

DISTA RIA. 04132011002. KARAKTERISTIK FISIKOKIMIA DAN ORGANOLEPTIK PEMBUATAN STIK DAGING IKAN GABUS (*Channa Striata*) DENGAN PENAMBAHAN TEPUNG UBI JALAR KUNING .

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ABSTRAK

Stik merupakan salah satu jenis makanan ringan yang bahan utamanya adalah tepung terigu. Oleh karena itu untuk mengurangi kebutuhan tepung terigu yaitu dengan menggunakan tepung ubi jalar kuning. Tujuan dari penelitian ini adalah untuk mengetahui karakteristik fisikokimia, organoleptik dan mengetahui formulasi terbaik ikan gabus dengan bahan tambahan tepung ubi jalar kuning. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL), dengan 1 faktorial yang terdiri dari 5 perlakuan 3 kali ulangan sehingga diperoleh 15 unit percobaan yang diberikan sebagai berikut: ikan gabus:tepung ubi (P0=100%:0%, P1=90%:10%, P2=80%:20%, P3=70%:30% dan P4=60%:40%). Parameter yang diamati dalam penelitian ini meliputi analisa fisik terdiri dari tekstur dan warna, analisa kimia terdiri dari kadar air, kadar abu, kadar protein, kadar lemak, kadar serat kasar dan kadar karbohidrat. Dan uji organoleptik terdiri dari rasa, aroma, warna dan tekstur. Hasil penelitian menunjukkan bahwa karakteristik fisikokimia dan organoleptik stik ikan gabus analisa fisik meliputi tekstur (1.99-2.53 N/m), warna L (22.90-23.31), warna a* (2.70-2.97), dan warna b* (9.18-9.45). Analisa kimia: kadar air (2.83%-4.32%), kadar abu (1.80%-2.04%), kadar protein (8.24%-11.92), kadar lemak (19.90%-28.62%), kadar serat kasar (0.17%-1.31%) dan kadar karbohidrat (53,34%-66,84%). Uji organoleptik meliputi rasa 3.07-4.06 suka, aroma 3.06-3.96 suka, warna 2.10-4.69 suka dan tekstur 2.86-3.99 suka. Dan formulasi terbaik dari pembuatan stik daging ikan gabus dengan penambahan tepung ubi jalar kuning terdapat pada perlakuan P1 yaitu dengan jumlah formulasi daging ikan gabus 90% dan tepung ubi jalar kuning 10%.

Kata kunci: Stik ikan, daging ikan gabus, tepung ubi jalar kuning

DISTA RIA. 04132011002. PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS OF MANUFACTURING SNAKEFISH (*Channa striata*) MEAT STICKS WITH THE ADDITION OF YELLOW SWEET POTATO FLOUR.

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ABSTRACT

Sticks are a type of snack whose main ingredient is wheat flour. Therefore, to reduce the need for wheat flour; use yellow sweet potato flour. The aim of this research is to determine the physicochemical and organoleptic characteristics and to determine the best formulation of snakehead fish with the additional ingredient of yellow sweet potato flour. The research design used was a Completely Randomized Design (CRD), with 1 factorial consisting of 5 treatments with 3 repetitions to obtain 15 experimental units which were given as follows: snakehead fish: sweet potato flour (P0=100%:0%, P1=90 %:10%, P2=80%:20%, P3=70%:30% and P4=60%:40%). The parameters observed in this research include physical analysis consisting of texture and color; chemical analysis consisting of water content, ash content, protein content, fat content, crude fiber content and carbohydrate content. And organoleptic tests consist of taste, aroma, color and texture. The research results showed that the physicochemical and organoleptic characteristics of snakehead fish sticks in physical analysis included texture (1.99-2.53 N/m), color L (22.90-23.31), color a (2.70-2.97), and color b* (9.18-9.45) . Chemical analysis: water content (2.83%-4.32%), ash content (1.80%-2.04%), protein content (8.24%-11.92), fat content (19.90%-28.62%), crude fiber content (0.17%-1.31 %) and carbohydrate content (53.34%-66.84%). Organoleptic tests include taste 3.07-4.06 likes, aroma 3.06-3.96 likes, color 2.10-4.69 likes and texture 2.86-3.99 likes. And the best formulation for making snakehead fish meat sticks with the addition of yellow sweet potato flour is in treatment P1, namely with a formulation of 90% snakehead fish meat and 10% yellow sweet potato flour.*

Key words: Fish sticks snakehead fish meat, yellow sweet potato flour