

ABSTRACT

THE EFFECT OF ADDITION ALGINATE ON THE CHEMICAL AND SENSORY CHARACTERISTICS OF SEASONING POWDER MADE FROM SMOKED BAUNG FISH (*Hemibagrus nemurus*)

By

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Smoked baung fish is a freshwater fish that has a high protein and has a specific pleasant taste and aroma that is very popular with the public, so it has the potential to be developed into a seasoning powder flavoring. However, during the processing process there can be damage to the characteristics and compounds present in smoked baung fish. One way to keep the compound in smoked baung fish is with the addition of alginate. This study aims to determine the effect of adding alginate on the characteristics of smoked baung fish powder seasoning and the right alginate concentration. This study was conducted with a Complete Group Randomized Design (RAKL) with a single treatment and four repeats. In this study, an alginate addition formulation was used with 7 levels, namely P0 (0%), P1 (2%), P2 (4%), P3 (6%), P4 (8%), P5 (10%), and P6 (12%) (w/w). The similarity of variance was tested with the Bartlett test, the data was processed with variety analysis to obtain an estimator of error variety and continued with the 5% BNT test. In this study, the best smoked baung fish powder seasoning was produced, namely P3 treatment with the addition of 6% (w/w) alginate. with a scoring test score which included color 4.32 (between very white-brown and brown), taste 3.52 (savory), aroma 3.92 (between very typical smoked fish and neutral), and hedonic test score which included color 3.18 (quite like), taste 3.55 (like), aroma 3.14 (quite like) and viscosity 3.42 (quite like), water content of 3.85%, glutamic acid 11.25%, peptide content 1.99%, protein content 68.67%, fat content 12.23%, ash content 14.39%, NaCl content 7.81% and microbiology including TPC and yeast mold $0,3 \times 10^2$ CFU/g.

Keywords: Alginate, seasonings, smoked baung fish

ABSTRAK

PENGARUH PENAMBAHAN ALGINAT TERHADAP KARAKTERISTIK KIMIA DAN SENSORI BUMBU BUBUK PENYEDAP BERBAHAN DASAR IKAN BAUNG ASAP (*Hemibagrus nemurus*)

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Ikan baung asap merupakan ikan air tawar yang mempunyai protein yang cukup tinggi dan memiliki rasa dan aroma yang sedap spesifik yang sangat digemari masyarakat, sehingga berpotensi untuk dikembangkan menjadi bumbu bubuk penyedap. Tetapi, selama proses pengolahan dapat terjadi kerusakan pada karakteristik dan senyawa-senyawa yang ada pada ikan baung asap. Salah satu cara untuk menjaga senyawa pada ikan baung asap yaitu dengan penambahan alginat. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan alginat terhadap karakteristik bumbu bubuk ikan baung asap dan konsentrasi alginat yang tepat. Penelitian ini dilakukan dengan Rancangan Acak Kelompok Lengkap (RAKL) dengan perlakuan tunggal dan empat ulangan. Pada penelitian ini digunakan formulasi penambahan alginat dengan 7 taraf yaitu P0 (0%), P1 (2%), P2 (4%), P3 (6%), P4 (8%), P5 (10%), dan P6 (12%) (b/b). Kesamaan ragam diuji dengan uji Bartlett, data diolah dengan analisis ragam untuk memperoleh penduga ragam galat serta dilanjutkan dengan uji BNT 5%. Pada penelitian ini dihasilkan bumbu bubuk ikan baung asap terbaik yaitu perlakuan P3 dengan penambahan alginat 6% (b/b). dengan skor uji skoring yang meliputi warna 4,32 (antara sangat putih kecoklatan dan coklat), rasa 3,52 (gurih), aroma 3,92 (antara sangat khas ikan asap dan netral), dan skor uji hedonik yang meliputi warna 3,18 (cukup suka), rasa 3,55 (suka), aroma 3,14 (cukup suka) dan kekentalan 3,42 (cukup suka), kadar air sebesar 3,85%, asam glutamat 11,25%, kadar peptida 1,99%, kadar protein 68,67%, kadar lemak 12,23%, kadar abu 14,39%, kadar NaCl 7,81% dan mikrobiologi meliputi TPC dan kapang khamir $0,3 \times 10^2$ CFU/g.

Kata-kata kunci: Alginat, bumbu, ikan baung asap