

ABSTRAK

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KARAKTERISTIK *NUGGET* BERBAHAN DASAR SURIMI IKAN MAS (*Cyprinus carpio*) DENGAN PERBEDAAN JENIS *FILLER* DAN KONSENTRASI *BINDER*

Skripsi, Fakultas Sains dan Teknologi (2019)

(xv + 80 halaman: 24 gambar, 12 tabel, 17 lampiran)

Ikan mas (*Cyprinus carpio*) adalah salah satu jenis ikan air tawar. Ikan ini mudah ditemukan karena populasinya yang besar dan mudah untuk dibudidayakan. Oleh karena itu diperlukan diversifikasi produk dari ikan mas yang digunakan sebagai bahan baku. Tujuan dari penelitian ini adalah untuk mengetahui pengaruh frekuensi pencucian surimi ikan mas serta pemanfaatannya dalam produksi *nugget* dan untuk menganalisis karakteristik *nugget* surimi ikan mas tersebut. Analisis dilakukan terhadap karakteristik fisik, sifat kimia, dan uji organoleptik. Dari hasil penelitian, surimi yang dibuat dengan frekuensi pencucian 1 kali merupakan surimi terbaik. Hasil analisis karakteristik fisik surimi menunjukkan rendemen 62,76%, nilai daya ikat air 70,35%, kekuatan gel 802,31 g.cm, serta derajat putih 54,82%. Analisis kimia surimi terbaik menunjukkan kadar air 78,34%. Pada hasil uji organoleptik yang berupa uji skoring dan hedonik, *nugget* dengan tepung tapioka dan konsentrasi STPP 5% paling disukai oleh panelis. Hasil analisis fisik *nugget* surimi menunjukkan nilai *lightness* (L*) 51,47%, *redness* (a*) 0,90%, *yellowness* (b*) 8,58%, *hardness* 211,03%, *springiness* 0,29%, *cohesiveness* 42,21%, dan *chewiness* 35,46%. Hasil analisis kimia *nugget* surimi menunjukkan kadar air 42,21%, kadar abu 12,1%, kadar protein 17,87%, kadar lemak 12,1%, serta kadar karbohidrat 23,1%. Dapat disimpulkan bahwa *nugget* surimi ikan mas dengan bahan tepung tapioka serta konsentrasi STPP 5% mendapatkan penerimaan terbaik.

Kata Kunci : Ikan mas, surimi, *fish nugget*, *filler*, tepung tapioka, tepung maizena, *binder*, *sodium tripolyphosphate*

Referensi : 61 (1997-2019)

ABSTRACT

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CHARACTERISTICS OF NUGGET BASED ON COMMON CARP (Cyprinus carpio) SURIMI WITH DIFFERENT FILLER TYPE AND BINDER CONCENTRATION

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(xv + 80 pages: 24 figures, 12 tables, 17 appendices)

Common carp (Cyprinus carpio) is one kind of freshwater fish. It is easily found due to its large population because it is easily to be cultivated. For this reason, product diversification from common carp used as the raw material is needed. The aims of this research were to study the effect of surimi carp flesh washing frequency and its utilization in nugget production and also to analyze the characteristics of nugget made from surimi carp. Physical characteristic, chemical properties, and organoleptic were performed. From the result, surimi made by washing the flesh once was the best. The result of physical analysis for the best surimi had 62.76% yield, 70.35% WHC, gel strength value of 802.31 g.cm, and degree of whiteness value of 54.82%. Chemical analysis of the best surimi had 78.34% moisture content. For scoring and hedonic test, nugget made with tapioca flour and 5% concentration of STPP was more preferable. The physical analysis result of nugget surimi had 51.47% lightness (L), 0.90% redness (a*), 8.58% yellowness (b*), 211.03% hardness, 0.88% springiness, 0.29% cohesiveness, and 35.46% chewiness. Chemical properties were 42.21% moisture content, 12.1% ash content, 17.87% protein content, 12.1% fat content, and 23.1% carbohydrate content. It can be concluded that nugget made with common carp surimi as the raw material with tapioca flour and 5% concentration of STPP had the best acceptance.*

Keywords : common carp, surimi, fish nugget, filler, tapioca flour, maizena flour, binder, sodium tripolyphosphate

References : 61 (1997-2019)