

RINGKASAN

DEDI WIRANTO NALLE NIM (18390025) Karakteristik Cumi-Cumi Asin Kering di Pulau Nuse Kabupaten Rote Ndao : UMBU P.L. DAWA, S.Pi,M.Sc dan MADA M. LAKAPU, S.Si.,M.Si, sebagai pembimbing I dan II Program Studi Teknologi Hasil Perikanan Fakultas Perikanan dan Ilmu Kelautan, Universitas Kristen Artha Wacana Kupang.

Pengeringan ikan merupakan salah satu cara pengawetan ikan paling mudah, murah dan cara pengawetan yang tertua. Cumi-cumi (*loligo sp*) adalah produk olahan dengan menggunakan metode pengeringan langsung dan metode pengeringan pemasakan. Pengeringan adalah suatu teknik untuk menurunkan kadar air sampai ambang batas aman, sehingga tidak ada lagi aktifitas mikroorganisme yang dapat merusak suatu bahan. Penelitian ini bertujuan untuk mengetahui proses pembuatan cumi-cumi asin kering serta mengetahui tingkat kesukaan panelis terhadap nilai sensori (kenampakan, bau, tekstur dan rasa) dan nilai kimiawi (kadar air, kadar garam, kadar abu dan kadar abu tak larut asam) cumi-cumi asin kering di Pulau Nuse Kabupaten Rote Ndao.

Penelitian ini telah dilaksanakan pada bulan April-Mei 2023. Pengambilan sampel di Pulau Nuse Kabupaten Rote Ndao, pengujian organoleptik, kadar air, dan kadar garam di Laboratorium Eksakta Universitas Kristen Artha Wacana dan pengujian kadar abu dan abu tak larut asam di Laboratorium Biologi Universitas Kristen Artha Wacana. Parameter yang diteliti dalam penelitian ini meliputi pengamatan secara subjektif (organoleptik) meliputi kenampakan, bau, tekstur dan rasa sesuai dengan penilaian panelis, secara objektif (kimiawi) kadar air, kadar garam, kadar abu dan kadar abu tak larut asam. Cumi-cumi asin kering yang diproduksi oleh kelompok berbeda di Pulau Nuse Kabupaten Rote Ndao untuk pengujian secara objektif nilai kadar air (44,96-40,31%), abu tak larut asam (1,125-0,4%) dengan SNI 2719.2:2011 maksimal 0,3%. maka tidak memenuhi SNI. Kadar abu total (12,98-10,07%) Dan nilai kadar garam (10,50-15,18%) dengan SNI 2719.2:2011 maka masih memenuhi SNI maksimal 15%. Cumi-cumi asin kering (CKM dan CKL) di Pulau Nuse Kabupaten Rote Ndao merupakan produk olahan yang mempunyai kenampakan, bau, rasa dan tekstur cenderung disukai panelis.

Kata Kunci : Cumi-Cumi Asin Kering (Ckm Dan Ckl), Perendaman Garam, Pemasakan/Perebusan Dan Pengeringan

SUMMARY

DEDI WIRANTO NALLE NIM (18390025) Characteristics of Dried Salted Squid on Nuse Island, Rote Ndao Regency: UMBU P.L. DAWA, S.Pi, M.Sc and MADA M. LAKAPU, S.Si., M.Si, as supervisors I and II of the Fisheries Product Technology Study Program, Faculty of Fisheries and Marine Sciences, Artha Wacana Christian University, Kupang.

Drying fish is one of the easiest, cheapest and oldest methods of preserving fish. Loligo sp squid is a processed product using the direct drying method and the cooking drying method. Drying is a technique for reducing the water content to a safe threshold, so that there is no longer any microorganism activity that can damage a material. This research aims to determine the process of making dried salted squid and determine the level of panelists' preference for the sensory values (appearance, smell, texture and taste) and chemical values (moisture content, salt content, ash content and acid insoluble ash content) of the squid. Dried salted squid on Nuse Island, Rote Ndao Regency.

This research was carried out in April-May 2023. Sampling was taken on Nuse Island, Rote Ndao Regency, organoleptic testing, water content and salt content at the Exact Laboratory of Artha Wacana Christian University and testing of ash and acid insoluble ash content at the Christian University Biology Laboratory Artha Wacana. The parameters examined in this research include subjective (organoleptic) observations including appearance, odor, texture and taste according to the panelists' assessment, objectively (chemically) water content, salt content, ash content and acid insoluble ash content. Dried salted squid produced by different groups on Nuse Island, Rote Ndao Regency for objective testing of water content values (44.96-40.31%), acid insoluble ash (1.125-0.4%) with SNI 2719.2: 2011 a maximum of 0.3%. then it does not meet SNI. The total ash content is (12.98-10.07%) and the salt content value (10.50-15.18%) with SNI 2719.2:2011 then still meets SNI at a maximum of 15%. Dried salted squid (CKM and CKL) on Nuse Island, Rote Ndao Regency is a processed product that has the appearance, smell, taste and texture that panelists tend to like.

Keywords: Dried Salted Squid (Ckm and Ckl), Salt Soaking, Cooking/Boiling and Drying