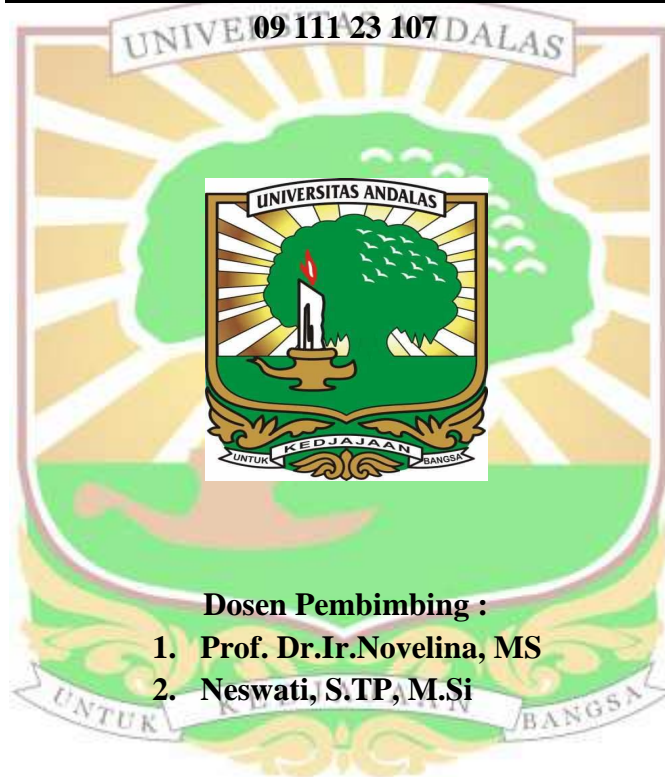


**PENGARUH PENAMBAHAN UDANG REBON (*Acetes indicus*)  
TERHADAP KARAKTERISTIK NUGGET JANTUNG PISANG  
KEPOK ( *Musa acuminata balbisiana*) yang DIHASILKAN**

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**FAKULTAS TEKNOLOGI PERTANIAN  
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# **PENGARUH PENAMBAHAN UDANG REBON (*Acetes indicus*) TERHADAP KARAKTERISTIK NUGGET JANTUNG PISANG KEPOK (*Musa acuminata balbisiana*) yang DIHASILKAN**

Muhammad Bahary Pratama Siahaan, Novelina dan Neswati

## **ABSTRAK**

Penelitian pengaruh penambahan udang rebon (*Acetes indicus*) terhadap karakteristik nugget jantung pisang kapok (*Musa acuminata balbisiana*) yang dihasilkan telah dilaksanakan di Laboratorium Teknologi Hasil Pertanian, Fakultas Teknologi Pertanian, Universitas Andalas, Padang pada bulan februari sampai april 2016. Tujuan penelitian adalah mempelajari pengaruh penambahan udang rebon dengan jantung pisang terhadap karakteristik *nugget* jantung pisang yang di hasilkan serta mengetahui tingkat penerimaan panelis terhadap uji organoleptik *nugget* jantung pisang dengan penambahan udang rebon yang dihasilkan. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini adalah perbandingan jantung pisang dan udang rebon dengan perlakuan sebagai berikut: A (35% : 35%), B (40% : 30%), C (45% : 25%), D (45% : 25%), E (55% : 15%) Hasil penelitian menunjukkan bahwa tingkat perlakuan antara Jantung Pisang dengan penambahan Udang Rebon yang dihasilkan memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, daya serap minyak, kadar kalsium, kekerasan. Sedangkan pada kadar karbohidrat memberikan pengaruh yang tidak berbeda nyata . *Nugget* Jantung Pisang dengan Penambahan Udang Rebon dengan perlakuan A (Jantung Pisang 35% : Udang Rebon 35 %) merupakan produk terbaik dari hasil analisis dengan nilai kadar air (56,73%), kadar abu (2,92%), kadar protein (15,06%), kadar lemak (5,57%), kadar karbohidrat (19,73%), kadar kalsium (4,21%), daya serap minyak (6,54%), kekerasan (5,26N/cm<sup>2</sup>), Berdasarkan hasil uji organoleptik, *nugget* Jantung Pisang dengan Penambahan Udang Rebon yang terbaik menurut panelis adalah *nugget* dengan perlakuan A (Jantung Pisang 35% : Udang Rebon 35 %) dengan tingkat kesukaan aroma 50%, rasa 40% dan warna 80%.

*Kata Kunci* – Jantung Pisang, Udang Rebon, *Nugget*.

**THE EFFECT OF ADDITION OF REBON SHRIMP (*Acetes indicus*) TOWARDS THE CHARACTERISTICS OF BANANA KEPOK BUD NUGGET (*Musa acuminata balbisiana*) PRODUCED**

Muhammad Bahary Pratama Siahaan, Novelina and Neswati

**ABSTRACT**

Research on the effect of the addition of rebon shrimp (*Acetes indicus*) to the characteristics of banana bud nugget (*Musa acuminata balbisiana*) produced has been conducted in Agricultural Technology Production Laboratory, Faculty of Agricultural Technology, Andalas University, Padang in February until April 2016. The addition of shrimp rebon with banana bud against the characteristics of banana bud nugget in the results and know the level of acceptance of panelists against organoleptic test banana bud nugget with the addition of rebon shrimp produced. The study used Completely Randomized Design (RAL) with 5 treatments and 3 replications. The treatments in this study were banana and rebon shrimp comparison with the treatment as follows: A (35%: 35%), B (40%: 30%), C (45%: 25%), D (45%: 25%), E (55%: 15%) The results showed that the level of treatment between Banana bud with the addition of Rebon Shrimp was significantly different to water content, ash content, protein content, fat content, oil absorption, violence. While the carbohydrate levels have an effect that is not significantly different. Banana Heart Nugget with Added Rebon Prawns with A Treatment (35% Banana Heart: 35% Rebon Prawns) is the best product of analysis with water content (56.73%), ash (2.92%), protein content (15.06%), fat content (5.57%), carbohydrate (19.73%), calcium content (4.21%), oil absorption (6.54%), hardness (5.26N / cm<sup>2</sup>), Based on the results of organoleptic test, Banana Heart nugget with Best Rebon Shrimp Added by panelist is nugget with treatment A (35% Banana Heart: Shrimp Rebon 35%) with 50% aroma preferences, 40% flavor and 80% color

*Keywords* – Banana Bud, Rebon Shrimp, Nugget.