ABSTRACT

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UTILIZATION OF KAPPA CARRAGEENAN AS A GELLING AGENT IN MAKING FISHBALL FROM SANGKURIANG CATFISH

(xvii + 123 pages : 8 tables, 15 pictures, 51 appendixes)

Kappa carrageenan has been known to have the ability to increase gelling properties. In this research kappa carrageenan with different concentration was added to fishball made from minced fish and surimi from Sangkuriang catfish. The effect of kappa carrageenan was observed on whiteness, gel strength, Water Holding Capacity (WHC), color, aroma, elasticity, and panelist preference. The result showed that kappa carrageenan affects color, elasticity, gel strength, whiteness, and WHC of both fishball. The effect of processed meat of catfish on fishball characteristic was observed and the result showed that fishball made from surimi gave lighter color, more elastic, and overall characteristic by the panelist. The best kappa carrageenan concentrations added were 0.75% for surimi and 1% for minced fish.

Keywords : Kappa carrageenan, catfish, gelling strength, minced fish, surimi
References : 41 (1981-2011)