RINGKASAN

ARDIANA KASE (20390012). *edible portion* Ikan Tuna *(Thunnus albacares)* Hasil Produksi PT.Era Mandiri Cemerlang – Kupang: Dr.Ir. Welma Pesulima, MP dan Yunialdi H. Teffu, S.Pi.,M.Si sebagai Pembimbing I dan II. Program Studi Teknologi Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan, Universitas Kristen Artha Wacana Kupang

Ikan tuna sirip kuning (*Thunnus albacares*) merupakan salah satu komoditas perikanan yang memiliki nilai ekonomi tinggi dan banyak dimanfaatkan dalam industri pengolahan hasil perikanan, salah satunya dalam bentuk produk tuna loin beku. Efisiensi pemanfaatan bahan baku menjadi salah satu faktor penting dalam proses pengolahan tuna karena berhubungan dengan produktivitas dan nilai ekonomi produk. Salah satu parameter yang digunakan untuk mengetahui tingkat efisiensi pemanfaatan bahan baku adalah *edible portion*, yaitu persentase bagian ikan yang dapat dimanfaatkan sebagai produk utama dibandingkan dengan berat ikan . Penelitian ini bertujuan untuk menganalisis *edible portion* dan *non-edible portion* ikan tuna (*Thunnus albacares*) pada proses pengolahan loin di PT. Era Mandiri Cemerlang. Metode penelitian deskriptif kuantitatif dengan jumlah sampel sebanyak 20 ekor ikan tuna yang dipilih menggunakan teknik purposive sampling. Parameter yang diamati meliputi berat ikan , berat loin, persentase *edible portion*, berat *non-edible portion*, dan persentase *non-edible portion*. Persentase *edible portion* dihitung berdasarkan perbandingan berat loin dengan berat ikan, sedangkan *non-edible portion* merupakan bagian ikan yang tidak menjadi produk utama. Hasil penelitian menunjukkan berat ikan tuna yang diamati berkisar antara 31–60 kg dengan rata-rata 44,65 kg. Rata-rata berat loin yang dihasilkan sebesar 25,22 kg. Nilai *edible portion* berkisar antara 49,93–59,65% dengan rata-rata sebesar 56,64%. Sementara itu, rata-rata *non-edible portion* sebesar 43,36% atau sekitar 19,43 kg per ekor.Perbedaan nilai*edible portion* dipengaruhi oleh karakteristik tubuh ikan, proporsi kepala, tulang, kulit, serta ketelitian dalam proses cutting, loining, dan *trimming*. Selain itu, keterampilan tenaga kerja juga berperan dalam menentukan efisiensi pemanfaatan daging ikan. Bagian *non-edible portion* yang terdiri atas kepala, kulit, tulang, sirip, jeroan, dan dark meat masih memiliki potensi untuk dimanfaatkan menjadi produk bernilai tambah, seperti tepung ikan, minyak ikan, kolagen, gelatin, dan protein hidrolisat. Pemanfaatan hasil samping tersebut dapat meningkatkan nilai ekonomi hasil pengolahan sekaligus mendukung penerapan konsep *zero waste processing*. *edible portion* ikan tuna pada proses pengolahan loin di PT. Era Mandiri Cemerlang memiliki rata-rata sebesar 56,64%, sedangkan *non-edible portion* sebesar 43,36%. Efisiensi proses pengolahan tidak hanya dipengaruhi oleh berat ikan, tetapi juga oleh teknik pemotongan, proses loining dan *trimming*, serta keterampilan operator. Oleh karena itu, diperlukan evaluasi dan pengawasan proses secara berkala, pelatihan operator, penerapan SOP secara konsisten, serta pemanfaatan hasil samping secara optimal untuk meningkatkan efisiensi dan nilai ekonomi pengolahan ikan tuna.

Kata kunci: ikan tuna, *Thunnus albacares*, *edible portion*, *non-edible portion*, loin, efisiensi pengolahan.

SUMMARY

ARDIANA KASE (20390012). *Edible portion* of Tuna (*Thunnus albacares*) Produced by PT. Era Mandiri Cemerlang – Kupang, supervised by Dr. Ir. Welma Pesulima, MP and Yunialdi H. Teffu, S.Pi., M.Si as Supervisors I and II. Study Program of Fishery Product Technology, Faculty of Fisheries and Marine Science, Universitas Kristen Artha Wacana Kupang. Yellowfin tuna (*Thunnus albacares*) is a fishery commodity with high economic value that is widely utilized in the fishery products processing industry, one of which is frozen tuna loin. The efficiency of raw material utilization is an important factor in the tuna processing process because it is closely related to productivity and the economic value of the product. One parameter used to determine the level of raw material utilization efficiency is the *edible portion*, namely the percentage of the fish part that can be utilized as the main product compared to the whole fish weight. This study aimed to analyze the*edible portion* and *non-edible portion* of tuna (*Thunnus albacares*) in the loin processing conducted at PT. Era Mandiri Cemerlang.This research used a quantitative descriptive method with a total sample of 20 tuna selected using purposive sampling technique. The parameters observed included whole fish weight, loin weight, percentage of *edible portion*, *non-edible portion* weight, and percentage of non-*edible portion*. The percentage of *edible portion* was calculated based on the ratio of loin weight to whole fish weight, while the *non-edible portion* referred to the parts of the fish that were not processed into the main product. The results showed that the weight of the tuna observed ranged from 31–60 kg, with an average of 44.65 kg. The average loin weight produced was 25.22 kg. The *edible portion* value ranged from 49.93–59.65%, with an average of 56.64%. Meanwhile, the average *non-edible portion* was 43.36%, or approximately 19.43 kg per fish. Variations in the*edible portion* value were influenced by the physical characteristics of the fish, the proportion of the head, bones, and skin, as well as the precision of the cutting, loining, and *trimming* processes. In addition, worker skill also played a role in determining the efficiency of fish meat utilization. The non-*edible portion*, consisting of the head, skin, bones, fins, viscera, and dark meat, still holds potential to be processed into value-added products such as fish meal, fish oil, collagen, gelatin, and protein hydrolysate. Utilizing these by-products can increase the economic value of processing outcomes while supporting the implementation of the zero waste processing concept. The *edible portion* of tuna in the loin processing at PT. Era Mandiri Cemerlang averaged 56.64%, while the *non-edible portion* averaged 43.36%. The efficiency of the processing was influenced not only by fish weight but also by cutting techniques, the loining and *trimming* processes, and operator skill. Therefore, regular process evaluation and monitoring, operator training, consistent implementation of Standard Operating Procedures (SOP), and optimal utilization of by-products are needed to improve the efficiency and economic value of tuna processing.

***Keywords*:** tuna, *Thunnus albacares*, *edible portion*, non-*edible portion*, loin, processing efficiency.