PENGARUH KONSENTRASI *CRUDE* ENZIM FISIN TERHADAP KARAKTERISTIK HIDROLISAT PROTEIN DARI KULIT IKAN TUNA SIRIP KUNING (*Thunnus albacares*)

SARI ISLAMI OKTOVIA
1511121023

Pembimbing:
1. Ismed, S.Pt, M.Sc
2. Diana Silvy, S.TP, M.Si

FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2020

Pengaruh Konsentrrasi *Crude* Enzim Fisin terhadap Karakteristik Hidrolisat Protein dari Kulit Ikan Tuna Sirip Kuning (*Thunnus albacares*)

Sari Islami Oktovia, Ismed, Diana Silvy

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan konsentrasi *crude* enzim fisin terhadap karakteristik hidrolisat protein dari kulit ikan tuna sirip kuning dan mengetahui konsentrasi optimum *crude* enzim fisin yang optimum dalam pembuatan hidrolisat protein dari kulit ikan tuna sirip kuning. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, yaitu penggunaan *crude* enzim 0%, 1%, 2%, 3%, dan 4%. Data dianalisis secara statistic dengan uji F, jika berbeda nyata dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan konsentrasi enzim berpengaruh nyata terhadap rendemen, kadar air, kadar abu, kadar protein, kadar lemak, dan derajat hidrolisis produk hidrolisat protein yang dihasilkan. Konsentrasi optimum *crude* enzim fisin dalam menghidrolisis protein dari kulit ikan tuna sirip kuning adalah 3% (b/v).

Kata kunci: *crude* enzim, hidrolisat, hidrolisis, kulit ikan tuna.

Effect of Concentration of Crude Ficin Enzyme on the Chacteristics of Protein Hydrolisate from Yellow Fin Tuna (*Thunnus albacares*) Skins

Sari Islami Oktovia, Ismed, Diana Silvy

ABSTRACT

This research aim to determine the effect of differences crude ficin enzyme concentrations on the characteristic of protein hydrolysate from yellow fin tuna skin and to determine the optimum crude ficin enzyme concentration in the manufacture of protein hydrolysate from yellow fin tuna skin. This study used Completely Randomized Design (CRD) with 5 treatment and 3 replications, namely the used of crude enzyme 1%, 2%, 3%, and 4%. Data were analyzed statically with the F test, if significantly different, then proceed with Dunchan's New Multiple Range Test (DNMRT) at the significant level of 5%. The result showed that crude ficin enzyme concentration had a significant effect on yield, moisture content, ash content, protein content, fat content, and degree of hydrolysis of protein hydrolysate products. The optimum concentration of crude enzyme ficin in hydrolyzing protein from yellow fin tuna skin is 3% (w/v).

Keywords: crude enzyme, hydrolysis, hydolysate, hydrolysis, tuna skin.