

Intisari

PENGARUH KONSENTRASI TEPUNG PUTIH TELUR TERHADAP MUTU SURIMI LELE DUMBO

Fayza Allya Kallista

*Departemen Perikanan, Fakultas Pertanian
Universitas Gadjah Mada, Yogyakarta*

Lele dumbo merupakan salah satu spesies ikan air tawar yang banyak dibudidayakan di Indonesia. Nilai tambah ikan lele dumbo dapat ditingkatkan dengan cara melakukan diversifikasi produk dengan memanfaatkan lele dumbo sebagai bahan baku dalam pembuatan surimi. Namun, teknologi pengolahan surimi dari bahan baku ikan air tawar masih terus dikembangkan karena kualitas gel dan warna yang dihasilkan masih rendah dibandingkan ikan air laut. Sehingga dilakukan penambahan bahan tambah pangan yang berfungsi untuk meningkatkan mutu surimi. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung putih telur terhadap karakteristik mutu surimi lele dumbo. Rancangan percobaan yang digunakan adalah rancangan acak lengkap (RAL) dengan perlakuan berupa penambahan tepung putih telur dengan konsentrasi 0%; 0,5%; 1%; 1,5%; 2%, 2,5% dan 3%. Karakteristik mutu surimi yang diuji pada penelitian ini meliputi uji kenampakan, uji lipat, uji gigit, kekuatan gel, derajat putih, pH, kadar air, kadar abu, kadar protein dan kadar lemak. Hasil penelitian menunjukkan bahwa penambahan tepung putih telur terbukti secara statistik meningkatkan nilai pH surimi, dan secara statistik tidak memberikan pengaruh yang signifikan terhadap parameter kekuatan gel, derajat putih, nilai kenampakan, nilai lipat, nilai gigit, kadar air, kadar abu, kadar lemak, dan kadar protein. Penambahan tepung putih telur konsentrasi 2,5% menghasilkan pH optimum yang mendekati netral yakni 6,83 akan tetapi tidak berbeda nyata dengan tepung putih telur konsentrasi 3% ($pH = 87$).

Kata kunci: surimi, lele dumbo, tepung putih telur, mutu

Abstract

EFFECT OF EGG WHITE POWDER CONCENTRATION ON QUALITY OF SURIMI FROM AFRICAN CATFISH

Fayza Allya Kallista

*Departement of Fisheries, Faculty of Agriculture
Universitas Gadjah Mada, Yogyakarta*

African catfish is a species of freshwater fish that widely cultivated in Indonesia. The added value of African catfish can be increased by diversifying the product by utilizing catfish as a raw material for surimi. However, surimi processing technology from freshwater fish as a raw materials is still being developed because the quality of the gel and the resulting color are still low compared to seawater fish. So that the addition of food added material which serves to improve the quality of surimi. This study aims to determine the effect of the addition of egg white powder to improve the quality of the resulting surimi. The experimental design used was a completely randomized design (CDR) with treatment in the form of the addition of egg white powder with a concentration of 0%; 0.5%; 1%; 1,5%; 2%; 2,5%; and 3%. The quality characteristics of surimi tested in this study include appearance test, fold test, bite test, gel strength, whiteness, pH value, moisture content, ash content, protein content and fat content. The result showed that the addition of egg white powder was statistically proven to increase the pH value of African catfish surimi and statistically it was not a significant effect on gel strength, whiteness, appearance test, fold test, bite test, moisture content, ash content, protein content and fat content. The addition of egg white powder with a concentration of 2.5% produced an optimum pH value that was close to neutral, namely 6.83, but it was not significantly different from egg white powder with concentration of 3% with a pH value of 6.87.

Key words : surimi, African catfish, egg white powder, quality