

ABSTRACT

THE EFFECT OF ADDITION OF BAMBOO SHOOTS (*Dandrocalamus asper*) ON THE SENSORY QUALITIES OF CATFISH FLOSS (*Clarias gariepinus*)

By

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Bamboo shoots were one of the vegetables that had a relatively high fiber content. The fiber in bamboo shoots could be utilized to improve the nutritional value of catfish floss. This study aimed to determine the optimal concentration of bamboo shoots in producing catfish floss with the best sensory characteristics. The study used a Completely Randomized Design (CRD) with six treatments: P0 (0%), P1 (10%), P2 (20%), P3 (30%), P4 (40%), and P5 (50%), and four replications. The obtained data were analyzed using Bartlett's test and Tukey's test, followed by analysis of variance and further testing using the Honestly Significant Difference (HSD) test at a 5% significance level. The results showed that the concentration of bamboo shoots used had a significant effect on sensory properties including color, aroma, taste, texture, and overall acceptance, as well as on the resulting moisture content. Treatment P2, with the addition of 20% bamboo shoots, produced the best catfish floss with sensory characteristics of brown color (1.73), a very distinctive catfish floss taste (2.87), a very distinctive catfish floss aroma (3.00), a crunchy and slightly clumped texture (2.67), and overall acceptance rated as highly liked (2.94). It also resulted in a moisture content of 10.69%, protein content of 43.35%, crude fiber content of 16.72%, and fat content of 28.75%.

Keyword : bamboo shoot, catfish, fish floss

ABSTRAK

PENGARUH PENAMBAHAN REBUNG (*Dandrocalamus asper*) TERHADAP SENSORI ABON IKAN LELE (*Clarias gariepinus*)

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Rebung merupakan salah satu sayuran yang memiliki kandungan serat yang cukup tinggi. Serat pada rebung dapat dimanfaatkan dalam meningkatkan nilai gizi dari abon ikan lele. Penelitian ini bertujuan mengenai konsentrasi rebung yang optimal dalam menghasilkan abon ikan lele dengan karakteristik sensori terbaik. Penelitian ini menggunakan metode Rancangan Acak Kelompok Lengkap (RAKL) dengan 6 perlakuan yakni P0 (0%), P1 (10%), P2 (20%), P3 (30%), P4 (40%), P5 (50%) dan 4 ulangan. Data yang diperoleh dianalisis dengan uji *Barlett* dan uji *Tuckey* lalu dilanjutkan dengan analisis ragam dan uji lanjutan menggunakan uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan konsentrasi rebung yang digunakan berpengaruh nyata terhadap sifat sensori yang meliputi warna, aroma, rasa, tekstur, dan penerimaan keseluruhan serta berpengaruh nyata terhadap kadar air yang dihasilkan. Perlakuan P2 dengan penambahan rebung 20% menghasilkan abon ikan lele terbaik dengan sifat sensori warna abon yang coklat (1,73), rasa yang sangat khas abon ikan (2,87), aroma yang sangat khas abon ikan (3,00), tekstur yang renyah agak menggumpal (2,67) dan penerimaan keseluruhan yang sangat suka (2,94) serta kadar air 10,69%, kadar protein 43,35%, kadar serat kasar 16,72% dan kadar lemak 28,75%.

Kata kunci : rebung, ikan lele, abon ikan lele