

Intisari

KOMPOSISI GIZI DAN PREFERENSI KONSUMEN UDANG ANALOG BERBAHAN DASAR SURIMI LELE DUMBO DENGAN PENAMBAHAN PERISA UDANG

Salah satu spesies ikan air tawar budidaya dengan ketersediaan yang cukup melimpah di Indonesia adalah lele dumbo. Nilai tambah dari lele dumbo dapat ditingkatkan melalui pengolahan daging lumat (surimi) sebagai bahan siap pakai untuk pengembangan beragam produk komersial seperti udang analog dan produk olahan lainnya. Penelitian ini bertujuan untuk mengetahui karakteristik mutu kimia, kesukaan konsumen, dan kemunduran mutu udang analog. Rancangan percobaan yang digunakan adalah rancangan acak lengkap (RAL) dengan perlakuan penambahan esens udang konsentrasi 1%, 2%, dan 3% dengan 0% sebagai kontrol. Perlu ditambah bahwa ada pengujian penyimpanan pada suhu 4°C pada perlakuan terbaik. Parameter mutu udang analog yang dianalisis meliputi kadar air, kadar abu, kadar protein, kadar lemak, hedonik/kesukaan, TPC, dan TVB-N. Penambahan esens udang berpengaruh signifikan terhadap rasa, kadar air, kadar abu, kadar protein, dan kadar lemak dari udang analog. Penambahan esens udang 1% menjadi perlakuan yang paling disukai panelis dengan rerata skor hedonik dari skala 1-5 sebesar 3,60 serta kadar air 69,96%, kadar abu 2,13%, kadar protein 12,08%, dan kadar lemak 3,52%. Kandungan TPC dan TVB-N masing-masing 3,17 log cfu/g dan 10,12 mg/100 g yang menunjukkan bahwa produk masih layak dikonsumsi pada kondisi penyimpanan dingin selama 5 hari pengamatan.

Kata kunci: hedonik, perisa, proksimat, udang

Abstract

**NUTRIENT COMPOSITION AND CONSUMER PREFERENCE OF SHRIMP
ANALOG MADE FROM AFRICAN CATFISH SURIMI
WITH THE ADDITION OF SHRIMP ESSENCE**

One of the cultivated freshwater fish species with a fairly abundant availability in Indonesia is the African catfish. The added value of African catfish can be increased through the processing of surimi as a ready-made ingredient for the variety development of commercial products such as shrimp analog and other processed products. This study aims to determine the characteristics of chemical quality, consumer preference, and the deterioration of shrimp analog quality. The experimental design used was a complete randomized design (CRD) in the form of adding shrimp essences with concentration of 1%, 2%, 3%, and 0% as a control. It is worth adding that there is storage testing at a temperature of 4°C for the treatment with the best results. The quality parameters analyzed include water content, ash content, protein content, fat content, hedonic/preference, TPC, and TVB-N. The addition of shrimp essence has a significant effect on the taste, moisture content, ash content, protein content, and fat content of shrimp analog. The addition of 1% shrimp essence was the most preferred treatment of the panelists with an average hedonic score of 3.60 on a scale of 1-5 and a water content of 69.96%, ash content of 2.13%, protein content of 12.08%, and fat content of 3.52%. The content of TPC and TVB-N was 3,17 log cfu/g and 10,12 mg/100 g which indicates that the product is still suitable for consumption under cold storage conditions for 5 days of observation.

Key words: chemical, flavor, hedonic, shrimp