

ABSTRACT

SENSORY AND PHYSICAL CHARACTERISTICS OF SWANGGI FISH SAUSAGE (*Priacanthus tayenus*) WITH ADDITION OF SAGO STARCH (*Metroxylon sp.*) AS FILLER

By

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Swanggi fish is one of abundant fishery products. This kind of fish has not been widely used in food products. One alternative to increase its utilization is using it as a raw material in sausage manufacturing. In addition to raw material filler is needed in sausage processing to improve the texture. Therefore the aim of this study was to find the percentage of sago starch as filler which result in swanggi sausage compliance with SNI 7755:2013. The research was arranged in a Complete Randomized Block Design (CRBD) with eight treatments and three replications. The single factor was the concentration of sago flour which consisted of eight levels of treatment namely 7.5%, 10%, 12.5%, 15%, 17.5%, 20%, 22.5%, and 25% based on the weight of swanggi fish (b/b) from result of trial and error. Homogeneity and additivity of the data were analyzed using Bartlett and Tuckey tests. Then they were

analyzed using variance to determine the effect between treatments. If there is a significant effect, the data then were further analyzed by the Least Significant Difference Test (LSD) at the level of 5%. The results showed that the best swanggi sausages were K6 treatment (20% sago starch). The best treatment for swanggi fish sausage (K6) had the characteristics of appearance with a score of 7.08 (less clear), aroma with a score of 6.76 (typical of fish), flavor with a score of 6.92 (typical of fish sausage), texture with a score of 7.35 (quite dense and compact) and overall acceptance with a score of 7.11 (likes), as well as physical texture testing of 205.58 gf. The best treatment for swanggi sausage had the water content of 65.20%, ash content of 2.12%, fat content of 3.28% and protein content of 12.68%, and total microbes are 4.7×10^4 colonies/g. Therefore this sausage is in compliance with the Indonesian National Standard sausages fish (SNI 7755: 2013).

Keywords : sausage, swanggi fish, sago starch, soy protein isolate

ABSTRAK

KARAKTERISTIK SENSORI DAN FISIK SOSIS IKAN SWANGGI (*Priacanthus tayenus*) DENGAN PENAMBAHAN PATI SAGU (*Metroxylon sp.*) SEBAGAI BAHAN PENGISI

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Ikan swanggi merupakan salah satu hasil laut yang melimpah. Ikan swanggi belum banyak dimanfaatkan dalam produk pangan, sehingga dapat digunakan sebagai bahan baku dalam pembuatan sosis. Selain itu pembuatan sosis memerlukan bahan pengisi untuk membentuk tekstur yang kompak. Tujuan penelitian adalah untuk mendapatkan konsentrasi pati sagu sebagai bahan pengisi sosis ikan swanggi yang menghasilkan sifat sensori dan fisik sesuai SNI 7755:2013. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan delapan perlakuan dan tiga ulangan. Faktor tunggal yaitu konsentrasi tepung sagu yang terdiri dari delapan taraf perlakuan yaitu 7,5%, 10%, 12,5%, 15%, 17,5%, 20%, 22,5%, dan 25% yang dihitung dari berat ikan swanggi (b/b) hasil *trial and error*. Data dianalisis kesamaan ragamnya dengan uji Bartlett dan kemenambahan data uji Tuckey, selanjutnya data dianalisis sidik ragam untuk mengetahui pengaruh antar perlakuan. Apabila terdapat

pengaruh yang nyata, data dianalisis lebih lanjut dengan Uji Beda Nyata Terkecil (BNT) pada taraf 5%. Hasil penelitian menunjukkan bahwa sosis ikan swanggi terbaik adalah perlakuan K6 (20% pati sagu). Sosis ikan swanggi perlakuan terbaik (K6) menghasilkan penampakan dengan skor 7,08 (kurang cemerlang), aroma dengan skor 6,76 (khas ikan), rasa dengan skor 6,92 (khas sosis ikan), tekstur dengan skor 7,35 (cukup padat dan kompak) dan penerimaan keseluruhan dengan skor 7,11 (suka), serta uji fisik tekstur sebesar 205,58 gf. Kadar air sosis ikan swanggi perlakuan terbaik sebesar 65,20%, kadar abu sebesar 2,12%, kadar lemak sebesar 3,28% dan kadar protein sebesar 12,68%, serta total mikroba sebesar $4,7 \times 10^4$ koloni/g yang telah memenuhi Standar Nasional Indonesia sosis ikan (SNI 7755:2013).

Kata kunci : sosis, ikan swanggi, pati sagu, isolat protein kedelai