

**KAJIAN SIFAT KIMIA DAN ORGANOLEPTIK NUGGET GONAD
LANDAK LAUT (*Deadema Setosom*) DENGAN BAHAN PENGISI TEPUNG
SAGU**

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ABSTRAK

Di Indonesia gonad landak laut dikonsumsi dikukus, digoreng, dibakar atau dalam keadaan masih mentah, olahan seperti fermentasi pasta, kue bluder, kue goring, nugget. Penelitian ini bertujuan untuk mengetahui sifat kimia dan organoleptic nugget landak laut dengan bahan pengisi tepung sagu. Metode penelitian ini menggunakan Rancangan Acak Lengkap (RAL) sederhana satu factor yang terdiri dari 5 perlakuan dan 3 kali ulangan sehingga memperoleh $5 \times 3 = 15$ unit percobaan. Perlakuan terdiri dari 5 perlakuan yaitu gonad landak laut 95% dan tepung sagu 5% (N0), gonad landak laut 90% dan tepung sagu 10% (N1), gonad landak laut 85% dan tepung sagu 15% (N2), gonad landak laut 80% dan tepung sagu 20% (N3), gonad landak laut 75% dan tepung sagu 25% (N4). Parameter yang diamati meliputi sifat kimia yaitu kadar air, kadar abu, kadar lemak, kadar protein, dan kadar karbohidrat. Sedangkan untuk sifat organoleptic meliputi warnah, aroma, tekstur dan rasa. Nugget gonad landak laut memberi pengaruh sangat berbeda nyata terhadap kadar air, kadar abu, kadar lemak, kadar karbohidrat, kadar protein, warna, aroma, tekstur dan rasa. Nugget landak laut perlakuan terbaik yaitu pada gonad landak laut 75% dan tepung sagu 25% (N4).

Kata Kunci: Nugget landak laut, Sifat Kimia dan Sifat Organoleptic

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ABSTRACT

In Indonesia, sea urchin gonads are consumed steamed, fried, baker or in a raw state, processed such as fermented pasta, bluder cake, fried cake, nuggets. This study aims properties the chemical and organoleptic properties of sea urchin nuggets with sago flour as a filler. This research method uses a simple randomized complete design (CRD) one factor consisting of 5 treatments and 3 replications so as to obtain 5x3-15 units of experiment. The treatment consisted of 5 treatments, namely sea urchin gonads 95% and sago flour 5% (N0), Sea urchin gonads 90% and sago flour 10% (N1), Sea urchin gonads 85% and sago flour 15% (N2), Sea urchin gonads 80% and sago flour 20% (N3), Sea urchin gonads 75% and sago flour 25% (N4). The parameters observed include chemical properties, namely water content, ash content, fat content, protein content, carbohydrate content and total dissolved solids while for organoleptic properties include color, aroma, texture and taste. Sea urchin gonads and sago flour gave significantly different effects on water content, ash content, color, aroma, texture and taste. The best treatment for sea urchin gonads 75% and sago flour 25% (N4).

Keywords: *Sea urchin nuggets, chemical properties and organoleptic properties*