ABSTRACT

CHARACTERISTICS OF SENSORY AND CHEMICAL PROPERTIES OF YELLOWTAIL FISH FLOSS *(Caesio cunning)* WITH THE ADDITION OF KEPOK BANANA BLOSSOM *(Musa acuminate balbisiana Colla)*

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Abon is one of the processed snacks generally made from beef or fish. The addition of fiber-rich ingredients such as banana blossom is used to add functional value and increase the economic value of its production. This study aims to determine the effect of the addition of banana blossom on the characteristics of chemical properties which include moisture content, protein content, fat content, and fiber content, and to determine the sensory properties which include color, aroma, taste, texture, overall acceptance (hedonic), and get the best level of kepok banana blossom *(Musa accuminata balbisiana Colla)* that can be used in making shredded yellowtail fish *(Caesio cunning*). This study used a single-factor Randomized Complete Block Design (RCBD) (formula of yellowtail fish meat and kepok banana blossom) with 6 treatment levels and 4 replicates. The formulas tested in making 200g of shredded fish were P0/control (100%:0%); P1 (85%:15%); P2 (82.5%:17.5%); P3 (80%:20%); P4 (77.5%:22.5%); and P5 (75%:25%). The parameters observed were sensory characteristics (color, aroma, taste, texture, overall acceptance) and moisture content. The data obtained were analyzed using Analysis of Variance (ANARA) followed by the 5% level of Least Significant Difference (LSD) test. The results showed that the P3 treatment (80%: 20%) was the best treatment with a moisture content of 7.37% and sensory characteristics, namely getting a favorable response with the sensory quality of light brown color, strong shredded fish aroma, crispy texture not lumpy, very pronounced shredded fish taste. Shredded fish with this formulation has a protein content of 31.18%, fat content of 14.65%, and crude fiber content of 39.79%.

Keywords: *banana blossom, kepok banana, shredded fish, yellowtail fish*

ABSTRAK

KARAKTERISTIK SIFAT SENSORI DAN KIMIA ABON IKAN EKOR KUNING *(Caesio cunning)* DENGAN PENAMBAHAN JANTUNG PISANG KEPOK *(Musa acuminata balbisiana Colla)*

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Abon salah satu olahan makanan ringan yang umumnya terbuat dari daging sapi atau ikan. Penambahan bahan kaya serat seperti jantung pisang digunakan untuk menambah nilai fungsional dan meningkatkan nilai ekonomis produksinya. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan jantung pisang pada karakteristik sifat kimia yang meliputi kadar air, kadar protein, kadar lemak, kadar serat dan mengetahui sifat sensori yang meliputu warna, aroma, rasa, tekstur, penerimaan keseluruhan (hedonik), serta mendapatkan kadar jantung pisang kepok *(Musa accuminata balbisiana Colla)* terbaik yang dapat digunakan dalam pembuatan abon ikan ekor kuning *(Caesio cunning)*. Penelitian ini menggunakan Rancangan Acak Kelompok Lengkap (RAKL) faktor tunggal (formula daging ikan ekor kuning dan jantung pisang kapok) dengan 6 taraf perlakuan dan 4 ulangan. Formula yang diujicobakan dalam pembuatan 200 g abon ikan adalah P0/kontrol (100%:0%); P1 (85%:15%); P2 (82,5%:17,5%); P3 (80%:20%); P4 (77,5%:22,5%); dan P5 (75%:25%). Parameter yang diamati adalah karakteristik sensori (warna, aroma, rasa, tekstur, penerimaan keseluruhan) dan kadar air. Data yang diperoleh dianalisis ragam (ANARA) yang dilanjutkan dengan uji Beda Nyata Terkecil (BNT) taraf 5%. Hasil penelitian menunjukan bahwa perlakuan P3 (80%:20%) merupakan perlakuan terbaik dengan kadar air 7,37% dan karakteristik sensori yaitu mendapatkan respon disukai dengan mutu sensori berwarna cokelat muda, beraroma abon ikan kuat, bertekstur renyah tidak menggumpal, berasa abon ikan sangat terasa. Abon dengan formulasi tersebut memeiliki kadar protein 31,18%, kadar lemak 14,65%, dan kadar serat kasar 39,79%.

Kata kunci: *abon ikan, ikan ekor kuning, jantung pisang, pisang kapok*