

ABSTRACT

COMPARATIVE EFFECT OF SHREDDED FISH (*Saccharum Edule Hassk*) ON SENSORY AND WATER CONTENT OF TUHUK FISH (*Blue Marlin*) IN PRODUCING FISH SHREDDED

By

SEPTIN EKSAMAYORA

Indonesia is a country that has a high diversity of fish species. In Indonesian waters there are approximately 7000 species of fish which are divided into freshwater and seawater fish. Tuhuk fish (Blue Marlin) are included in the "scombroid fish" which consists of ± 5 species that live in tropical areas throughout the world at a depth of 400-500 m below sea level and migrate to lay eggs. This research used an experimental method with a completely randomized block design (RAKL) with one factor and four replications. The comparison treatment of terubuk or terubuk and tuhuk fish was 6 levels, namely F1 (50: 350), F2 (100 : 300), F3 (150 : 250), F4 (200 : 200), F5 (250 : 150), F6 (50 : 350). The research consisted of making fish floss, and analyzing free fatty acid levels, water content, proximate tests including ash content, protein content, fat content, crude fiber content. Data are presented with analysis of variance using the BNJ test at 5% level. The results of the research on making tuhuk floss with the addition of terubuk produced sensory criteria with a smooth texture, yellowish brown color, a distinctive taste of fish floss, and a distinctive fish aroma, as well as the nutritional value of tuhuk fish floss including water content ranging from 3.46% - 4.26%, content ash 4.79%, protein content 59.14%, fat content 5.63%, crude fiber content 8.83%, and free fatty acid content 0.44%.

Key words : *fish floss, tuhuk fish, terubuk, free fatty acids*

ABSTRAK

PENGARUH PERBANDINGAN TERUBUK (*Saccharum Edule Hassk*) TERHADAP SENSORI DAN KADAR AIR IKAN TUHUK (*Blue Marlin*) DALAM PEMBUATAN ABON IKAN

Oleh

SEPTIN EKSAMAYORA

Indonesia ialah suatu negara yang mempunyai keanekaragaman jenis ikan yang tinggi. Perairan Indonesia terdapat kurang lebih 7000 spesies ikan yang terbagi menjadi ikan air tawar dan air laut. Ikan tuhuk (*Blue Marlin*) termasuk ke dalam “scombroid fish” yang terdiri dari ±5 spesies hidup didaerah yang bersuhu tropis yang ada di seluruh dunia pada kedalaman 400-500 m dibawah permukaan laut dan mengadakan migrasi untuk bertelur. Penelitian ini menggunakan metode percobaan dengan rancangan acak kelompok lengkap (RAKL) dengan satu faktor dan empat ulangan. Perlakuan perbandingan terubuk atau terubuk dan ikan tuhuk sebanyak 6 taraf yaitu F1 (50:350), F2 (100 :300), F3 (150 : 250), F4 (200 : 200), F5 (250 : 150), F6 (50 : 350). Penelitian terdiri dari pembuatan abon ikan, dan analisis kadar asam lemak bebas, kadar air, uji proksimat meliputi kadar abu, kadar protein, kadar lemak, kadar serat kasar. Data disajikan dengan analisis sidik ragam menggunakan uji BNJ taraf 5%. Hasil penelitian pembuatan abon tuhuk dengan penambahan terubuk menghasilkan kriteria sensori dengan tekstur halus, warna coklat kekuningan, rasa khas abon ikan, dan aroma khas ikan, serta nilai gizi abon ikan tuhuk meliputi kadar air berkisar 3,46%- 4,26%, kadar abu 4,79%, kadar protein 59,14%, kadar lemak 5,63%, kadar serat kasar 8,83%, dan kadar asam lemak bebas 0,44%.

Kata Kunci: *abon ikan, ikan tuhuk, terubuk, asam lemak bebas*