

RINGKASAN

AGUSINA TAMO INYA (18390039). Karakteristik Mutu Selai Rumput Laut. Dr.Ir. Welam Pesulima,MP sebagai Pembimbing I dan Dewi S.Gadi S.Pi,M.Si sebagai Pembimbing II. Program Studi Teknologi Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan, Universitas Kristen Artha Wacana Kupang.

Selai termasuk produk olahan pangan yang berasal dari buah-buahan. Selai rumput laut lebih praktis dan lebih mudah dalam penyajiannya dan dapat menjadi alternatif produk pangan yang dapat dikonsumsi bersama roti untuk sarapan pagi. Selai lembaran adalah produk makanan semi basah yang bentuknya lembaran, bisa terbuat dari berbagai macam buah-buahan segar seperti nanas, mangga, jambu biji merah, jeruk, pedada, pepaya dan sirsak (Pandiangan, 2017).

Tujuan dari penelitian ini adalah untuk menganalisis karakteristik organoleptik mutu selai rumput laut jenis *Kappaphycus Alvarezii* dan nilai kadar air, nilai pH, total padatan terlarut, serat kasar dan viskositas dari selai berbahan dasar rumput laut jenis *kappaphycus alvarezii*.

Metode yang digunakan dalam penelitian ini adalah metode eksperimen deskriptif kualitatif dan kuantitatif.

Hasil nilai rata – rata dari parameter warna, aroma, rasa, tekstur, terdapat pada perlakuan a1b1 (3,45), aroma a3b1 (3,25), rasa a1b2 (3,35), tekstur a1b2 (3,6). Dan nilai rata – rata dari analisis kimia yaitu kadar air a3b2 (48,85), serat kasar a1b2 (2,68), nilai Ph a1b2 (5,74), total padatan terlarut a1b2 (41%), viskositas a1b2 (36.600).

SUMMARY

AGUSINA TAMO INYA (18390039). *Quality Characteristics of Seaweed Jam*. Supervised by Dr. Ir. Welam Pesulima, MP as First Advisor and Dewi S. Gadi, S.Pi., M.Si as Second Advisor. Study Program of Fisheries Product Technology, Faculty of Fisheries and Marine Sciences, Artha Wacana Christian University, Kupang.

Jam is a processed food product typically made from fruits. Seaweed jam offers a more practical and convenient serving option and can be an alternative food product to accompany bread for breakfast. Sheet jam is a semi-moist food product in sheet form, which can be made from various types of fresh fruits such as pineapple, mango, guava, orange, pedada, papaya, and soursop (Pandiangan, 2017).

The aim of this study was to analyze the organoleptic quality characteristics of seaweed jam made from *Kappaphycus alvarezii*, as well as its water content, pH value, total soluble solids, crude fiber content, and viscosity.

The method used in this research was an experimental method with both qualitative and quantitative descriptive analysis.

The results showed that the highest average scores for organoleptic parameters were obtained in treatment A1B1 for color (3.45), A3B1 for aroma (3.25), A1B2 for taste (3.35), and A1B2 for texture (3.6). Meanwhile, the highest average values for chemical analysis were observed in treatment A3B2 for water content (48.85%), A1B2 for crude fiber (2.68%), A1B2 for pH (5.74), A1B2 for total soluble solids (41%), and A1B2 for viscosity (36,600 cP).