

PENGARUH PERBANDINGAN IKAN TONGKOL (*Euthynnus affinis*) DAN NANGKA MUDA (*Artocarpus heterophyllus*) TERHADAP KARAKTRISTIK DENDENG ANALOG

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Pengaruh Perbandingan Ikan Tongkol (*Euthynnus affinis*) dan Nangka muda (*Artocarpus heterophyllus*) terhadap karakteristik Dendeng Analog

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Abstrak

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat perbandingan ikan tongkol dan nangka muda terhadap karakteristik dendeng analog. Rancangan percobaan yang digunakan pada penelitian ini adalah metode Rancangan Acak Lengkap (RAL) dengan 4 perlakuan (perbandingan ikan tongkol dan nangka muda : A(55%:45%), B(65%:35%), C(75%:25%), dan D(85%:15%)) dengan 3 ulangan. Data dianalisa secara statistik menggunakan *Analysis of Variance* (ANOVA) kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Parameter yang diuji adalah analisis fisik (rendemen, kekerasan, dan warna), analisis kimia (kadar air, kadar abu, kadar protein, kadar karbohidrat, kadar serat kasar, kadar lemak, dan daya serap minyak), analisis mikrobiologi (angka lempeng total), dan analisis organoleptik (warna, aroma, rasa, dan tekstur). Hasil penelitian berdasarkan karakteristik fisik, kimia, mikrobiologi, dan organoleptik terhadap penerimaan produk dendeng analog dipilih produk terbaik dengan perlakuan perbandingan ikan tongkol dan nangka muda 65%:35% dengan analisis fisik rendemen (59,64%), kekerasan (19,08 N/cm²), warna (⁰Hue 21,84), analisis kimia kadar air (7,88%), kadar abu (5,55%), kadar Protein (17,11%), kadar karbohidrat (50,91%), kadar serat kasar (4,64%), kadar lemak (18,46%) dengan serapan minyak (17,74%), analisis mikrobiologi angka lempeng total (8,2 x 10⁴ cfu/ml/g), dengan rata-rata nilai analisis organoleptik warna (3,4: suka), aroma (3,8: suka), rasa (3,4: biasa), dan tekstur (3,1: biasa).

Kata kunci: dendeng analog, ikan tongkol, karakteristik, nangka muda.

*The Effect of Proportion of milled tuna (*Euthynnus affinis*) and Unripe Jackfruit (*Artocarpus heterophyllus*) on The Characteristic of Analog Jerky*

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Abstract

The purpose of this research aim to know the extent of the effect of the proportion of milled tuna and unripe jackfruit on the characteristic of analog jerky. The experimental design used in this study is completely randomized design (RAL) method with 4 treatment (comparison of milled tuna and unripe jackfruit: A(55%:45%), B(65%:35%), C(75%:25%), and D(85%:15%)) and three replications. Data were analyzed statistically using Analysis of Variance (ANOVA) continued by Duncan's New Multiple Range Test (DNMRT) at 5% level. The observation on the analog jerky product for physical analysis (yield, hardness and colour), chemical analysis (moisture content, ash, protein, carbohydrate, crude fiber, fat, and fat absorption), microbiology analysis (Total Plate Count) and sensory analysis (colour, flavor, taste, and texture). The result of research based on the analysis of the physical, chemical, microbiology, and sensory against acceptance of analog jerky product selected the best product on the analog jerky treatment with comparison milled tuna and unripe jackfruit 65%:35% with physical analysis of yield (59,64%), hardness (19,08 N/cm²), colour (⁰Hue: 21,84), chemical analysis of moisture content (7,88%), ash (5,55%), protein (17,11%), carbohydrate (50,91%), crude fiber (4,64%), fat (18,46%), fat absorption (17,74%), microbiology analysis of Total Plate Count (8,2x10⁴ cfu/ml/g), with average value of sensory analysis colour (3,4:usual), flavor (3,8:like), taste (3,4:usual), and texture (3,1:usual).

Keyword: analog jerky, characteristic, milled tuna, unripe jackfruit.