

## Intisari

### Komposisi Gizi dan Preferensi Konsumen Filet Tuna Restrukturisasi yang Diberi Perlakuan Asap Cair

Serpihan tuna adalah daging sisa pada tulang dan kepala ikan tuna yang dapat dimanfaatkan untuk pengolahan beragam produk komersial, antara lain produk restrukturisasi dan analog. Tujuan penelitian adalah mengetahui pengaruh perlakuan konsentrasi asap cair dan lama perendaman terhadap mutu dan kesukaan konsumen terhadap filet tuna restrukturisasi siap saji serta mendapatkan perlakuan terbaik untuk meningkatkan mutu filet. Penelitian menggunakan Rancangan Acak Lengkap 2 faktor sebagai sumber perlakuan yaitu Konsentrasi Asap Cair dengan 2 perlakuan (3% dan 4%) dan Lama Perendaman dengan 2 perlakuan (15 menit dan 30 menit). Parameter mutu yang diuji yaitu kadar air, abu, protein, lemak, karbohidrat, *total volatile base-nitrogen* (TVB-N), dan angka lempeng total (ALT). Atribut yang diuji dalam analisis kesukaan konsumen yaitu kenampakan, aroma, rasa, dan tekstur. Kadar air filet tuna restrukturisasi berkisar antara 54,47 – 57,14%), kadar abu (2,29 – 2,68%), kadar protein (26,67 – 28,16%), kadar lemak (0,51 – 0,94%) dan kadar karbohidrat (13,25 – 15,47%). Steak tuna asap komersial lebih disukai panelis dibandingkan dengan filet restrukturisasi asap cair. Berdasarkan analisis TVB-N dan ALT, ternyata mutu filet tuna restrukturisasi tuna asap cair masih diterima hingga hari ke-7 pada kondisi penyimpanan dingin (4°C).

Kata kunci: asap cair, filet restrukturisasi, konsentrasi, perendaman, tuna serpihan

### *Abstract*

#### Nutritional Composition and Consumer Preference of Restructured Tuna Fillet Treated With Liquid Smoke

Tuna flakes are leftover meat on the bones and heads of tuna that can be used for processing various commercial products, including restructuring products and analogues. The purpose of the study was to determine the effect of the concentration of liquid smoke and soaking time on the quality and consumer preference for ready-to-eat restructured tuna fillets and to get the best treatment to improve the quality of the filets. The study used a completely randomized design with 2 factors as the source of treatment, namely Liquid Smoke Concentration with 2 treatments (3% and 4%) and Immersion Time with 2 treatments (15 minutes and 30 minutes). The quality parameters tested were water content, ash, protein, fat, carbohydrates, total volatile base-nitrogen (TVB-N), and total plate number (ALT). The attributes tested in the analysis of consumer preferences are appearance, aroma, taste, and texture. The water content of restructured tuna filets ranged from 54.47 – 57.14%, ash content (2.29 – 2.68%), protein content (26.67 – 28.16%), fat content (0.51 – 0.94%) and carbohydrate content (13.25 – 15.47%). Commercial smoked tuna steak was preferred by panelists compared to liquid smoked restructuring fillet. Based on TVB-N and ALT analysis, it turned out that the quality of liquid smoked tuna restructuring tuna fillets was still acceptable until the 7th day under cold storage conditions (4°C).

**Keywords:** concentration, liquid smoke, restructured fillet, soaking, tuna flakes