

**PENGARUH PENAMBAHAN BUBUK KULIT BUAH NAGA MERAH (*Hylocereus polyrhizus*) TERHADAP KARAKTERISTIK PATTY BURGER TETELAN MERAH TUNA (*Thunnus albacares*)**

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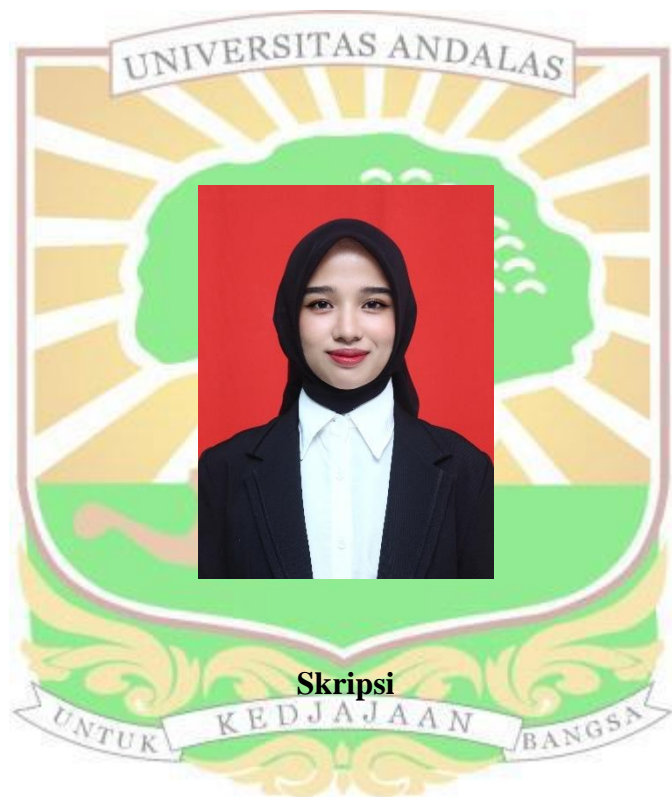


**DEPARTEMEN TEKNOLOGI PANGAN DAN HASIL PERTANIAN  
FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2024**

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MERAH (*Hylocereus polyrhizus*) TERHADAP KARAKTERISTIK  
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**Skripsi**

*Sebagai Salah Satu Syarat Memperoleh  
Gelar Sarjana Teknologi Pertanian*

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**Pengaruh Penambahan Bubuk Kulit Buah Naga Merah (*Hylocereus polyrhizus*)  
Terhadap Karakteristik *Patty Burger* Tetelan Merah Tuna (*Thunnus albacares*)**

Junita Putri Rahayu, Ismed, Purnama Dini Hari

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk kulit buah naga merah terhadap karakteristik *patty burger* tetelan merah tuna dan mengetahui formulasi terbaik penambahan bubuk kulit buah naga merah berdasarkan penerimaan panelis pada uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, yaitu penambahan bubuk kulit buah naga merah dengan konsentrasi A (0%), B (2,5%), C (5%), D (7,5%) dan E (10%). Data yang diperoleh dianalisis menggunakan Analysis of variance (Anova) yang diikuti dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk kulit buah naga merah berpengaruh nyata terhadap nilai kekerasan, daya ikat air, susut masak, warna, aktivitas antioksidan, kadar air, kadar protein, kadar lemak, kadar abu, dan uji organoleptik parameter warna, aroma, dan rasa. Namun tidak berpengaruh nyata terhadap kadar karbohidrat dan uji organoleptik tekstur. Penambahan bubuk kulit buah naga merah juga berpengaruh terhadap nilai Angka Lempeng Total yang diperoleh. Perlakuan terbaik dalam penelitian ini adalah perlakuan C berdasarkan penerimaan organoleptik dengan nilai rata-rata sebagai berikut : nilai kekerasan (40,55 N/cm<sup>2</sup>), daya ikat air (38,28%), susut masak (3,35%), warna (13,78<sup>0</sup>hue), aktivitas antioksidan (28,29%), kadar air (63,52%), kadar protein (16,62%), kadar lemak (3,17%), kadar abu (2,53%), kadar karbohidrat (14,15%), angka lempeng total (2x10<sup>4</sup> CFU/gr). kesukaan terhadap warna (3,92), aroma (3,65), rasa (3,62) dan tekstur (3,69).

**Kata Kunci :** bubuk kulit buah naga merah, *patty burger*, tetelan merah tuna

**The Effect of Red Dragon Fruit Peel Powder (*Hylocereus polyrhizus*) Addition On  
The Characteristic of Tuna Red Meat Patty Burger (*Thunnus Albacares*)**

Junita Putri Rahayu, Ismed, Purnama Dini Hari

**ABSTRACT**

This research aims to determine the effect of adding red dragon fruit peel powder on the characteristics of tuna red meat *patty burgers* and to identify the best formulation of the addition based on panelists acceptance in organoleptic tests. The research utilized a Completely Randomized Design (CRD) with five treatments and three replications, namely the addition of red dragon fruit peel powder at concentrations of A (0%), B (2.5%), C (5%), D (7.5%), and E (10%). The data obtained were analyzed using Analysis of Variance (ANOVA) followed by Duncan's New Multiple Range Test (DNMRT) at a 5% significance level. The results showed that the addition of red dragon fruit peel powder significantly affected hardness, water holding capacity, cooking loss, color, antioxidant activity, moisture content, protein content, fat content, ash content, and organoleptic test parameters such as color, aroma, and taste. However, it did not significantly affect carbohydrate content and the texture in the organoleptic test. The addition of red dragon fruit peel powder also affects the Total Plate Count value obtained. The best treatment in this research was Treatment C based on organoleptic acceptance with the following average values: hardness (40.55 N/cm<sup>2</sup>), water holding capacity (38.28%), cooking loss (3.35%), color (13.78 °hue), antioxidant activity (28.29%), moisture content (63.52%), protein content (16.62%), fat content (3.17%), ash content (2.53%), carbohydrate content (14.15%), total plate count (2x10<sup>4</sup> CFU/g). Preference scores for color (3.92), aroma (3.65), taste (3.62), and texture (3.69).

**Keywords:** red dragon fruit peel powder, *patty burger*, tuna red meat