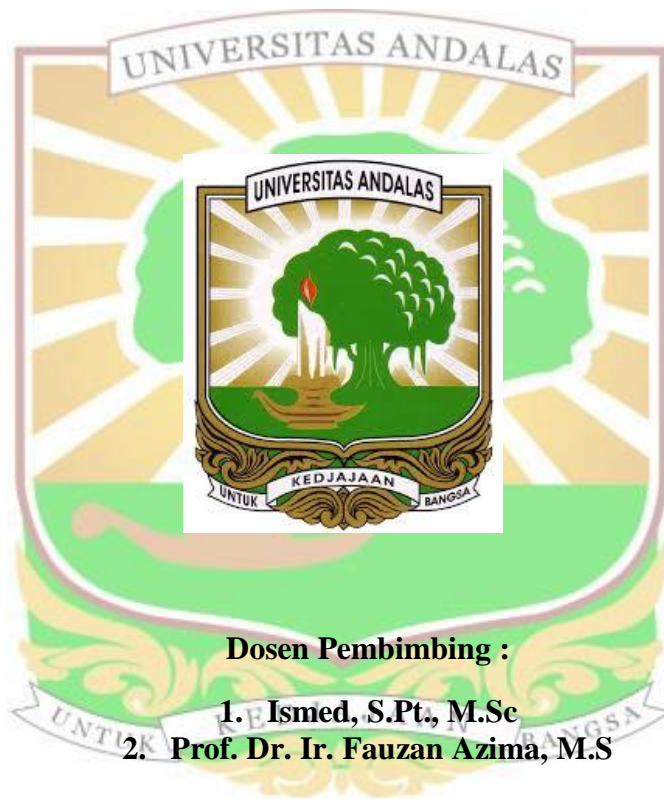


PENGARUH PENAMBAHAN TEPUNG WORTEL (*Daucus carota* L.) TERHADAP KARAKTERISTIK *NUGGET* IKAN KEMBUNG (*Rastrelliger* sp.)

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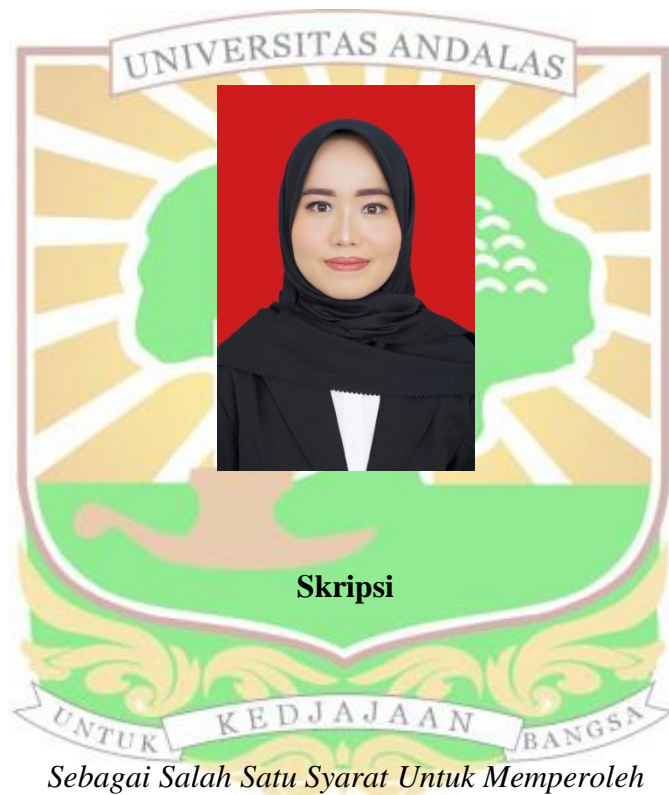
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*Sebagai Salah Satu Syarat Untuk Memperoleh
Gelar Sarjana Teknologi Pertanian*

**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Tepung Wortel (*Daucus carota* L.) terhadap Karakteristik *Nugget* Ikan Kembung (*Rastrelliger* sp.)

Nadilla Riyansyah, Ismed, Fauzan Azima

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung wortel terhadap karakteristik kimia, fisik dan organoleptik *nugget* ikan kembung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 6 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu penambahan tepung wortel A (kontrol), B (8%), C (9%), D (10%), E (11%), dan F (12%). Analisis data pada penelitian ini menggunakan *Analysis of Variance* (ANOVA) dan apabila berbeda nyata dilanjutkan dengan *Duncan's News Multiple Range Test* (DNMRT) pada taraf 5% dan 1%. Hasil penelitian menunjukkan bahwa penambahan tepung wortel terhadap karakteristik *nugget* ikan kembung berpengaruh sangat nyata ($P < 0,01$) terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, total karotenoid, kekerasan, dan organoleptik kenampakan, bau, rasa, dan tekstur. Akan tetapi berpengaruh tidak nyata terhadap susut masak *nugget*. Sedangkan berdasarkan uji mikrobiologi terdapat perbedaan nilai ALT yang didapatkan. Perlakuan terbaik dalam penelitian ini adalah perlakuan C berdasarkan karakteristik kimia, fisik, dan penerimaan organoleptik dengan nilai rata-rata sebagai berikut : kadar air (55,56%), kadar abu (1,92%), kadar protein (11,14%), kadar lemak (3,07%), kadar karbohidrat (28,32%), total karotenoid (11,65 $\mu\text{g/g}$), susut masak (3,89%), kekerasan (74,07 N/cm^2), ALT ($2,4 \times 10^4$ CFU/g), kenampakan (8,6), bau (8,3), rasa (8,4), dan tekstur (8,3).

Kata kunci : karakteristik, ikan kembung, *nugget*, tepung wortel



Effect of Addition of Carrot Flour (*Daucus carota* L.) on The Characteristics of Mackerel Fish (*Rastrelliger* sp.) Nugget

Nadilla Riyansyah, Ismed, Fauzan Azima

ABSTRAK

The aims of this research is to determine the effect of addition carrot flour on chemical, physical and organoleptic characteristics of mackerel fish nugget. This research are using Completely Randomized Desaign (CRD) consist of 6 treatments and 3 replication. The propotion in this research are the addition A (control), B (8%), C (9%), D (10%), E (11%), and F (12%) of carrot flour. The data analysis in this study are using Analysis of Variance (ANOVA) and if it different significantly then continued with Duncan's News Multiple Range Test (DNMRT) at 5% and 1% level. The results showed that the addition of carrot flour to the characteristics of mackerel fish nugget had a very significant effect on water content, ash content, protein content, fat content, carbohydrate content, carotenoid total, hardness, and organoleptic on appearance, flavor, taste, and texture. But does not have significant effect on cooking loss. Meanwhile, based on microbiological test, there are differences values in the total plate count that obtained. The best treatment treatment in this research was treatment C based on chemical, physical, and organoleptic properties with an average : water content (55,56%), ash content (1,92%), protein content (11,14%), fat content (3,07%), carbohydrate content (28,32%), carotenoid total (11,65 µg/g), cooking loss (3,89%), hardness (74,07 N/cm²), total plate count (2,4x10⁴ CFU/g), appearance (8,6), flavor (8,3), taste (8,4), and texture (8,3).

Keywords : characteristic, carrot flour, mackerel fish, nugget

