

RINGKASAN

FELSIANA HO'AN (19390017). Studi Profil Mutu Rumput Laut *Kappaphycus striatum* Yang Diproduksi Petani Rumput Laut Di Desa Tablolong. Di bawah bimbingan: Dr. Ir. Ayub U.I. Meko, M.Si sebagai pembimbing I dan Dewi Setiyowati Gadi, S.Pi., M.Si sebagai pembimbing II, Program Studi Teknologi Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan, Universitas Kristen Artha Wacana Kupang.

Desa Tablolong merupakan salah satu desa di Kecamatan Kupang Barat yang ditetapkan oleh pemerintah daerah sebagai sentra produksi utama komoditas rumput laut di Kabupaten Kupang. Komoditas utama yang dibudidayakan secara intensif oleh kelompok tani setempat adalah alga merah varietas *Kappaphycus striatum*. Meskipun potensinya besar, para petani masih menghadapi kendala teknis fluktuatif dalam rantai penanganan pascapanen tradisional yang memengaruhi standarisasi mutu produk kering. Evaluasi objektif terhadap parameter mutu fisik serta mutu kimia berdasarkan standar industri mutlak diperlukan sebagai basis data ilmiah. Tujuan dari penelitian ini adalah untuk menganalisis mutu sensori, mutu kimia (kadar air, kadar garam, dan *Clean Anhydrous Weed/CAW*), serta cemaran fisik (*impurities*) rumput laut *Kappaphycus striatum* kering hasil produksi kelompok tani di Desa Tablolong berdasarkan acuan Standar Nasional Indonesia (SNI).

Penelitian ini telah dilaksanakan pada bulan Juli–Agustus 2026. Metode penelitian yang digunakan bersifat deskriptif kuantitatif melalui pendekatan observasional lapangan untuk pengambilan sampel dan eksperimental laboratorium. Sampel diambil dari 2 kelompok tani berdasarkan lama pengeringan pascapanen, yaitu P1 (pengeringan 2 hari) dan P2 (pengeringan 3 hari) dengan 3 kali ulangan.

Pengujian parameter mutu dilakukan di Laboratorium Eksakta Universitas Kristen Artha Wacana Kupang. Data yang diperoleh dianalisis menggunakan statistik sederhana untuk mendapatkan nilai rata-rata yang disajikan dalam bentuk tabel. Hasil analisis laboratorium menunjukkan bahwa atribut sensori telah melampaui standar minimal SNI 2690:2015 (skor ≥ 7), dengan nilai rata-rata kenampakan berkisar antara 7,1 hingga 8,1 dan nilai rata-rata tekstur berkisar antara 7,1 hingga 8,8. Pengujian kadar air menunjukkan nilai rata-rata kelompok P1 sebesar 25,02% dan P2 sebesar 18,70%, di mana kedua kelompok telah memenuhi batas kritis maksimal SNI 2690:2015 yaitu sebesar 30,0%. Sebaliknya, produk dinyatakan belum memenuhi standar mutu komersial industri pada parameter tingkat kemurnian dan cemaran fisik. Nilai rata-rata akumulasi kadar garam terpantau cukup tinggi yaitu sebesar 22,62% (P1) dan 23,49% (P2) akibat metode penjemuran tradisional. Hal ini berdampak pada rendahnya persentase *Clean Anhydrous Weed* (CAW) dengan rata-rata capaian sebesar 39,30% (P1) dan 46,00% (P2), yang berarti masih berada di bawah batas minimum industri serta regulasi nasional yaitu sebesar 50,0%. Rendahnya nilai CAW diperkuat oleh tingginya kontaminasi cemaran fisik (*impurities*) kasar dengan nilai rata-rata sebesar 4,10% (P1) dan 5,30% (P2), yang telah melewati ambang batas toleransi maksimal SNI yaitu sebesar 3,0%.

Kata kunci: Profil Mutu, *Kappaphycus striatum*, *Clean Anhydrous Weed*, Desa Tablolong.

SUMMARY

FELSIANA HO'AN (19390017). Study of Quality Profiles of *Kappaphycus striatum* Seaweed Produced by Seaweed Farmers in Tablolong Village. Under the guidance of: Dr. Ir. Ayub U.I. Meko, M.Si as supervisor I and Dewi setiyowati Gadi, S.Pi., M.Si as supervisor II, Fisheries Product Technology Study Program, Faculty of Fisheries and Marine Sciences, Artha Wacana Christian University Kupang.

Tablolong Village is one of the villages in West Kupang District which is designated by the local government as the main production center for seaweed commodities in Kupang Regency. The main commodity intensively cultivated by local farmer groups is the red algae variety *Kappaphycus striatum*. Despite its huge potential, farmers still face fluctuating technical constraints in the traditional post-harvest handling chain that affect the quality standardization of dried products. An objective evaluation of physical and chemical quality parameters based on industry standards is strictly required as a scientific baseline. The aim of this research is to analyze the sensory quality, chemical quality (water content, salt content, and Clean Anhydrous Weed/CAW), and physical contamination (impurities) of dried *Kappaphycus striatum* seaweed produced by farmer groups in Tablolong Village based on the Indonesian National Standard (SNI) references.

This research was carried out from July to August 2026. The research method used was descriptive quantitative through a field observational approach for sampling and laboratory experimental testing. Samples were taken from 2 farmer groups based on post-harvest drying duration, namely P1 (2 days of drying) and P2 (3 days of drying) with 3 replications. Quality parameter testing was conducted at the Exata Laboratory of Artha Wacana Christian University, Kupang. The data obtained were analyzed using simple statistics to obtain average values presented in tabular forms. The laboratory analysis results showed that the sensory attributes exceeded the minimum standards of SNI 2690:2015 (score is greater than or equal to ≥ 7), with the average appearance score ranging from 7.1 to 8.1 and the average texture score ranging from 7.1 to 8.8. Water content testing showed an average value of 25.02% for the P1 group and 18.70% for P2, both of which have met the maximum critical limit of SNI 2690:2015, which is 30.0%. Conversely, the product was declared to have not yet met industrial commercial quality standards for purity and physical contamination parameters. The average accumulation of salt content was observed to be quite high, at 22.62% (P1) and 23.49% (P2), due to traditional solar drying methods. This has an impact on the low percentage of Clean Anhydrous Weed (CAW), with average achievements of 39.30% (P1) and 46.00% (P2), meaning they are still below the industrial minimum threshold and national regulation of 50.0%. The low CAW value is driven by the high contamination of coarse physical impurities, with average values of 4.10% (P1) and 5.30% (P2), which have exceeded the maximum tolerance threshold of SNI of 3.0%.

Keywords: Quality Profile, *Kappaphycus striatum*, Clean Anhydrous Weed, Tablolong Village.