THE ADDING EFFECT OF SEAWEED POWDER (Eucheuma cottonii OR Gracilaria gigas) ON THE CHARACTERISTIC OF CATFISH FISHBALL
(xvii + 165 halaman: 13 tabel, 29 gambar, 34 lampiran)

Utilization of Pangasius micronemus on the making of fishball is worse in compared to marine fish due to its high sarcoplasmic protein and lipid. Washing treatment in surimi making process aims to increase its gelling ability. The washing was perform one, two, three, and four times. The result shows that 1 cycle of washing gave gel strength (1551.94 g.cm), water holding capacity (WHC) (80.86%) and whiteness 63.93%. Surimi was then processed into fishball with 5% of tapioca starch as filler. The adding effect of tapioca is raising gel strength and whiteness of fishball. Seaweed flour widely known to have the ability to increase gelling properties of fishballs because of their hydrocolloids contents, carrageenan and agar. The adding effect of seaweed flour towards the physicochemical characteristics of fishball were performed. The physicochemical characteristic were observed on gel strength, WHC, whiteness, aroma, flavor, off-flavor, and color. The result showed that E. cottonii and G. gigas flour affected gel strength (3053.36 g.cm and 3112.09 g.cm), WHC (80.46% and 81.88%), and whiteness (63.21% and 63.35%) of fishball. The best concentration of each seaweed flour adding was found in 0.50%. Fishball with the chosen concentration of seaweed flour is darker in color and higher in protein content than the commercial fishball. The WHC, gel strength, and folding test are comparable with the commercial one.

Keywords : patin, surimi, Eucheuma cottonii, Gracilaria gigas, gel strength, fishball