ABSTRACT

THE EFFECT OF SKIPJACK TUNA AND WHITE OYSTER MUSHROOM *(Pleurotus ostreatus)* RATIO ON THE PHYSICAL, CHEMICAL, AND SENSORY CHARACTERISTICS OF SKIPJACK TUNA MEATBALLS *(Euthynnus affinis)*

By

Yulia Nurainy

A study was conducted to investigate the effect of the ratio of skipjack tuna to white oyster mushroom (Pleurotus ostreatus) on the physical, chemical, and sensory characteristics of skipjack tuna meatballs. The addition of white oyster mushrooms was expected to increase fiber content, improve color, and enhance the texture of the skipjack tuna meatballs. This research employed a Randomized Complete Block Design (RCBD) with six treatment ratios of skipjack tuna and white oyster mushroom (100:0%, 90:10%, 80:20%, 70:30%, 60:40%, 50:50%) and four replications. The results showed that the addition of white oyster mushroom had a highly significant effect on moisture content, ash content, sensory color, physical texture, and sensory taste, but no significant effect on sensory aroma, sensory texture, and overall acceptance. The best treatment was found at a ratio of 70% skipjack tuna and 30% white oyster mushroom (Y4), exhibiting characteristics of 68.16% moisture content, 2.46% ash content, 9.80% protein content, 0.63% crude fiber content, grayish-white color, non-fishy aroma, slightly chewy texture, and "liked" categories for taste and overall acceptance, conforming to the quality standards of SNI 7266:2017.

Keywords: skipjack tuna meatballs, white oyster mushroom, physical characteristics, chemical characteristics, sensory characteristics.

ABSTRAK

PENGARUH PERBANDINGAN IKAN TONGKOL DAN JAMUR TIRAM PUTIH *(Pleurotus ostreatus)* TERHADAP KARAKTERISTIK FISIK, KIMIA DAN SENSORI BAKSO IKAN TONGKOL *(Euthynnus affinis)*

Oleh

Yulia Nurainy

Penelitian mengenai pengaruh perbandingan ikan tongkol dan jamur tiram putih *(Pleurotus ostreatus)* terhadap karakteristik fisik, kimia, dan sensori bakso ikan tongkol telah dilakukan. Penambahan jamur tiram putih diharapkan dapat meningkatkan kadar serat, memperbaiki warna, dan tekstur bakso ikan tongkol. Penelitian ini menggunakan Rancangan Acak Kelompok Lengkap (RAKL) dengan enam perlakuan perbandingan ikan tongkol dan jamur tiram putih (100:0%, 90:10%, 80:20%, 70:30%, 60:40%, 50:50%) dan empat kali ulangan. Hasil penelitian menunjukkan bahwa penambahan jamur tiram putih berpengaruh sangat nyata terhadap kadar air, kadar abu, warna sensori, tekstur fisik, dan rasa sensori, tetapi tidak berpengaruh nyata terhadap aroma sensori, tekstur sensori, dan penerimaan keseluruhan. Perlakuan terbaik adalah pada perbandingan 70% ikan tongkol dan 30% jamur tiram putih (Y4) dengan karakteristik kadar air 68,16%, kadar abu 2,46%, kadar protein 9,80%, kadar serat kasar 0,63%, warna putih keabuan, aroma tidak amis, tekstur agak kenyal, serta rasa dan penerimaan keseluruhan dalam kategori “suka”, sesuai dengan standar mutu SNI 7266:2017.

Kata kunci: bakso ikan tongkol, jamur tiram putih, karakteristik fisik, kimia, sensori