

RINGKASAN

YANUARIUS NAHAK ATOK (17391633). Karakteristik Mutu Sensori Dan Kimia Nugget Ikan Lele Dengan YUNIALDI H. TEFFU, S.Pi, M.Si, 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.

Nugget adalah jenis olahan daging restrukturisasi yaitu daging yang digiling dan dibumbui, kemudian diselimuti oleh perekat tepung pelumuran, tepung roti dan kemudian digoreng setengah matang lalu dibekukan untuk mempertahankan mutunya selama penyimpanan. Tujuan penelitian ini untuk mengetahui karakteristik mutu sensori dan kimia (kadar air, dan pH) nugget ikan lele.

Penelitian ini dilaksanakan pada bulan Mei-Juni 2024 yang bertempat di Laboratorium Eksata Universitas Kristen Artha Wacana untuk pembuatan produk nugget ikan lele, uji organoleptik, kadar air, kadar pH. Penelitian ini menggunakan Rancangan acak lengkap (RAL) faktor tunggal yaitu perbandingan lumatan ikan lele yang terdiri dari 3 perlakuan. Dengan 3 kali ulangan sehingga total unit percobaan adalah 9 kali ulangan. Variabel yang diuji yaitu kadar air, kadar pH dan pengujian organoleptik seperti kenampakan, aroma, tekstur dan rasa.

Berdasarkan hasil penelitian Penambahan lumatan ikan lele pada sampel P2 (180g lumatan daging ikan lele) memiliki nilai terbaik untuk mutu Organoleptik nugget ikan lele dari P1 (90g lumatan daging ikan lele), P2 (180g lumatan daging ikan lele) dan P3 (270g lumatan daging ikan lele) hampir semuanya memenuhi SNI 01-6683-2013 Nugget ikan lele dengan penambahan lumdaging ikan leleatan lele terhadap karakteristik kimiawi (kadar air dan kadar pH) berpengaruh tidak nyata dengan penambahan lumatan daging ikan lele dan menunjukkan bahwa nugget ikan lele memenuhi syarat mutu SNI 01-6683-2013

Kata kunci : Karakteristik, nugget ikan, ikan lele

SUMMARY

YANUARIUS NAHAKATOK (17391633). The Quality Characteristics of Sensory and Chemical Nugget Catfish With YUNIALDI H. TEFFU, S.Pi, M.Si, MAM. 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.

A nugget is a type of processed meat restructuring, where meat is ground and seasoned, then covered by an adhesive of flour, bread flour and then deep fried and then frozen to preserve its quality during storage. The purpose of this study is to find out the quality characteristics of sensory and chemical (water level, and pH) of catfish nuggets.

This study was conducted in May-June 2024 which took place at Artha Wacana Christian University's Exata Laboratory for the manufacture of catfish nugget products, organoleptic tests, water levels, pH. levels. This study uses a complete randomized design (RAL) single factor, which is a comparison of catfish pulp consisting of 3 treatments. With 3 retries, the total unit of experiment is 9 retries. The variables tested were water level, pH level and organoleptic testing such as appearance, aroma, texture and taste.

Based on the research, the addition of catfish hops to sample P2 (180 catfish meat rolls) has the best value for quality Organoleptic nugget catfish from P1 (90 catfish meat rolls), P2 (180 catfish meat rolls) and P3 (270 catfish meat rolls) almost all meet SNI01-6683-2013 Catfish nuggets with the addition of catfish meat luminescence to chemical characteristics (water level and pH level) are not real with the addition of catfish meat and show that catfish nuggets meet the quality requirements of SNI 01-6683-2013

Keywords: *Characteristics, fish nuggets, catfish*