

ABSTRACT

THE ADDITION OF TRASH FISH TO THE QUALITY OF CHARACTERISTIC OF GEBLEK

By

Muhammad Al Qodri.BS

The aim of this research was to determine the optimal addition of trash fish to produce protein and the best organoleptic properties of Geblek. The experiment was arranged in a non-factorial Random Complete Block Design (RCBD) in four replications. The treatment was the addition of trash fish in paste Geblek that consisted of five different levels concentration, they were 0% (control sample), 5% (K1), 10% (K2), 15% (K3), 20% (K4), and 25% (K5). The data were processed by analysis of variance to get the error variance estimators and significance to determine whether there was a difference among the treatments. The homogeneity and additivity of the data were evaluated by using Bartlet and Tuckey tests, then were continued by using BNT of 5%. The results showed that the addition of 10% trash fish in Geblek was chosen as the best Geblek which had texture score of 4.03 (liked), aroma score of 4.10 (liked), taste score of 4.21 (liked), overall acceptance score of 4.18 (liked), physical and chemical characters were water content of 50.44%, lipid content of 10.75%, ash content of 1.42%, protein content of 5,1%, carbohydrate

Muhammad Al Qodri.BS

content of 32.29%, oil absorption capacity of 2.100%, material hardness values 0.5019 mm/g/s and colour digital image of 0.1862 Hue, saturation of 0.1051 and intensity of 191.3628.

Keywords: Geblek, trash fish, quality of Geblek.

ABSTRAK

PENAMBAHAN IKAN RUCAH TERHADAP KARAKTERISTIK MUTU GEBLEK

Oleh

Muhammad Al Qodri.BS

Penelitian ini bertujuan menentukan penambahan ikan rucah yang optimal untuk menghasilkan geblek dengan kandungan protein dan sifat organoleptik terbaik. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) non faktorial dengan 4 kali ulangan. Perlakuanannya adalah, penambahan ikan rucah pada adonan geblek sebesar 0% (kontrol), 5% (K1), 10% (K2), 15% (K3), 20% (K4), 25% (K5). Data diolah dengan analisis sidik ragam untuk mendapatkan penduga ragam galat serta signifikansi untuk mengetahui ada tidaknya perbedaan antar perlakuan. Kesamaan ragam diuji dengan uji Barlet dan penambahan data diuji dengan uji Tuckey. Data dianalisis lebih lanjut dengan uji BNT pada taraf 5%. Hasil penelitian ini menunjukkan bahwa geblek dengan penambahan ikan rucah sebesar 10% dipilih menjadi geblek terbaik dengan skor hedonik tekstur sebesar 4,03 (disukai), aroma sebesar 4,10 (disukai), rasa sebesar 4,21 (disukai), penerimaan keseluruhan sebesar 4,18 (disukai), terdapat sifat fisik dan kimia yaitu kadar air sebesar 50,44%, kadar lemak sebesar 10,75%, kadar abu 1,42 %, kadar protein 5,1%, kadar karbohidrat 32,29%, daya serap minyak 2,00%, kekerasaan

Muhammad Alqodri.BS

bahan memiliki nilai 0,5019 mm/gr/s dan warna Citra Digital dengan nilai *Hue* sebesar 0,1862, *Saturation* sebesar 0,1051 dan *Intensity* sebesar 191,3628.

Kata kunci : geblek, ikan rucah, mutu geblek.