

# Pengaruh Pencampuran Daging Kerang Lokan (*Geloina erosa*) dan Ikan Teri (*Stolephorus sp.*) Terhadap Karakteristik *Nugget* yang Dihasilkan

Zakiah Mahaputri, Sahadi Didi Ismanto, Neswati

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat perbandingan daging kerang lokan (*Geloina erosa*) dan ikan teri (*Stolephorus sp.*) terhadap karakteristik kimia dan fisik *nugget* yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan pada penelitian ini adalah perbandingan antara daging kerang lokan dan ikan teri : A (70:30), B (60:40), C (50:50), D (40:60), E (30:70). Hasil pengamatan dari masing-masing parameter dianalisa secara statistik dengan menggunakan ANOVA dan jika berpengaruh berbeda nyata maka dilanjutkan dengan uji Duncan's New Multi Range (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan perbandingan daging kerang lokan dan ikan teri memberikan pengaruh yang berbeda nyata terhadap kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar kalsium, daya serap minyak, daya ikat air dan tingkat kekerasan tetapi tidak berpengaruh nyata terhadap kadar air, susut masak, tekstur, aroma, warna, dan rasa. Produk terbaik pada penelitian ini berdasarkan penerimaan panelis adalah perlakuan D (Lokan 40%: Teri 60%) dengan kriteria kadar air 54,08%, kadar abu 1,48%, kadar protein 12,74%, kadar lemak 11,59%, karbohidrat 20,12%, kadar kalsium 388,76 (mg/100g), daya serap minyak 10,47%, susut masak 17,96%, daya ikat air 36,0%, angka lempeng total  $1,9 \times 10^4$  Cfu/g, kekerasan 33,67 N/cm<sup>2</sup> dan tingkat kesukaan panelis (warna 3,70%, aroma 3,80%, rasa 3,97%, dan tekstur 3,90%).

**Kata Kunci** – daging kerang lokan, ikan teri, *nugget*

**The Influence of Mixing on Shells Meat (*Geloina erosa*) and Anchovy (*Stolephorus sp.*) towards The Characteristics of Resulting Nugget**

**Zakiah Mahaputri, Sahadi Didi Ismanto, Neswati**

**ABSTRACT**

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The aim of this research is to discover the influence of the comparison degree between shells meat (*Geloina erosa*) and anchovy (*Stolephorus sp.*) againsts the characteristic of chemistry and nugget's physical produced. This research uses Completely Randomized Design (CRD) by 5 treatments and 3 repetitions. The treatment in this research is the comparison between shells meat lokan and anchovy: A (70:30), B (60:40), C (50:50), D (60:40), E (70:30). The result of observation from each parameters analyzed statistically by using ANOVA, if it is different evident influential will continue by using Duncan's New Multiple Range Test (DNMRT) at 5% level. The finding shows that comparison between shells meat and anchovy give a significant effect on mineral content, protein content, fatty content, carbohydrate content, calcium content, absorption of oil, water holding capacity and the level of violence, but it doesn't significant effect of water content, cooking loss, texture, aroma, colour and flavor. The best product in this research based on panelist acceptance is treatment of D (meat lokan 40% : anhcovy 60%) by the criteria of water content for 54,08%, mineral content 1,48%, protein content 12,74%, fatty content 11,59%, carbohydrate 20,12%, calsim content 388,76 (mg/100g), absorption of oil 10,47%, cooking loss 17,96%, water holding capacity 36,0% colony forming units  $1,9 \times 10^4$  Cfu/g, the level of violence  $33,67 \text{ N/cm}^2$ , and the preference level panelists (colour 3,70%, aroma 3,80%, flavor 3,97%, and texture 3,90%).

**Keyword** – shells meat, anchovy, nugget

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