

**PENGARUH VARIASI PENAMBAHAN BELUT (*Monopterus albus*, Z.) PRESTO TERHADAP KARAKTERISTIK NUGGET BELUT**

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# **Pengaruh Variasi Penambahan Belut (*Monopterus albus*, Z.) Presto Terhadap Karakteristik *Nugget* Belut**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh variasi penambahan belut presto (*Monopterus albus*, Z.) terhadap karakteristik *nugget*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Variasi penambahan belut yaitu : A (60 g), B (70 g), C (80 g), D (90 g) dan E (100 g). Analisis yang dilakukan pada bahan baku adalah uji kadar air, abu, protein, lemak, kalsium dan karbohidrat. Analisis pada *nugget* adalah analisis fisik (uji kekerasan, susut masak dan daya ikat air), analisis kimia (kadar air, abu, protein, lemak, karbohidrat, kalsium), uji mikrobiologi (angka lempeng total), dan uji organoleptik (warna, aroma, rasa dan tekstur). Analisis *nugget* setelah digoreng (daya serap minyak). Hasil penelitian ini menunjukkan bahwa variasi penambahan belut memberikan pengaruh yang berbeda nyata terhadap kekerasan, daya ikat air, kadar abu, protein, lemak, kalsium, karbohidrat dan uji tingkat kesukaan, dan memberikan berpengaruh yang berbeda tidak nyata terhadap susut masak, kadar air, angka lempeng total, dan daya serap minyak. Berdasarkan uji organoleptik maka ditetapkan perlakuan terbaik pada perlakuan C (penambahan belut 80 g), dengan nilai rata-rata warna (4,30), aroma (4,30), rasa (4,50) dan tekstur (4,50). Nilai rata-rata secara fisik, kimia dan mikrobiologi adalah kekerasan (3,64%), susut masak (3,17%), daya ikat air (25,95%), air (45,56%), abu (3,75%), protein (13,34%), lemak (8,37%), kalsium (42,43 mg/100 g), karbohidrat (28,15%), angka lempeng total ( $1,1 \times 10^3$  cfu/g) dan daya serap minyak (23,54%).

**Kata kunci** : belut, karakteristik, *nugget*, presto

# **The Effect of Variation Addition of Eel (*Monopterus albus*, Z.) Presto To The Characteristic Eel Nugget**

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## **ABSTRACT**

The research was aimed to know the effect of eel addition to the characteristic of nugget. This research used Completely Randomized Design (CRD) consists of 5 treatments and 3 replication the variation of addition of eel are : A (60 g), B (70 g), C (80), D (90 g) and E (100 g). The observation of raw material were hardness, cooking lost, water holding capacity, water content, ash content, protein content, fat content, carbohydrates content, calcium content, fat absorbtion, total plate count and sensory test. Result of this research showed that the addition of presto eel significantly effected to hardness, waterholding capacity, ash content, protein content, calcium content, carbohydrates content and sensory test. The was not significantly effected to cooking lost, water content, fat content, total plate count and fat absorbtion. The result of sensory test showed the C treatment whith the addition eel presto (80 g) was the best product whith score of colour (4.30), odor (4.30), taste (4.50) and texture (4.50). The rate of hardness 3.64%, cooking lost 3.17%,water holding capacity (25.95%), water content 45.59%, ash content 3.75%, protein content 13.34%, fat content 8.37%, calcium content 42.43 mg/100 g, carbohydrates content 28.15%, total plate count  $1.1 \times 10^3$  cfu/g and fat absorbtion 23.54%.

**Key word : characteristic, eel, nugget, presto**

