

**PENGARUH PENAMBAHAN UDANG REBON (*Mysis relicta*)  
KERING TERHADAP KARAKTERISTIK ABON CABAI**

**DEBBY SILVANA**

**1611121027**



**Pembimbing :**

- 1. Dr. Ir. Rini B., MP**
- 2. Prof. Dr. Ir. Kesuma Sayuti, MS**

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
PADANG  
2020**

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Debby Silvana, Rini B., Kesuma Sayuti

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan udang rebon kering secara organoleptik serta membandingkan analisis sifat kimia antara abon cabai tanpa penambahan udang rebon kering sebagai kontrol dengan abon cabai terbaik secara organoleptik. Rancangan percobaan yang digunakan pada uji organoleptik adalah Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah penambahan udang rebon kering yaitu : A (tanpa penambahan udang rebon kering), B (penambahan udang rebon kering 3%), C (penambahan udang rebon kering 6%), D (penambahan udang rebon kering 9%), E (penambahan udang rebon kering 12%), sedangkan pada analisis kimia menggunakan uji T tidak berpasangan. Pengamatan yang dilakukan diantaranya yaitu kadar air, kadar abu, antioksidan, vitamin C, asam lemak bebas, bilangan peroksida, kadar lemak, kadar protein, warna, dan organoleptik. Hasil penelitian menunjukkan bahwa penambahan udang rebon kering pada pembuatan abon cabai yang terbaik berdasarkan pada penerimaan sensori abon cabai adalah penambahan udang rebon sebanyak 9% dengan nilai sensori warna 3,60 (suka), nilai sensori aroma 3,90 (suka), nilai sensori rasa 3,70 (suka), dan nilai sensori tekstur 3,60 (suka). Penambahan udang rebon kering pada pembuatan abon cabai yang terbaik berdasarkan pada karakteristik abon cabai adalah pada penambahan udang rebon kering sebanyak 9% dengan karakteristik fisik berbentuk halus serta kering seperti bubuk dan karakteristik kimia dengan kadar air 10,2 %, kadar abu 5,24%, nilai Hue pada analisis warna yaitu 36,72 % dengan daerah kisaran warna adalah merah, kadar lemak 22,69%, kadar asam lemak bebas 0,23%, kadar vitamin C 318,1 mg/100g, aktivitas antioksidan 53 % dalam konsentrasi 100 ppm, kadar bilangan peroksida 7,65 mekO<sub>2</sub>/kg, dan kadar protein 15,95%,

Kata Kunci – cabai, udang rebon kering, abon cabai, karakteristik abon

*Effect of Addition From Dried Rebon Shrimp (*Mysis relicta*) on the  
Characteristic of Shredded Chili*

Debby Silvana, Rini B., Kesuma Sayuti

**ABSTRACT**

This study aimed to determine the effect of adding dried rebon shrimp organoleptically and to compare the chemical properties analysis between shredded chili without adding dried rebon shrimp as a control with the best shredded chili organoleptically. The experimental design used in the organoleptic test was a completely randomized design with 5 treatments and 3 replications. The treatments in this study were the addition of dried rebon shrimp, namely: A (without adding dried rebon shrimp), B (adding dried rebon shrimp 3%), C (adding dried rebon shrimp 6%), D (adding dried rebon shrimp 9%), E (addition of 12% dried rebon shrimp), whereas in chemical analysis using the unpaired T test. The observations made included water content, mineral content, antioxidants, vitamin C, free fatty acids, peroxide value, fat content, protein content, color, and organoleptics. The results showed that the addition of dried rebon shrimp in the manufacture of shredded chili is the best based on the sensory acceptance of shredded chili is the addition of shrimp rebon as much as 9% with color sensory value 3,60 (likes), aroma sensory value 3,90 (likes), sensory value taste 3,70 (likes), and the sensory value of texture is 3,60 (likes). The addition of dried rebon shrimp in making the best shredded chili based on the characteristics of shredded chili is the addition of dried rebon shrimp as much as 9% with physical characteristics in the form of smooth and dry like powder and chemical characteristics with a 10,2% water content, 5,24% mineral content, Hue value in the color analysis is 36,72 % with the color range area is red, 22,69% fat content, 0,23% free fatty acid content, 318,1 mg / 100g vitamin C content, 53% antioxidant activity in a concentration of 100 ppm, 7,65 mekO<sub>2</sub> / kg peroxide value, and 15,95% protein content.

Keywords - chili, dried rebon shrimp, shredded chili, shredded characteristics