ABSTRACT

SENSORY AND CHEMICHAL CHARACTERISTIC OF OTAK-OTAK CATFISH (*Pangasius hypopthalmus*) WITH THE ADDITION OF CARROT *PUREE* (*Daucus carota*)

By

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Otak-otak is generally made from mackerel meat, but because mackerel is difficult to obtain and the price is quite high, catfish meat is used as an alternative. One way to increase nutrition in the otak-otak is to add carrot *puree*. This study aims to determine the effect of adding carrot *puree* to the sensory properties of catfish otak-otak and the appropriate addition of carrot *puree* to the sensory and chemical characteristics of catfish brains. This research was conducted using a Completely Randomized Block Design (CRBD) with a single treatment and four replications. In this study, the formulation of the addition of carrot *puree* was used with 6 levels, namely P1 (10%), P2 (15%), P3 (20%), P4 (24%), P5 (30%), and P6 (35%). The similarity of variance was tested by Bartlett's test, the data was processed by variance to obtain an estimator of the error variance and continued with the BNJ test at the 5% level. In this study, the best otak-otak were produced, namely the P3 treatment with the addition of 20% carrot *puree* with a texture score of 3,86 (compact and chewy), a fish taste score of 3,75 (fishy characteristic), a sweet taste score of 3,27 (quite sweet), flavor score 3,82 (not unpleasant), color score 3,52 (orange white), and overall acceptance score 3,87 (like) and *hardness* 527,625 gF/cm^2, water content 57,47%, ash content 2,98%, protein content 13,17%, fat content, 4,97%, crude fiber 1,89%, total carotenoid content 32,31 ppm, antioxidant inhibition 51,81%. Catfish otak-otak with the addition of carrot puree can increase fiber intake by 1,89% an increase vitamin A by 0,535% of daily requirement.

Keywords: carrot *puree*, catfish, otak-otak

ABSTRAK

KARAKTERISTIK SENSORI DAN KIMIA OTAK-OTAK IKAN PATIN (*Pangasius hypopthalmus*) DENGAN PENAMBAHAN *PUREE* WORTEL (*Daucus carota*)

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Otak-otak umumnya terbuat dari daging ikan tenggiri, namun dikarenakan ikan tenggiri sulit untuk didapat dan harganya cukup tinggi maka digunakan daging ikan patin sebagai alternatif. Salah satu cara untuk meningkatkan nutrisi pada otak-otak adalah dengan menambahkan *puree* wortel. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *puree* wortel terhadap sifat sensori otak-otak ikan patin dan konsentrasi penambahan *puree* wortel yang tepat terhadap karakteristik sensori dan kimia otak-otak ikan patin. Penelitian ini dilakukan dengan Rancangan Acak Kelompok Lengkap (RAKL) dengan perlakuan tunggal dan empat ulangan. Pada penelitian ini digunakan formulasi penambahan *puree* wortel dengan 6 taraf yaitu P1 (10%), P2 (15%), P3 (20%), P4 (24%), P5 (30%), dan P6 (35%). Kesamaan ragam diuji dengan uji Bartlett, data diolah dengan sidik ragam untuk memperoleh penduga ragam galat serta dilanjutkan dengan uji BNJ pada taraf 5%. Pada penelitian ini dihasilkan otak-otak terbaik yaitu perlakuan P3 dengan penambahan *puree* wortel sebanyak 20% dengan skor tekstur 3,86 (kompak dan kenyal), skor rasa ikan 3,75 (khas ikan), skor rasa manis 3,27 (cukup manis), skor aroma 3,82 (tidak langu), skor warna 3,52 (putih kejinggaan), dan skor penerimaan keseluruhan 3, 87 (suka) serta *hardness* 527,625 gF/cm^2, kadar air 57,47%, kadar abu 2,98%, kadar protein 13,17%, kadar lemak, 4,97%, serat kasar 1,89%, kadar total karotenoid 32,31 ppm, persen inhibisi antioksidan 51,81%. Otak-otak ikan patin dengan penambahan *puree* wortel dapat meningkatkan asupan serat sebesar 1,89% dan menambah vitamin A sebanyak 0,535% dari kebutuhan harian.

Kata kunci: ikan patin, otak-otak, *puree* wortel