

Intisari

**PREFERENSI KONSUMEN DAN NILAI KALORI LUMPIA KULIT TAHU
DENGAN ISIAN SURIMI LELE DUMBO DAN UDANG VANAME**

Lele dumbo ukuran konsumsi dengan permintaan tertinggi yakni size 6-8 ekor/kg, lele dumbo ukuran 1-2 ekor/kg (jumbo) kurang laku di pasar karena beraroma amis, warna daging kemerahan, dan rasa hambar. Alternatif pemanfaatan lele dumbo ukuran jumbo adalah dijadikan surimi untuk memperbaiki sifat sensorinya dan diolah menjadi isian lumpia kulit tahu. Penelitian ini bertujuan mengetahui pengaruh komposisi isian surimi lele dumbo dan udang vaname terhadap preferensi konsumen lumpia kulit tahu serta penentuan total kalori dari kadar protein, lemak dan karbohidrat produk serta memperoleh komposisi terbaik produk yang disukai konsumen. Penelitian menggunakan Rancangan Acak Lengkap dengan 6 perlakuan komposisi surimi lele dumbo dan udang vanamei yakni 100% udang (L1); 80% udang dan 20% surimi (L2); 60% udang dan 40% surimi (L3), 40% udang dan 60% surimi (L4), 20% udang dan 80% surimi (L5), serta 100% surimi (L6). Hasil pengujian menunjukkan perbedaan komposisi surimi dan udang sebagai isian berpengaruh nyata terhadap kesukaan lumpia kulit tahu. Lumpia dengan isian 20% udang : 80% surimi (L5) paling disukai panelis dengan rerata nilai hedonik $4,06 \pm 0,256$ serta nilai kalori untuk takaran saji 3 pcs (90 g) sebesar 135 kkal meliputi 50 kkal dari 5,5 g lemak, 45 kkal dari 11 g protein, dan 40 kkal dari 10 g karbohidrat.

Kata kunci: kalori, lumpia, preferensi konsumen, surimi lele dumbo, udang vaname

Abstract

**CONSUMER PREFERENCES AND CALORIE VALUE OF SPRING ROLLS WITH
AFRICAN CATFISH SURIMI AND WHITELEG SHRIMP FILLING**

African catfish consumption size with the highest demand, namely size 6-8 fish/kg, size 1-2 fish/kg (jumbo) is not selling well in the market because of the fishy aroma, reddish meat color and bland taste. An alternative use is to make surimi to improve its sensory properties and process it into tofu skin lumpia stuffing. This study aims to determine the effect of the composition of African catfish surimi and vaname shrimp on the consumer preferences of tofu spring rolls as well as the total calories of protein, fat and carbohydrate content of the product and to obtain the best composition of the product preferred by consumers. The study used a completely randomized design with 6 treatments with the composition of African catfish surimi and vaname shrimp, namely 100% shrimp (L1); 80% shrimp and 20% surimi (L2); 60% shrimp and 40% surimi (L3), 40% shrimp and 60% surimi (L4), 20% shrimp and 80% surimi (L5), and 100% surimi (L6). The test results showed that the difference in the composition of surimi and shrimp as stuffing had a significant effect on the preference for tofu spring rolls. Spring rolls with 20% shrimp filling: 80% surimi (L5) were the most preferred by panelists with an average hedonic value of 4.06 ± 0.256 and a caloric value for a serving of 3 pcs (90 g) of 135 kcal including 50 kcal from 5.5 g fat, 45 kcal from 11 g protein, and 40 kcal from 10 g carbohydrates.

Keywords: african catfish surimi, calorie, consumer preference , spring rolls, whiteleg shrimp