

**PENGARUH PERENDAMAN LOKAN (*Geloina erosa*) DENGAN
ASAM ASETAT (CH_3COOH) TERHADAP KARAKTERISTIK
FISIKOKIMIA DAN ORGANOLEPTIK RENDANG LOKAN**

ABDI ARIF

1811123015



Dosen Pembimbing:

1. Prof. Dr. Ir. Novelina, MS
2. Cesar Welya Refdi, S.TP, M.Si

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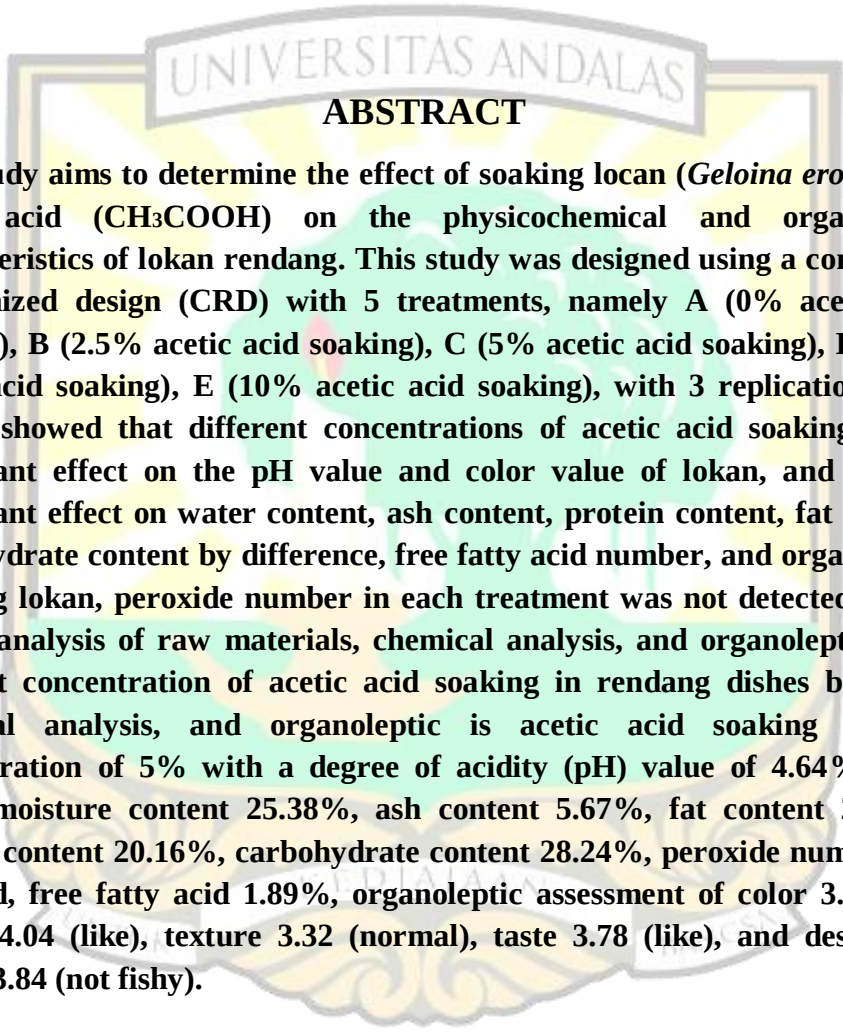
ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perendaman lokan (*geloina erosa*) dengan asam asetat (CH_3COOH) terhadap karakteristik fisikokimia dan organoleptik rendang lokan. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu A (perendaman asam asetat 0%), B (perendaman asam asetat 2,5%), C (perendaman asam asetat 5%), D (perendaman asam asetat 7,5%), E (perendaman asam asetat 10%), dengan 3 kali ulangan. Hasil penelitian menunjukkan perbedaan konsentrasi konsentrasi perendaman lokan dengan asam asetat berpengaruh nyata terhadap nilai pH dan nilai warna lokan, dan berpengaruh tidak nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat *by difference*, bilangan asam lemak bebas, dan organoleptik rendang lokan, bilangan peroksida pada tiap perlakuan tidak terdeteksi. Berdasarkan analisis bahan baku, analisis kimia, dan uji organoleptik, Konsentrasi perendaman asam asetat terbaik dalam masakan rendang berdasarkan analisis kimia, dan organoleptik adalah perendaman asam asetat dengan konsentrasi 5 % dengan nilai derajat Keasaman (pH) 4,64 % , warna 67,64 , kadar air 25,38 %, kadar abu 5,67 %, kadar lemak 20,53 %, kadar protein 20,16 %, kadar karbohidrat 28,24 %, bilangan peroksida tidak terdeteksi, asam lemak bebas 1,89 %, penilaian terhadap organoleptik warna 3,8 (suka), aroma 4,04 (suka), tekstur 3,32 (biasa), rasa 3,78 (suka), dan deskriptif aroma 3,84 (tidak amis).

Kata Kunci – asam asetat, kerang lokan, perendaman, rendang lokan

EFFECT OF SOAKING LOKAN (*Geloina erosa*) WITH ACETIC ACID (CH₃COOH) ON THE PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS OF LOKAN RENDANG

Abdi Arif, Novelina, Cesar Welya Refdi



ABSTRACT

This study aims to determine the effect of soaking lokan (*Geloina erosa*) with acetic acid (CH₃COOH) on the physicochemical and organoleptic characteristics of lokan rendang. This study was designed using a completely randomized design (CRD) with 5 treatments, namely A (0% acetic acid soaking), B (2.5% acetic acid soaking), C (5% acetic acid soaking), D (7.5% acetic acid soaking), E (10% acetic acid soaking), with 3 replications. The results showed that different concentrations of acetic acid soaking had a significant effect on the pH value and color value of lokan, and had no significant effect on water content, ash content, protein content, fat content, carbohydrate content by difference, free fatty acid number, and organoleptic rendang lokan, peroxide number in each treatment was not detected. Based on the analysis of raw materials, chemical analysis, and organoleptic tests, the best concentration of acetic acid soaking in rendang dishes based on chemical analysis, and organoleptic is acetic acid soaking with a concentration of 5% with a degree of acidity (pH) value of 4.64%, color 67.64, moisture content 25.38%, ash content 5.67%, fat content 20.53%, protein content 20.16%, carbohydrate content 28.24%, peroxide number not detected, free fatty acid 1.89%, organoleptic assessment of color 3.8 (like), aroma 4.04 (like), texture 3.32 (normal), taste 3.78 (like), and descriptive aroma 3.84 (not fishy).

Keyword – acetic acid, lokan mussels, lokan rendang, soaking