

**PENGARUH PENAMBAHAN BUBUK DAUN SINGKAI
TERHADAP KARAKTERISTIK *NUGGET* IKAN CAKALANG**

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*Sebagai Salah Satu syarat untuk memperoleh
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Pengaruh Penambahan Bubuk Daun Sungkai (*Peronema canescens* Jack) Terhadap Karakteristik *Nugget* Ikan Cakalang (*Katsuwonus pelamis*)

Serly Amrilia Wildayani, Ismed, Novizar Nazir

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk daun sungkai terhadap karakteristik *nugget* ikan cakalang. Rancangan pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang dilakukan pada penelitian ini adalah A (kontrol), B (penambahan bubuk daun sungkai 0,5%), C (penambahan bubuk daun sungkai 1%), D (penambahan bubuk daun sungkai 1,5%) dan E (penambahan bubuk daun sungkai 2%). Data yang didapatkan pada penelitian dilakukan analisis statistik secara ANOVA kemudian dilanjutkan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5% dan 1%. Hasil penelitian menunjukkan bahwa bubuk daun sungkai memberikan pengaruh berbeda sangat nyata pada taraf ($\alpha=1\%$) terhadap kadar air pada hari ke-0 dan 7, kadar karbohidrat, aktivitas antioksidan, kadar serat kasar, kekerasan, organoleptik warna dan rasa. Kemudian memberikan pengaruh berbeda nyata pada taraf ($\alpha=5\%$) terhadap kadar abu, kadar protein dan kadar lemak. Sedangkan memberikan pengaruh berbeda tidak nyata pada taraf ($\alpha=5\%$) terhadap kadar air hari ke-14, daya serap minyak serta organoleptik aroma dan tekstur. Perlakuan terbaik berdasarkan sifat kimia, fisik, dan organoleptik adalah perlakuan C dengan kadar air (49,70%), kadar abu (1,89%), kadar protein (13,17%), kadar lemak (0,93%), kadar karbohidrat (33,73%), aktivitas antioksidan (47,20%), kadar serat kasar (3,94%), daya serap minyak (9,67%), kekerasan (43,98 N/cm²), angka lempeng total (1.0×10^4 CFU/g), analisis organoleptik warna 3,50 (suka), aroma 3,70 (suka), rasa 4,00 (suka) dan tekstur 3,90 (suka).

Kata kunci: daun sungkai, ikan cakalang, *nugget*, karakteristik

Effect of Addition of Sungkai Leaf Powder (*Peronema canescens Jack*) on the Characteristics of Skipjack Nuggets (*Katsuwonus pelamis*)

Serly Amrilia Wildayani, Ismed, Novizar Nazir

ABSTRACT

This research was aims to determine the effect of adding sungkai leaf powder to the characteristics of skipjack tuna nuggets. The design in this study used a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were A (control), B (addition of 0.5% sungkai leaf powder), C (addition of 1% sungkai leaf powder), D (addition of 1.5% sungkai leaf powder) and E (addition of sungkai leaf powder). sungkai leaves 2%). The data obtained in the study were statistically analyzed using ANOVA and then continued with Duncan's New Multiple Range Test (DNMRT) analysis at 5% and 1% levels. The results showed that sungkai leaf powder had a very significant effect at the level ($\alpha=1\%$) on water content on days 0 and 7, carbohydrate content, antioxidant activity, crude fiber content, hardness, organoleptic color and taste. Then gave a significantly different effect on the level ($\alpha=5\%$) on the ash content, protein content and fat content. Meanwhile, the effect was not significantly different at the level ($\alpha=5\%$) on the water content on the 14th day, oil absorption and organoleptic aroma and texture. The best treatment based on chemical, physical, and organoleptic properties was treatment C with water content (49.70%), ash content (1.89%), protein content (13.17%), fat content (0.93%), carbohydrate content (33.73%), antioxidant activity (47.20%), crude fiber content (3.94%), oil absorption (9.67%), hardness (43.98 N/cm²), total plate count (1.0 x 10⁴ CFU/g), color organoleptic analysis 3.50 (like), aroma 3.70 (like), taste 4.00 (like) and texture 3.90 (like).

Keywords: sungkai leaf, skipjack tuna, nuggets, characteristics