

ABSTRACT

THE EFFECTS OF MOCAF FLOUR (*Modified Cassava Flour*) AND TAPIOCA RATIO AS FILLER ON CHEMICAL, PHYSICAL AND SENSORY CHARACTERISTICS OF BAJI-BAJI FISH NUGGET (*Grammoplites Scaber*)

By

KHOTI JAYANTI

Mocaf flour and tapioca have potential as filler in to produce baji-baji fish nuggets. The purpose of this study was to determine the effect of adding mocaf flour and tapioca on chemical, physical and sensory characteristics of baji-baji fish nuggets, and to obtained the best ratio of mocaf flour and tapioca to produce baji-baji fish nuggets with chemical, physical and sensory properties. The experiment used a Completely Randomized Block Design (RCBD) with a single factor, and four replications. The factor used was the comparison of mocaf flour and tapioca which consisted of six levels, namely 5%: 95% (P0), 20%: 80% (P1), 35%: 65% (P2), 50%: 50% (P3), 65%: 35% (P4), and 80%: 20% (P5). The data obtained were tested for homogeneity with the Barlett test and additional data were tested with the Tuckey test, then the data were analyzed for variance (ANARA) to determine the effect between treatments. If there is a significant effect, the data will be analyzed further with the Least Significant Difference Test (LSD) at 5% level. The results showed that the addition of mocaf flour and tapioca had an effect on the moisture content, ash content, *hardness*, *cohesiveness*, *springiness*, texture and overall acceptance of baji-baji fish nuggets. The best concentration of mocaf flour and tapioca added in baji-baji fish nuggets was P2 (35% mocaf flour: 65% tapioca) with moisture content (53.28%), ash content (2,08%), hardness 253.06 gf, cohesiveness 1.01 gs, springiness 6.85 mm, texture 8.56 (solid, compact), taste 7.08 (fish-spesialize), color 7.06 (liked), entirety- acceptance 7.10 (liked), protein content (14.12%), and fat content (10.28%).

Keywords : fish nuggets, baji-baji fish, mocaf flour, tapioca

ABSTRAK

PENGARUH PERBANDINGAN TEPUNG MOCAF (*Modified Cassava Flour*) DAN TAPIOKA SEBAGAI BAHAN PENGISI TERHADAP SIFAT KIMIA, FISIK DAN SENSORI NUGGET IKAN BAJI-BAJI (*Grammoplites scaber*)

Oleh

KHOTI JAYANTI

Tepung mocaf dan tapioka berpotensi sebagai bahan pengisi dalam pembuatan nugget ikan baji-baji. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung mocaf dan tapioka terhadap sifat kimia, fisik dan sensori nugget ikan baji-baji, serta mendapatkan perbandingan tepung mocaf dan tapioka terbaik yang menghasilkan nugget ikan baji-baji dengan sifat kimia, fisik dan sensori terbaik. Penelitian ini menggunakan Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal, dan 4 ulangan. Perbandingan tepung mocaf dan tapioka, dilakukan dengan 6 taraf yaitu 5% : 95% (P0), 20% : 80% (P1), 35% : 65% (P2), 50% : 50% (P3), 65% : 35% (P4), dan 80% : 20% (P5). Data yang diperoleh dianalisis kehomogenannya dengan uji Barlett dan kementerian data diuji dengan uji Tuckey, selanjutnya data dianalisis sidik ragam (ANARA) 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 penambahan tepung mocaf dan tapioka berpengaruh terhadap kadar air, kadar abu, *hardness*, *cohesiveness*, *springiness*, tekstur dan penerimaan keseluruhan nugget ikan baji-baji. Nugget ikan baji-baji dengan konsentrasi penambahan tepung mocaf dan tapioka terbaik adalah perlakuan P2 (35% tepung mocaf : 65% tapioka) dengan kriteria kadar air (53,28%), kadar abu (2,08%), *hardness* 253,06 gf, *cohesiveness* 1.01 gs, *springiness* 6,85 mm, tekstur 8,56 (padat, kompak), rasa 7,08 (khas ikan), warna 7,06 (suka), penerimaan keseluruhan 7,10 (suka), kadar protein (14,12%), dan kadar lemak (10,28%).

Kata kunci: nugget ikan, ikan baji-baji, tepung mocaf, tapioka