

RINGKASAN

MAKSIMUS LUAN (17391515). Karakteristik Mutu Sensori Dan Kimia Bakso Ikan Cakalang (*Katsuwonus Pelamis*) Dengan Penambahan Tepung Rumput Laut *Eucheuma Cottonii*: UMBU P.L. DAWA S.Pi.,M.Sc, MADA M. LAKAPU, S.Si., M.Si sebagai Pembimbing I dan Pembimbing II. Program Studi Teknologi Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan Universitas Kristen Artha Wacana Kupang. Bakso Ikan adalah merupakan salah satu hasil olahan hasil perikanan yang sudah cukup populer dan disukai masyarakat Indonesia karena mempunyai rasa yang enak, mudah dicerna dan sangat praktis cara menghidangkannya. Tujuan dari penelitian ini adalah Mengetahui karakteristik mutu sensori dari produk bakso ikan cakalang (*Katsuwonus pelamis*) dengan penambahan tepung rumput laut *Eucheuma cottonii* berdasarkan uji organoleptik terhadap kenampakan, aroma, rasa dan tekstur. Untuk mengetahui kandungan kimiawi seperti kadar air dan protein. pada produk bakso ikan cakalang (*katsuwonus pelamis*) dengan penambahan tepung rumput laut *Eucheuma cottonii*

Penelitian ini dilaksanakan pada bulan April-Mei 2024 yang bertempat di Laboratorium Eksata Universitas Kristen Artha Wacana untuk pembuatan produk bakso ikan cakalang, uji organoleptik, kadar air, kadar protein

Penelitian ini menggunakan Rancangan acak lengkap (RAL) faktor tunggal yaitu perbandingan tepung rumput laut pada produk bakso ikan cakalang yang terdiri dari 3 perlakuan. Dengan 3 kali ulangan sehingga total unit percobaan adalah 9 kali ulangan. Variabel yang diuji yaitu kadar air, kadar protein dan pengujian organoleptik seperti kenampakan, aroma, tekstur dan rasa.

Berdasarkan hasil penelitian Penambahan tepung rumput laut *Eucheuma cottonii* pada sampel P3 (50g rumput laut) memiliki nilai terbaik untuk mutu Organoleptik bakso ikan cakalang dan P1 (15g rumput laut), P2 (25g rumput laut) dan P3 (50g rumput laut) hampir semuanya memenuhi SNI 7266:2014. Bakso ikan cakalang (*Katsuwawonus pelamis*) dengan penambahan tepung rumput laut *Eucheuma cottoni* terhadap karakteristik kimiawi (kadar air dan kadar protein) berpengaruh tidak nyata dengan penambahan tepung rumput laut dan menunjukkan bahwa bakso ikan cakalang yang dihasilkan sesuai SNI 7266:2014.

Kata kunci : *Karakteristik, Bakso, Ikan Cakalang (Katsuwonus pelamis), tepung rumput laut*

SUMMARY

MAKSIMUS LUAN (17391515). Quality Characteristics of Cakalang Fish Meatballs (*Katsuwonus Pelamis*) With the Addition of Seaweed Flour (*Eucheuma Cottonii*): UMBU P.L. DAWA S.Pi., M.Sc, MADA M. LAKAPU, S.Si., M.Si as Guidance I and Guidance II. The Technology Study Program of Fishery Products, Faculty of Fisheries and Marine Science of Christian University Artha Wacana Kupang. Fish meatballs is one of the processed products of fisheries that are already quite popular and loved by the Indonesian people because they have a good taste, easy to digest and very practical way to serve them. The purpose of this study is to find out the sensory quality characteristics of the fish meatball product (*Katsuwonus Pelamis*) with the addition of seaweed flour (*Eucheuma cottonii*) based on organoleptic tests of appearance, aroma, taste and texture. To find out the chemical content such as water and protein content. in *katsuwonus pelamis* (cakalangi fish meatball product) with the addition of seaweed flour (*Eucheuma cottoni*)

This study was conducted in April-May 2024, which took place at Artha Wacana Christian University's Exata Laboratory for the manufacture of fish meatballs, organoleptic tests, water levels, protein levels, and other products. This study uses a complete randomized design (RAL) single factor, which is the comparison of seaweed flour in the meatball product of cakalang fish consisting of 3 treatments. With 3 retries, the total unit of experiment is 9 retries. The variables tested are water level, protein level and organoleptic testing such as appearance, aroma, texture and taste.

Based on the research results The addition of seaweed flour (*Eucheuma cottoni*) to sample P3 (50g of seaweed) has the best value for quality Organoleptic fish meatballs and P1 (15g of seaweed), P2 (25g of seaweed) and P3 (50g of seaweed) almost all of them meet SNI 7266:2014.

Cakalang fish meatballs (*Katsuwawonus pelamis*) with the addition of seaweed flour (*Eucheuma cottoni*) to chemical characteristics (water level and protein level) have no real effect with the addition of seaweed flour and show that the cakalang fish meatballs produced according to SNI 7266:2014.

Keywords: Characteristics, Bakso, Cakalang Fish (*Katsuwonus pelamis*), seaweed flour