ABSTRACT

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PARTIAL SUBSTITUTION OF DRIED SALTED ANCHOVIES *Stolephorus insularis* WITH OKARA IN THE PRODUCTION FISH FLOSS

( xvii + 198 pages : 21 tables; 30 figures; 23 appendixes)

*Dried salted anchovies is a fish product made by salting and drying but it has dull appearance and limited consumption because of high saltiness, therefore make product diversification to enhance appearance and reduce saltiness. The objective experimental was to make fish floss from dried salted anchovies with the partial substitution of okara. The effect of dried salted fish pre-treatment (raw ; soaking in water), partial substitution of okara (0 %, 10 %, 20%, 30%, 40%, 50%), condition of okara (wet okara ; dried okara) and cooking method (pan frying; deep-fat frying) on the characteristic of production dried salted anchovies floss were observed in this study. The result showed that raw dried salted anchovies with partial substitution of dried okara 30 % that is cooked by deep-fat frying method give good quality dried salted anchovies floss. The characteristic of dried salted anchovies floss were low moisture content (6.52%), low oil absorption, brown colour, enough saltiness taste, good texture of fibers, high acceptance overall value (colour, texture, saltiness) and contains 1.82 % soluble fibers and 5.76 % insoluble fibers. Beside that, those treatments also reduce salt concentration until 9.98% on fish floss.*

Keyword : dry salted anchovies, fish floss, okara, *Stolephorus insularis*