

ABSTRACT

THE EFFECT ADDING MOCAF (Modified Cassava Flour) to SENSORY PROPERTIES of TRASH FISH NUGGETS

By

PUTI ANNISA SAFFA ALIFAH

The purpose of this study is to obtain the best formulation of trash fish and mocaf on manufacture trash fish nuggets which produces sensory and chemical properties SNI-7758-2013 (trash fish nuggets). The experiments were arranged in a Completely Randomized Block Design with a single factor of four replications. The treatment in this study used 6 level of comparison between trash fish and mocaf, namely P1 (90:10%), P2 (80:20)%, P3(70:30)%, P4(60:40)%, P5(50:50)%, dan P6 (40:60)% then add additional ingredients (egg, garlic, ground paper, salt, and mushroom broth. The dough is stirred untill homogen and put in an alumunium pan with 1 cm thickness then steamed for 30 minutes at temperature 100 °C. The observations were made on nuggets after frying includes the sensory properties of scoring (texture, color, flavor, and taste), hedonic (overall acceptance), and chemical analysis (water content). The data were subjected to analyzed for variance, Barlet test, Tuckey test and further tested using Honest Significant Difference at the 5% level. The best treatment is further analyzed for its chemical content including fat, protein, and crude fiber contents. The results of this study indicate that the best comparison is the P3 treatment (trash fish 70: Mocaf 30)% which has a compact texture, was golden yellow color, fish special flavor, and, fish special taste, hedonic (overall acceptance) really like, (35,86%) water content, (11,41%) fat content, (13,76%) protein content, (1,28%) crude fiber content in accordance with the SNI 7756:2013 (fish nuggets).

Keywords: fish nuggets, trash fish, mocaf

ABSTRAK

PENGARUH PENAMBAHAN FORMULASI MOCAF (Modified Cassava Flour) TERHADAP SIFAT SENSORI NUGGET IKAN RUCAH

Oleh

PUTI ANNISA SAFFA ALIFAH

Tujuan penelitian ini yaitu mendapatkan formulasi terbaik ikan rucah dan mocaf pada pembuatan nugget ikan rucah yang menghasilkan sifat sensori dan kimia sesuai dengan SNI-7758-2013 (nugget ikan). Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal dalam 4 kali ulangan. Perlakuan pada penelitian ini menggunakan 6 taraf perbandingan ikan rucah dan mocaf yaitu P1 (90:10%), P2 (80:20%), P3(70:30)%, P4(60:40)%, P5(50:50)%, dan P6 (40:60)% kemudian ditambahkan bahan tambahan (telur, bawang putih, lada bubuk, garam, dan kaldu jamur). Adonan diaduk hingga homogen dan dimasukkan ke dalam loyang aluminium dengan ketebalan 1 cm kemudian dikukus selama 30 menit pada suhu 100 °C. Pengamatan dilakukan pada nugget setelah digoreng meliputi sifat sensori skoring (tekstur, warna, aroma, dan rasa), hedonik (penerimaan keseluruhan), dan analisis kimia (kadar air). Data dilakukan analisis varian, diuji Barlet, uji Tuckey dan selanjutnya diuji menggunakan Beda Nyata Jujur pada taraf 5%. Perlakuan terbaik dianalisis lebih lanjut kandungan kimianya (kadar lemak, kadar protein, dan kadar serat kasar). Hasil penelitian menunjukkan bahwa perlakuan terbaik terdapat pada perlakuan P3 (ikan rucah 70: Mocaf 30)% yang memiliki tekstur kompak, warna kuning keemasan, aroma khas ikan, rasa khas ikan, hedonik (penerimaan keseluruhan) sangat suka, (35,86%) kadar air, (11,41%) kadar lemak, (13,76%) kadar protein, dan (1,28%) kadar serat kasar sesuai dengan SNI 7756:2013 (nugget ikan).

Kata kunci: nugget ikan, ikan rucah, mocaf.