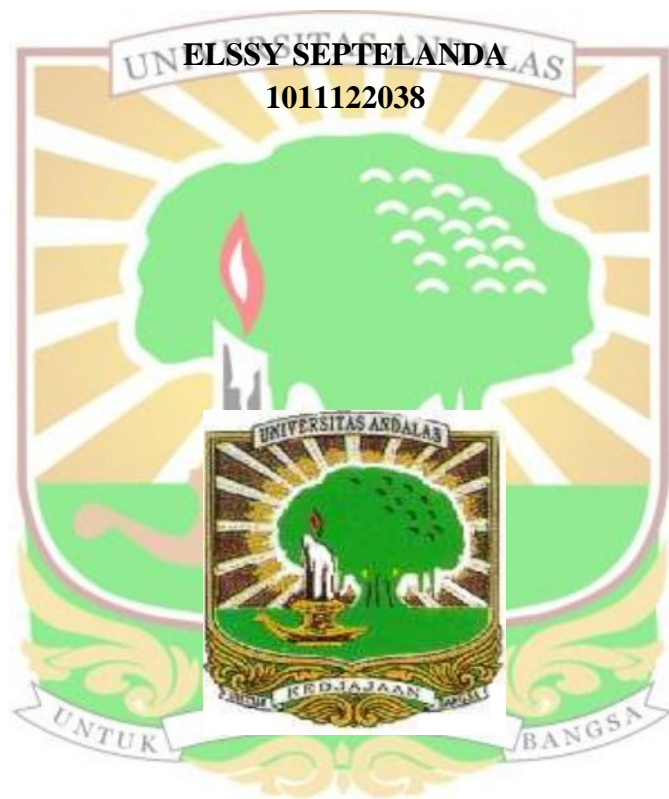


**PENGARUH PENAMBAHAN TEPUNG TAPIOKA
TERHADAP KARAKTERISTIK *NUGGET* IKAN BETUTU
(*Oxyeleotris marmorata*)**



**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Tepung Tapioka terhadap Karakteristik Nugget Ikan Betutu (*Oxyeleotris marmorata*)

Elssy Septelanda, Diana Sylvi, Ismed

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung tapioka terhadap karakteristik dan organoleptik *nugget* ikan betutu (*Oxyeleotris marmorata*). Penelitian ini menggunakan RAL (Rancangan Acak Lengkap) dengan 5 perlakuan dan 3 kali ulangan. Data yang diperoleh kemudian dianalisis dengan menggunakan sidik ragam dengan uji F. Jika F hitung lebih besar dari F tabel, maka dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah perbandingan daging ikan betutu dengan tepung tapioka dengan perlakuan adalah A= 95% : 5% , B= 90% : 10%, C= 85% : 15%, D= 80% : 20%, E= 75% : 25%. Berdasarkan hasil penelitian tingkat pencampuran daging ikan betutu dengan tepung tapioka memberikan pengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, daya serap minyak, daya mengikat air atau WHC (*Water Holding Capacity*) dan susut masak atau *Cooking Loss*. Menurut standar SNI *nugget* ayam 01-6683-2002, *nugget* ikan betutu untuk perlakuan A, B, C dan D telah memenuhi standar SNI dengan nilai kadar air (57,61% - 56,40%), kadar abu (0,84% - 0,65%), kadar protein (17,69% - 12,27%), kadar lemak (3,55% - 2,79%), kadar karbohidrat (20,30% - 27,89%), daya serap minyak (9,44% - 6,81%), daya mengikat air (35,67% - 39,45%), susut masak (6,07% - 1,14%), dan angka penyimpanan lempeng total ($6,4 \times 10^3 - 4,2 \times 10^4$ CFU/g).

Kata kunci - *nugget*, ikan betutu, tepung tapioka



**Effect of additional Tapioca to Characteristics of Marble Goby
Fish Nugget
(*Oxyeleotris marmorata*)**

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ABSTRACT

The aim of this research were to find out the effect of additional tapioca to characteristics and organoleptic Marble Goby fish Nugget (*Oxyeleotris marmorata*). This research used randomized completely design (RCD) consisted of 5 treatments and 3 repetitions. The data analysis statistically by using F test, if F calculation bigger than F standard then continued with Duncan's New Multiple Range Test (DNMRT) at degree 5%. The treatment of this research were the ratio between Marble Goby Fish and tapioca A= 95% : 5% , B= 90% : 10%, C= 85% : 15%, D= 80% : 20%, E= 75% : 25%. The result of this research shown that the ratio between Marble Goby fish and tapioca were significantly affect to water content, ash content, protein content, fat content, carbohydrate content, oil absorption, water holding capacity (WHC) and cooking loss. According to the standard SNI 01-6683-2002 chicken nuggets, marble goby fish nugget for treatments A, B, C, and D has fulfilled SNI standard with water content (57,61%-56,40%), ash content (0,84%-0,65%), protein content (17,69% - 12,27%), fat content (3,55% - 2,79%), carbohydrate content (20,30% - 27,89%), oil absorption (9,44% - 6,81%), water holding capacity (WHC) (35,67% - 39,45%), cooking loss (6,07% - 1,14%) and total plate count (TPC) ($6,4 \times 10^3 - 4,2 \times 10^4$ CFU/g).

Keywords - nugget, Marble Goby Fish, tapioca

