

**PENGARUH PENAMBAHAN TINGKAT KONSENTRASI  
TINTA CUMI-CUMI TERHADAP MUTU SOSIS CUMI-CUMI  
(*LOLIGO SP*)**

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# Pengaruh Penambahan Tingkat Konsentrasi Tinta Cumi-Cumi Terhadap Mutu Sosis Cumi-Cumi (*Loligo sp.*)

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## ABSTRAK

Penelitian ini bertujuan untuk meneliti pengaruh penambahan tingkat konsentrasi tinta cumi-cumi terhadap mutu sosis cumi-cumi (*Loligo sp.*) dengan bahan pengikat tepung tempe, memperoleh sosis cumi-cumi dengan sifat fisik, kimia dan uji sensoris yang sesuai SNI 01-3820-1995 dan mendapatkan tingkat perbandingan penambahan konsentrasi tinta cumi-cumi yang terbaik dalam menghasilkan sosis cumi-cumi berdasarkan sifat fisik, kimia dan uji sensoris. Metode penelitian yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini yaitu perbandingan penambahan tingkat konsentrasi tinta cumi-cumi, A (0), B (1 g), C (2 g), D (3 g), dan E (4 g). Pengujian pada penelitian ini adalah analisis kandungan senyawa tinta cumi-cumi, sifat fisis dan sifat mekanis dari sosis cumi-cumi dengan penambahan tinta cumi-cumi. Analisis sifat kimia meliputi (kadar air, kadar abu, kadar protein, kadar lemak, dan karbohidrat). Analisis sifat fisik meliputi (warna *Hunter Lab* yaitu *Lightness*, *hue* dan *Chroma*, tekstur, uji lipat, daya serap air dan daya serap minyak). Sedangkan pada uji sensoris meliputi (warna, aroma, rasa dan tekstur). Berdasarkan hasil pengujian tinta cumi-cumi dan sosis cumi-cumi yang dihasilkan, diperoleh kandungan senyawa utama yaitu *Cyclohexan* dan *Cyclopentanedione*, perlakuan terbaik terdapat pada perlakuan E (Tinta Cumi-Cumi 4 g). Sifat kimia sosis cumi-cumi yaitu : kadar air 65,1%, kadar abu 2,3%, kadar protein 21,6%, kadar lemak 7,1% dan karbohidrat 3,8%. Sifat fisik sosis cumi-cumi yaitu : warna *Lightness* 17,6, *hue* 68,4, *Chroma* 0,62, tekstur 8,49 Kg/cm<sup>2</sup>, uji lipat 3, daya serap air 1,1% dan daya serap minyak 1,1%. Sifat sensoris sosis cumi-cumi yaitu : warna 2,5, aroma 3,8, rasa 3,7 dan tekstur 2,9.

*Kata kunci* : Tinta cumi-cumi, kualitas gizi, sosis

## The Effect of Addition of Squid Ink Concentration Level to Quality of Squid Cuttlefish (*Loligo sp.*) with Tempe Flour Binding Material

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### ABSTRACT

This study aims to examine the effect of adding the level of squid ink concentration to the quality of squid sausage (*Loligo sp.*) with binder of tempe flour, obtained squid sausage with the physical, chemical and sensory test corresponding to SNI 01-3820-1995 and obtained a comparison rate of adding the best squid ink concentration in producing squid sausages based on physical, chemical and sensory test. The research method used in this research is completely randomized design (RAL) with 5 treatments and 3 replications. The data were analyzed statistically using ANOVA and continued with *Duncan's New Multiple Range Test* (DNMRT) test at 5% level. The treatment of this research is the comparison of squid ink concentration, A (0), B (1 g), C (2 g), D (3 g), and E (4 g). Testing in this research is the analysis of squid ink compound composition, physical properties and mechanical properties of squid sausage with the addition of squid ink. Analysis of physical properties include (*Hunter Lab* color is Lightness, °hue and Chroma, texture, fold test, water absorption and oil absorption). While on the sensory test include (color, aroma, taste and texture). Based on the results of ink testing of squid and squid of the resulting squid, obtained the main compound content of *Cyclohexan* and *Cyclopentanedione*, the best treatment is in the treatment of E (4 g squid ink). The chemical properties of squid sausage are: water content 65.1%, ash content 2.3%, protein content 21.6%, fat content 7.1% and carbohydrates 3.8%. The physical properties of squid sausage are: Lightness 17.6, °hue 68.4, Chroma 0.6, texture 8.5 Kg/cm<sup>2</sup>, fold test 3, water absorption 1.1% and oil absorption 1.1%. The sensory properties of squid sausages are: color 2.5, aroma 3.8, taste 3.7 and texture 2.9.

*Keyword* : Squid ink, nutritional quality, sausage