

ABSTRACT

Bella Noveanti Tarigan (00000005671)

CHARACTERISTICS OF KAMABOKO FROM DARK MEAT TUNA SURIMI WITH DIFFERENT RATIOS AND CONCENTRATIONS OF SAGO FLOUR AND TAPIOCA FLOUR

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(xiv + 74 pages, 24 figures, 9 tables, 19 appendices)

Dark meat tuna is an important fish by-product. However it has low commercial value, and it is underutilized. The aims of this research were to study the effect of surimi dark meat tuna washing frequency and its utilization in kamaboko processing using sago and tapioca flour with different ratios and concentrations. Physical, chemical, and organoleptic characteristics were performed. From the result, surimi made by washing three times was the best. The result of physical and chemical characteristics were: gel strength value was 407.63 g.cm, whiteness 72.13%, EMC 4.14%, WHC 15.04, folding test 2.46, biting test 4.87, pH 6.76 and moisture content 78.65% respectively. Kamaboko with sago flour with concentration 10% was more preferable in compare to others. This kamaboko had characteristics as follows: gel strength value 435.83 g.cm, whiteness 69.56%, and EMC 7.76%, moisture content 76.08%, ash content 7.40%, protein content 8.17%, fat content 5.09%, and carbohydrate content 4,05%.

Keywords: Tuna, dark meat, surimi, kamaboko, sago flour, tapioca flour

References: 60 (2005-2017)

ABSTRAK

Bella Noveanti Tarigan (00000005671)

KARAKTERISTIK KAMABOKO BERBAHAN DASAR SURIMI DAGING MERAH IKAN TUNA DENGAN PERBEDAAN RASIO DAN KONSENTRASI TEPUNG SAGU DAN TEPUNG TAPIOKA

Tugas Akhir, Fakultas Sains dan Teknologi (2018)

(xiv + 72 halaman, 25 gambar, 9 tabel, 19 lampiran)

Daging merah ikan tuna merupakan produk hasil samping yang jarang dimanfaatkan dan digunakan. Tujuan dari penelitian ini adalah untuk mengetahui pengaruh frekuensi pencucian surimi daging merah ikan tuna dan pemanfaatannya pada pembuatan kamaboko menggunakan penambahan tepung sagu dan tepung tapioka dengan rasio dan konsentrasi yang berbeda. Analisis yang dilakukan yaitu analisis fisik, kimia, dan organoleptik. Dari hasil penelitian diperoleh bahwa surimi dengan 3 kali pencucian adalah yang terbaik. Hasil analisis karakteristik fisik dan kimia yang dilakukan yaitu kekuatan gel sebesar 407,63 g.cm, derajat putih 72,131%, nilai EMC 4,14%, daya ikat air 15,04%, uji lipat 2,46, uji gigit 4,87, pH 6,76, dan kadar air 78,65. Kamaboko dengan penambahan tepung sagu dengan konsentrasi 10% paling disukai oleh panelis. Hasil analisis karakteristik fisik dan kandungan proksimat kamaboko yaitu kekuatan gel 435,83 g.cm, derajat putih 69,56%, EMC 7,76%, kadar air sebesar 76,08%, kadar abu 7,40%, kadar protein 8,17%, kadar lemak 5,09% dan kadar karbohidrat 4,05%.

Kata Kunci : Ikan tuna, daging merah, surimi, kamaboko, tepung tapioka, tepung sagu.

Referensi: 60 (2005-2017)