujian kimiawi (adar air dan protein).

Metode Yang Digunakan Yaitu Metode Rancangan Acak Lengkap Faktorial, dengan perlakuan tepung dan persentase tepung. Penelitian ini didesain menurut pola percobaan faktorial 3×4 menggunakan Rancangan Acak Lengkap Faktorial (RAL) dan memiliki 2 kali ulangan sehingga diperoleh 24 unit percobaan, yang menjadi faktor perlakuan adalah tepung dan persentase tepung. Perlakuan tepung (A) terdiri dari tepung rumput laut (a1), tepung ubi jalar ungu (a2) dan tepung rumput laut + tepung ubi ungu (a3), perlakuan persentase tepung (B) terdiri dari 4 gram (b1), 8 gram (b2), 12 gram (b3), dan 16 gram (b4).

Hasil penilaian menunjukkan bahwa *nugget* ikan lele yang diproses dengan variasi penambahan tepung ubi ungu dan tepung rumput laut yang berbeda memiliki kadar air berkisar antar 36,67-45,96% sedangkan kadar protein berkisar antara 15,02-17,13%. Tingkat penerimaan panelis masih menyukai (warna, aroma, rasa dan tekstur) *nugget* ikan lele dengan variasi penambahan tepung rumput laut dan tepung ubi ungu.

Nugget ikan lele yang dihasilkan dari setiap kombinasi perlakuan memiliki karakteristik yang berbeda-beda pada nilai kadar air, protein dan tingkat penerimaan panelis terhadap parameter warna, aroma, rasa dan tekstur *nugget* ikan lele yang dihasilkan.

Kata Kunci : Ikan lele, *Nugget* ikan, Persentase tepung, Kadar air dan Protein.

SUMARRY

EMANUL ATOK (16393735). Organoleptic Characteristics of Catfish Nuggets With Variations in the Addition of Seaweed Flour and Purple Sweet Potato. Under the guidance of : Dr. Ir. AYUB U.I MEKO. M.Si (first advisor) and DEWI S.GADI, S.Pi. M.Si (second advisor). Fisheries Product Technology Study Program, Faculty of Fisheries and Marine Sciences, ArthaWacana Christian University, Kupang.

Fish is a highly perishable food ingredient because it contains high levels of water and protein. Fish spoilage is caused by degradation of fish flesh due to enzyme activity, biochemical changes and growth of microorganisms immediately after fish die. Nuggets are a form of processed meat product made from ground beef that has been seasoned, then coated with flour adhesive and covered with bread crumbs, half-cooked and then frozen to maintain its quality during storage. Fish nuggets are processed products using crushed fish meat mixed with binders and other ingredients.

The purpose of this study was to determine the organoleptic (BAU, taste, color and texture) and chemical (moisture and protein content) characteristics of catfish nuggets with variations in the addition of seaweed flour and purple sweet potato. This research was conducted from October 2022 to December 2022 at the Exacta Laboratory of Artha Wacana Christian University Kupang for product manufacture, organoleptic testing (color, odor, texture and taste), chemical testing (water and protein content).

The method used is Factorial Completely Randomized Design, with flour treatment and flour percentage. This study was designed according to a 3×4 factorial experimental pattern using a Completely Randomized Factorial Design (CRD) and had 2 replications so that 24 experimental units were obtained, the treatment factors being flour and flour percentage. Flour treatment (A) consisted of seaweed flour (a1), purple sweet potato flour (a2) and seaweed flour + purple sweet potato flour (a3), flour percentage treatment (B) consisted of 4 grams (b1), 8 grams (b2), 12 grams (b3), and 16 grams (b4).

The results of the assessment showed that the catfish nuggets which were processed with variations of the addition of purple sweet potato flour and seaweed flour had a water content ranging from 36.67-45.96% while protein content ranged from 15.02-17.13%. The panelists' acceptance level still liked (color, aroma, taste and texture) catfish nuggets with variations of the addition of seaweed flour and purple sweet potato flour.

The catfish nuggets produced from each treatment combination had different characteristics in the value of water content, protein and the level of panelist acceptance of the parameters of color, aroma, taste and texture of the resulting catfish nuggets.

Keywords: catfish, fish nuggets, percentage of flour, water and protein content.