

## **ABSTRACT**

### **EFFECT STUDY IN ADDITION OF LIQUID PALM SUGAR AND SALT CONCENTRATION ON CHARACTERISTICS OF TRASH FISH RUSIP**

**By**

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The aimed of the research was to find out the effect of liquid palm sugar and salt concentrations on characteristics of trash fish rusip. The research was arranged factorially in Randomized Complete Block Design (RCBD) with two factors and three replications. The first factor was the concentration of liquid palm sugar (A) which consisted of 3 levels, namely A1(5%), A2(10%), and A3(15%). The second factor was the addition of salt concentration (G) which consisted of 3 levels, namely G1(20%), G2(25%), and G3(30%). The data were obtained analyzed for similarity of variance with Barlett test, the addition of the data with Tuckey test, then the data were analyzed by variance and further analyzed by the Smallest Significant Difference Test (LSD) at the level of 5%. The results showed the treatment of addition liquid palm sugar and salt concentrations significantly affected the total lactic acid bacteria, total microbes, mold and yeast, pH, water content, salt content and sensory test (taste and overall acceptance). The best

treatment was the addition of 15% liquid palm sugar and 25% salt concentration (A3G2) with lactic acid bacteria total 9,68 log cfu/g, microbes total 12,37 log cfu/g, mold and yeast 5,34 log cfu/g, taste score 3,32 (rather like), aroma score 3,53 (likes), color score 3,17 (rather like), appearance score 3,25 (somewhat like), overall acceptance score 3,41 (rather like), pH value 6,05, total lactic acid 2,62%, water content 46,21%, salt content 17,74%, total volatile base 84,04 mgN/100g, protein content 12,57%, fat content 2,79% and 24.49% ash content.

**Keywords:** liquid palm sugar, rusip, salt, trash fish.

## **ABSTRAK**

### **KAJIAN PENGARUH PENAMBAHAN KONSENTRASI GULA AREN CAIR DAN GARAM TERHADAP KARAKTERISTIK RUSIP IKAN RUCAH**

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Tujuan dari penelitian ini adalah mengetahui pengaruh penambahan konsentrasi gula aren cair dan garam terhadap karakteristik rusip ikan rucah. Penelitian ini disusun secara faktorial dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan dua faktor dan tiga ulangan. Faktor pertama adalah konsentrasi gula aren cair (A) yang terdiri atas 3 taraf yaitu (A1) 5%, (A2) 10%, dan (A3) 15%. Faktor kedua adalah penambahan konsentrasi garam (G) yang terdiri dari 3 taraf yaitu (G1) 20%, (G2) 25%, dan (G3) 30%. Data hasil penelitian diuji kesamaan ragam dengan uji Barlett dan kementerian data dengan 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 perlakuan penambahan konsentrasi gula aren cair dan garam yang berbeda mempengaruhi

total bakteri asam laktat, total mikroba, angka kapang dan khamir, total asam laktat, pH, kadar air, kadar garam, kesukaan rasa dan penerimaan keseluruhan pada rusip ikan rucah. Perlakuan terbaik terdapat pada penambahan konsentrasi gula aren cair 15% dan garam 25% (A3G2) dengan karakteristik total bakteri asam laktat 9,684 log cfu/g, total mikroba 12,373 log cfu/g, angka kapang dan khamir 5,34 log cfu/g, skor kesukaan terhadap rasa 3,32 (agak suka), aroma 3,53 (suka), warna 3,17 (agak suka), penampakan 3,25 (agak suka), penerimaan keseluruhan 3,41 (agak suka), nilai pH 6,05, total asam laktat 2,62 %, kadar air 46,21%, kadar garam 17,74%, total volatil base 84,04 mgN/100g, kadar protein 12,57%, kadar lemak 2,79% dan kadar abu 24,49%.

Kata kunci: garam, gula aren cair, ikan rucah, rusip.