

ABSTRACT

THE EFFECT OF ADDING CARROT *PUREE* (*Daucus carota L*) TO CATFISH PATTY (*Clarias sp*) ON PHYSICAL, CHEMICAL, AND SENSORY PROPERTIES

By

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This study aims to determine the effect of adding carrot *puree* (*Daucus carota L*) on the physical, chemical, and sensory properties of catfish *patties* (*Clarias sp*). The study was conducted using a Completely Randomized Block Design (CRBD) with six treatment levels of carrot puree concentration: 0%, 10%, 15%, 20%, 25%, and 30% of the weight of catfish meat, each with four replicates. The parameters observed included moisture content, physical properties (*hardness*, *cohesiveness*, and *springiness*), sensory analysis (scoring and hedonic), and chemical analysis for the best treatment. The results showed that the addition of carrot puree had a significant effect on *hardness* and *springiness* values but did not significantly affect *cohesiveness*. Sensory analysis revealed that the addition of carrot puree significantly affected color, and overall acceptability. The best treatment was achieved with a 25% addition of carrot puree (P4), resulting in patties with moisture content, fat content, protein content, crude fiber, and antioxidant activity that met the quality standards of SNI 8503:2018. The addition of carrot puree can increase the fiber and carotenoid content of the patty while improving sensory quality without significantly reducing internal texture.

Keywords: *Carotenoid, carrot puree, catfish patty, sensory, texture,*

ABSTRAK

PENGARUH PENAMBAHAN *PUREE* WORTEL (*Daucus carota L*) PADA PATTY IKAN LELE (*Clarias sp*) TERHADAP SIFAT FISIK, KIMIA, DAN SENSORI

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *puree* wortel (*Daucus carota L*) terhadap sifat fisik, kimia, dan sensori *patty* ikan lele (*Clarias sp*). Penelitian dilaksanakan menggunakan Rancangan Acak Kelompok Lengkap (RAKL) dengan enam perlakuan konsentrasi *puree* wortel: 0%, 10%, 15%, 20%, 25%, dan 30% dari berat daging ikan lele, masing-masing dengan empat ulangan. Parameter yang diamati meliputi kadar air, sifat fisik (*hardness*, *cohesiveness*, dan *springiness*), analisis sensori (skoring dan hedonik), serta analisis kimia untuk perlakuan terbaik. Hasil penelitian menunjukkan bahwa penambahan *puree* wortel memberikan pengaruh nyata terhadap nilai *hardness* dan *springiness*, namun tidak memberikan pengaruh nyata terhadap *cohesiveness*. Secara sensori, penambahan *puree* wortel berpengaruh nyata terhadap warna, dan penerimaan keseluruhan. Perlakuan terbaik diperoleh pada penambahan 25% *puree* wortel (P4) yang menghasilkan *patty* dengan kadar air, kadar lemak, kadar protein, serat kasar, dan aktivitas antioksidan yang sesuai dengan standar mutu SNI 8503:2018. Penambahan *puree* wortel dapat meningkatkan kandungan serat dan karotenoid *patty*, sekaligus memperbaiki mutu sensori tanpa menurunkan tekstur internal secara signifikan.

Kata kunci: *Karotenoid, patty ikan lele, puree wortel, tekstur, sensori*