

ABSTRAK

KARAKTERISTIK FISIK, SENSORI, DAN KIMIA NUGET IKAN PATIN (*Pangasius hypophthalmus*) DENGAN PENAMBAHAN PUREE LABU KUNING (*Curcubita moschata*)

Oleh

NOVENDA ABELIA

Penelitian ini bertujuan mengetahui pengaruh penambahan *puree* labu kuning terhadap karakteristik fisik, kimia dan sensori naget ikan patin dan mengetahui penambahan *puree* labu kuning yang tepat sehingga menghasilkan karakteristik kimia naget ikan patin. Metode yang digunakan Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal dan 4 ulangan dengan 7 taraf yaitu 0%(P0), 10%(P1), 15%(P2), 20%(P3), 25%(P4), 30%(P5), dan 35%(P6) b/b 200 g ikan patin. Data dianalisis secara statistik menggunakan uji Barlett dan uji Tukey dilanjutkan dengan analisis ragam dan uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan penambahan *puree* labu kuning berpengaruh sangat nyata terhadap sifat sensori naget ikan patin matang maupun mentah pada uji skoring (tekstur, rasa, aroma, warna) dan uji hedonik (tekstur, rasa, aroma, warna, penerimaan keseluruhan). Penambahan *puree* labu kuning yang tepat yaitu perlakuan P4 (25%) dengan skor uji skoring yang meliputi tekstur matang 3,37 (agak lunak) dan tekstur mentah 3,25 (agak lunak), rasa matang 4,75 (sangat gurih), aroma matang 3,33 (agak khas ikan) sedangkan aroma mentah 3,62 (khas ikan), warna matang dan mentah 3,54 (putih kekuningan) dan skor uji hedonik yang meliputi tekstur matang 3,64 (suka) sedangkan tekstur mentah 3,56 (suka), rasa matang 4,46 (sangat suka), aroma matang 3,74 (suka) dan aroma mentah 3,62 (suka), warna matang dan mentah yaitu 4,00 (suka) serta penerimaan keseluruhan matang 4,32 (suka) sedangkan penerimaan keseluruhan mentah 3,52 (suka) serta hardness 244,94 gF/cm², kadar air 57,52%, kadar abu 2,39%, kadar protein 13,3%, kadar lemak, 5,2%, serat kasar 2,2%, kadar total karotenoid 90µg/gr, aktivitas antioksidan 1,21%.

Kata kunci: Naget, ikan patin, *puree* labu kuning

ABSTRACT

PHYSICAL, SENSORY, AND CHEMICAL CHARACTERISTICS OF PATIN FISH (*Pangasius hypophthalmus*) WITH THE ADDITION OF YELLOW PUMPKIN PUREE (*Curcubita moschata*)

By

NOVENDA ABELIA

This research aimed to determine the effect of pumpkin puree addition on the physical and sensory characteristics of catfish nugget, to identify the appropriate level of puree addition to achieve optimal chemical properties. The study used in a Complete Group Randomized Design (RAKL) with a single factor of 7 level treatments and 4 replication: 0%(P0), 10%(P1), 15%(P2), 20%(P3), 25%(P4), 30%(P5), and 35%(P6) based on the weight of 200 g of fish and statistically analyzed using Bartlett's and Tukey's tests, the data was further analyzed using the BNJ test at 5% significance levels. The results showed that the addition of pumpkin puree significantly affected the sensory properties of both cooked and raw catfish nuggets in scoring tests (texture, taste, aroma, color) and hedonic tests (texture, taste, aroma, color, and overall acceptance). The optimal treatment was P4 (25% pumpkin puree), which yielded the following scoring test results: cooked texture 3.37 (slightly soft), raw texture 3.25 (slightly soft), cooked taste 4.75 (very savory), cooked aroma 3.33 (slightly fishy), raw aroma 3.62 (fishy), and both cooked and raw color 3.54 (yellowish white). The hedonic test scores were: cooked texture 3.64 (liked), raw texture 3.56 (liked), cooked taste 4.46 (very liked), cooked aroma 3.74 (liked), raw aroma 3.62 (liked), color (cooked and raw) 4.00 (liked), overall acceptance (cooked) 4.32 (liked), and overall acceptance (raw) 3.52 (liked), hardness of 244.94 gF/cm², moisture content 57.52%, ash content 2.39%, protein content 13.3%, fat content 5.2%, crude fiber 2.2%, total carotenoid 90 µg/g, and antioxidant activity of 1.21%.

Keywords:Catfish nugget, catfish, pumpkin puree.