

ABSTRACT

CHARACTERISTIC OPAK THAT MADE FROM CASSAVA ENRICHED BY FISH PROTEIN HYDROLYSATE

By

Erqisthi Zakia

The purpose of this experiment was to determine the exact added of fish protein hydrolysate concentration that produce *opak* with the best protein and organoleptic attribute. Hypothesis that submits for this experiment was there's the exact added of fish protein hydrolysate concentration that produce *opak* with the best protein and organoleptic attribute. This experiment was arranged for non factorially in a complete randomized design with single factor and three redundancies. The treatment was the adding of fish protein hydrolysis concentration in batter of cassava snack that consists of six steps, 0% (control) (K0), 5% (K1), 10% (K2), 15% (K3), 20% (K4), 25% (K5), 30% (K6). Homogeneity of the data was tested with Barlett Test and aditivity was tested using Tuckey Test Model. Then the data were further tested analyzed using LSD (Least Significant Different) in 5%.

The result showed that each treatment of concentration fish protein hydrolysate influenced of protein substance, carbohydrate substance, score of colour, score of taste, score of texture (crisp level), and total microbe but did not influence water substance, ash substance, fat substance, and score of aroma of *opak*. The best treatment was *opak* that added with fish protein hydrolysate on 30% with

characteristic 4,03% of protein, 6,57% of water, 1,97% of ash, 1,12% of fat, 83,03% of carbohydrate, score of aroma 5,6 (more to cassava aroma), score of colour 6,0 (more to dark brown colour), score of taste 5,2 (more to cassava snack taste), score of texture (crisp level) 6,9 (more to advanced crisp) and total microbe $2,8 \times 10^4$ logcfu/g.

Keywor: *opak*, fish protein hydrolysate