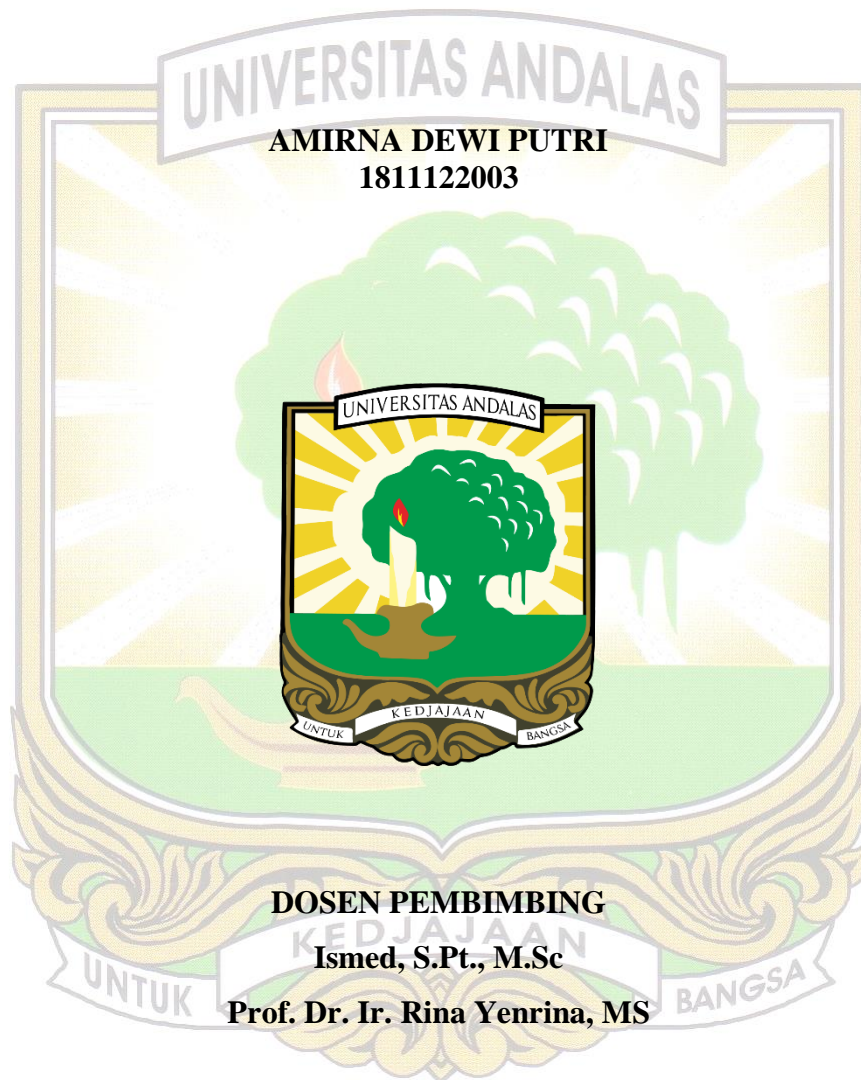


**PENGARUH PENAMBAHAN REBUNG BAMBU
(*Dendrocalamus asper*) TERHADAP KARAKTERISTIK ABON
IKAN TONGKOL (*Euthynnus affinis*)**



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Pengaruh Penambahan Rebung Bambu (*Dendrocalamus asper*) terhadap Karakteristik Abon Ikan Tongkol (*Euthynnus affinis*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan rebung bambu terhadap karakteristik abon ikan tongkol. Rancangan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu Perlakuan A (tanpa penambahan rebung bambu), B (penambahan rebung bambu 10%), C (penambahan rebung bambu 20%), D (penambahan rebung bambu 30%), dan E (penambahan rebung bambu 40%). Data penelitian dianalisis statistika secara ANOVA dan dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5% dan 1%. Hasil penelitian menunjukkan bahwa penambahan rebung bambu pada abon ikan tongkol memberikan pengaruh berbeda sangat nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, kadar kalium, angka lempeng total, dan berpengaruh berbeda nyata terhadap uji organoleptik rasa dan aroma. Sedangkan tidak berpengaruh nyata terhadap kesukaan panelis pada uji organoleptik warna dan tekstur. Perlakuan terbaik berdasarkan pada karakteristik kimia, mikrobiologi, dan organoleptik abon ikan tongkol adalah pada perlakuan C (penambahan rebung bambu 20%) dengan karakteristik kimia kadar air (12,33 %), kadar abu (3,32%), kadar protein (22,99%), kadar lemak (17,57%), kadar karbohidrat (43,78%), kadar serat kasar (5,83%), kadar kalium (524,69 mg/100g), angka lempeng total ($2,1 \times 10^4$ CFU/g). Penerimaan panelis terhadap rasa 3,85 (suka), aroma 3,80 (suka), warna 3,80 (suka), dan tekstur 3,90 (suka).

Kata kunci - abon, ikan tongkol, rebung bambu, karakteristik, serat kasar

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The Effect of Addition of Bamboo Shoot (*Dendrocalamus asper*) on the Characteristics of Shredded Tuna (*Euthynnus affinis*)

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ABSTRACT

This study aims to determine the effect of adding bamboo shoots to the characteristics of shredded tuna. used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were Treatment A (without the addition of bamboo shoots), B (10% addition of bamboo shoots), C (20% addition of bamboo shoots), D (30% addition of bamboo shoots), and E (40% addition of bamboo shoots). The research data were analyzed by ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) analysis at 5% and 1% levels. The results showed that the addition of bamboo shoots to shredded tuna had a very significant effect on the water content, ash content, protein content, fat content, carbohydrate content, crude fiber content, potassium content, total plate count, and had an effect on significantly different on the taste and aroma organoleptic tests. Meanwhile, there was no significant effect on panelists preference for color and texture organoleptic tests. The best treatment based on the chemical, microbiological, and organoleptic characteristics of shredded tuna was treatment C (20% addition of bamboo shoots) with chemical characteristics of water content (12,33 %), ash content (3,32%), protein content (22,99%), fat content (17,57%), carbohydrate content (43,78%), crude fiber content (5,83%), potassium content (524,69 mg/100g), total plate count ($2,1 \times 10^4$ CFU/g). Panelists acceptance of taste was 3,85 (like), aroma was 3,80 (liked), color was 3,80 (liked), and texture was 3,90 (liked).

Keywords – shredded, tuna, bamboo shoot, characteristics, crude fiber

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