

ABSTRACT

THE ADDITION OF SACHA INCHI CAKE FLOUR (*Plukenetia volubilis* L.) ON THE CHARACTERISTICS OF TRASH FISH SAUSAGE

By

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This study aims to determine the effect of the addition of sacha inchi cake flour (*Plukenetia volubilis* L.) on the physical, chemical, and sensory properties of trash fish sausage, and determine the optimal concentration of sacha inchi cake flour that produces sausage with the best characteristics in accordance with SNI 7755: 2013. The study used a Randomized Complete Group Design (RAKL) with one factor, namely the concentration of sacha inchi cake flour (0%, 5%, 10%, 15%, 20%, and 25%) calculated from the weight of trash fish meat. Parameters observed included chemical analysis of moisture content, physical analysis, color analysis, sensory analysis (appearance, taste, aroma, and texture), sensory analysis of paired liking, and chemical analysis of the best treatment (ash, protein, and fat content). The results showed that the addition of sacha inchi cake flour had a significant effect on the physical, chemical, and sensory characteristics of trash fish sausage. The best treatment was obtained at 10% concentration of sacha inchi cake flour addition (P3), with 1.97% ash content, 16.63% protein content, 30.72% fat content. Sacha inchi cake flour has the potential as an alternative binder to skim milk in making fish sausage, so that it can increase the added value of agricultural waste as well as diversify processed low fish products.

Keywords: sacha inchi cake flour, trash fish, fish sausage

ABSTRAK

PENAMBAHAN TEPUNG AMPAS SACHA INCHI (*Plukenetia volubilis* L.) TERHADAP KARAKTERISTIK SOSIS IKAN RUCAH

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung ampas sachu inchi (*Plukenetia volubilis* L.) terhadap sifat fisik, kimia, dan sensori sosis ikan rucuh, serta menentukan konsentrasi optimal tepung ampas sachu inchi yang menghasilkan sosis dengan karakteristik terbaik sesuai dengan SNI 7755:2013. Penelitian menggunakan Rancangan Acak Kelompok Lengkap (RAKL) dengan satu faktor, yaitu konsentrasi tepung ampas sachu inchi (0%, 5%, 10%, 15%, 20%, dan 25%) yang dihitung dari berat daging ikan rucuh. Parameter yang diamati meliputi analisis kimia kadar air, analisis fisik, analisis warna, analisis sensori (kenampakan, rasa, aroma, dan tekstur), analisis sensori kesukaan berpasangan, serta analisis kimia perlakuan terbaik (kadar abu, protein, dan lemak). Hasil penelitian menunjukkan bahwa penambahan tepung ampas sachu inchi berpengaruh nyata terhadap karakteristik fisik, kimia, dan sensori sosis ikan rucuh. Perlakuan terbaik diperoleh pada konsentrasi 10% penambahan tepung ampas sachu inchi (P3), dengan kadar abu 1,97%, kadar protein 16,63%, kadar lemak 30,72%. Tepung ampas sachu inchi berpotensi sebagai bahan pengikat alternatif pengganti susu skim dalam pembuatan sosis ikan, sehingga dapat meningkatkan nilai tambah limbah pertanian sekaligus diversifikasi produk olahan ikan rucuh.

Kata kunci: tepung ampas sachu inchi, ikan rucuh, sosis ikan