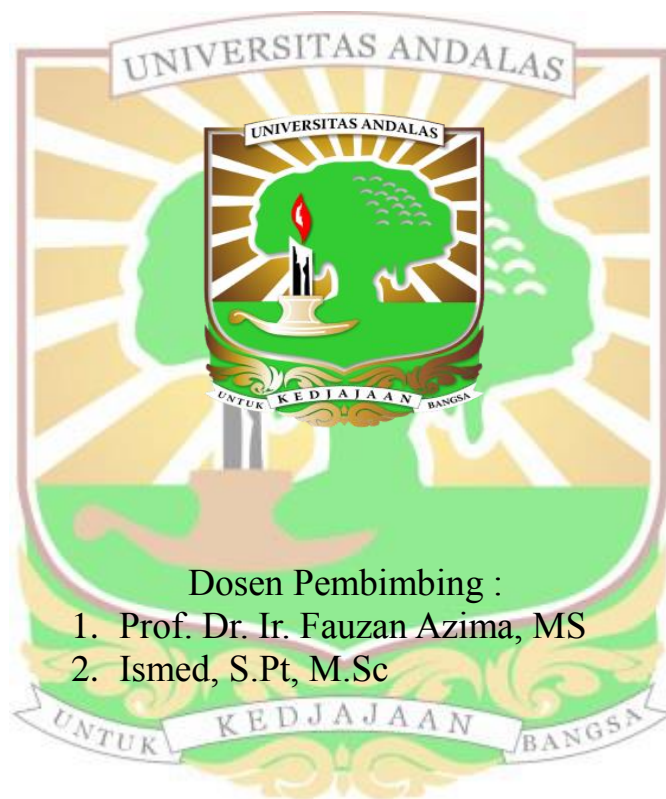


**KARAKTERISTIK KONSENTRAT PROTEIN IKAN DARI
*CHUNK MEAT TUNA (Thunnus sp.)***

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Karakteristik Konsentrat Protein Ikan (KPI) dari *Chunk Meat* Tuna (*Thunnus sp.*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik konsentrat protein ikan (KPI) dari *chunk meat* ikan tuna. Penelitian ini menggunakan tiga jenis pengering yaitu oven biasa (45 °C), oven vakum (40 °C) dan *freeze dryer* (-40 °C). Bahan baku yang digunakan adalah *chunk meat* atau sisa daging hasil potongan pada proses *bandsaw cutting* di PT. Dempo Andalas Samudera, Bungus-Padang. Berdasarkan jenis pengeringan didapatkan sifat-sifat KPI yaitu fisikokimia dan fungsional berturut-turut: rendemen (19,43-23,56%), densitas kamba (0,44-0,62 g/ml), derajat putih (76,20-77,94%), kadar air (9,68-12,34 %bk) dengan pH (8,6-8,8), kadar protein (87,02-91,69 %bk), kadar lemak (2,19-3,85 %bk), kadar abu (5,91-7,15 %bk), indeks dispersibilitas protein (43,30-47,60%), daya serap air (1,89-3,30 mL/g), daya serap lemak (1,96-2,52 g/g), daya buih (14,00-20,67%), daya emulsi (29,55-30,33%), terbentuknya gelasi sangat baik pada konsentrasi (8-16%). Berdasarkan nilai protein, didapatkan kadar protein tertinggi dengan cara pengeringan *freeze dryer* dan dilakukan pengujian komposisi asam amino dan daya cerna protein *in vitro*. Asam amino esensial tertinggi adalah lisin yaitu (99,55 mg/g), sedangkan daya cerna protein KPI didapatkan sebesar (93,61%).

Kata kunci – karakteristik, konsentrat protein ikan, tuna (*Thunnus sp.*), *chunk meat*



Characteristics of Fish Protein Concentrate (FPC) from Chunk Meat of Tuna (*Thunnus* sp.)

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ABSTRACT

This research aims to know the characteristics of fish protein concentrate (FPC) from chunk meat's tuna. This research consists of three types of dryer, were an oven (45 °C), an oven vacuum (40 °C), and a freeze dryer (-40 °C). The raw materials used a chunk meat from result of bandsaw cutting process at PT. Dempo Andalas Samudera, Bungus-Padang. Based on the method of drying showed physicochemical and functional obtained were yield (19,43-23,56%), density (0,44-0,62 g/ml), white degree (76,20-77,94%), moisture content was 9,68-12,34 (%db) with pH (8,6-8,8), protein content was 87,02-91,69 (%db), fat content was 2,19-3,85 (%db), ash content was 5,91-7,15 (%db), protein dispersibility index (43,30-47,60%), water absorption (1,89-3,30 mL/g), fat absorption (1,96-2,52 g/g), foam power (14,00-20,67%), emulsion power (29,55-30,33%), and the best gelation formation was at the concentration 8-16%. Based on the protein value, obtained the highest protein content in freeze dryer with the amino acid composition and digestibility of protein in vitro testing. The essential amino acid on lysine was highest (99.55 mg / g), with the digestibility of protein (93.61%).

Keywords – characteristics, fish protein concentrate, tuna (*Thunnus* sp.), chunk meat

