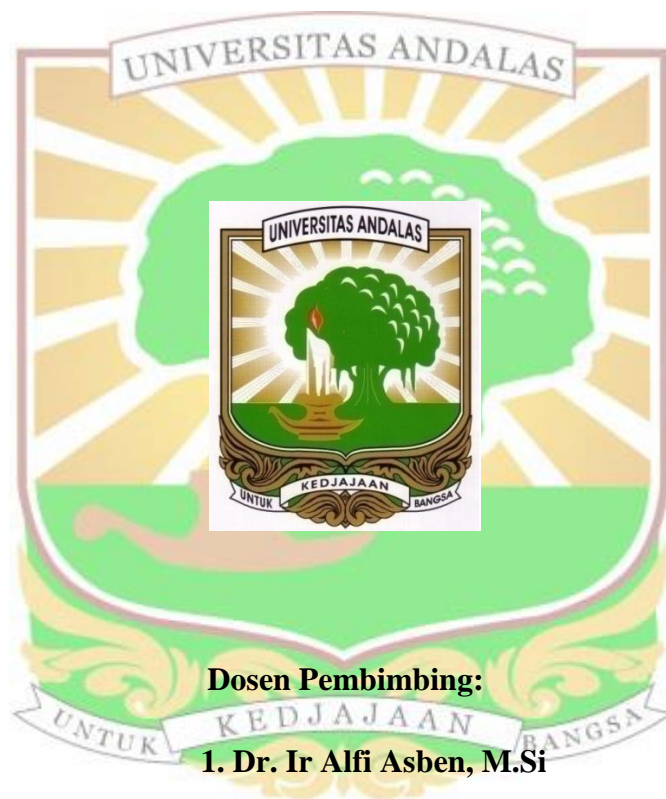


**PENGARUH PENAMBAHAN PEWARNA ANGKAK
TERHADAP KARAKTERISTIK SOSIS IKAN GABUS (*Channa
striata*)**

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Pengaruh Penambahan Pewarna Angkak Terhadap Karakteristik Sosis Ikan Gabus (*Channa striata*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk angkak terhadap karakteristik sosis ikan gabus dan mengetahui konsentrasi terbaik dari bubuk angkak yang digunakan sebagai pewarna alami sosis ikan gabus. Rancangan percobaan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, A (0%), B (0,5%), C (1%), D (1,5%) dan E (2%). Hasil penelitian menunjukkan bahwa penambahan bubuk angkak berpengaruh nyata terhadap kadar abu, warna, organoleptik (tekstur dan warna), tetapi tidak berpengaruh nyata terhadap kadar air, kadar lemak, kadar protein, nilai pH, organoleptik (rasa dan aroma). Angka lempeng total dari sosis ikan gabus yang dihasilkan sudah memenuhi standar SNI. Produk terbaik adalah perlakuan C menggunakan penambahan bubuk angkak 1% berdasarkan analisis sensori dengan karakteristik kadar air 77,15%, kadar abu 3,44%, nilai pH 6,71, angka lempeng total $4,3 \times 10^4$ cfu/g, nilai aktivitas antioksidan 16,85%, kadar protein 17,37%, kadar lemak 1,380%, ⁰Hue 29,50, dan lovastatin 1,22 ppm.

Kata kunci: Bubuk angkak, pigmen, sosis ikan gabus



The Effect Of Addition Of Angkak Pigment on the Characteristics of Fish Sausage (*Channa striata*)

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ABSTRACT

This research was aimed to determine the effect of addition of angkak powder on the characteristics of fish sausage and to know the best concentration of angkak powder which it used for natural pigment of fish sausage. This research used Completely Randomized Design (CRD) consist of 5 treatments and 3 replications, there are A (0%), B (0.5%), C (1%), D (1.5%) dan E (2%). The result showed that the addition of angkak powder significant effect on ash content, colour, and sensory properties (texture and color), and not significant effect on mouisture content, fat content, protein content, pH value, sensory properties (aroma and taste). The total plate count fish sausage meet the requipments of SNI standard. The best product is treatment C were used angkak powder 1% based on the sensory analysis. Characteristics of treatment C were moisture content 77.15%, ash content 3.44%, pH value 6.71, total plate count 4.3×10^4 cfu/g, antioxidant activity 16.85%, protein content 17.37%, fat content 1.38% °Hue 29.50 and lovastatin 1.22 ppm

Keywords: Angkak powder, pigment, fish sausage

