

### Intisari

## KANDUNGAN GIZI DAN PREFERENSI KONSUMEN *HANPEN FISH CAKE* BERBAHAN DASAR SURIMI LELE DUMBO DAN TEPUNG SINGKONG

Surimi adalah salah satu produk diversifikasi perikanan yang dapat diolah menjadi berbagai macam produk lanjutan. Penelitian bertujuan untuk mengetahui pengaruh penambahan surimi lele dumbo dan tepung singkong terhadap kandungan gizi dan preferensi konsumen dari *hanpen fish cake*. Penelitian menggunakan Rancangan Acak Lengkap (RAL) faktor tunggal dengan 3 perlakuan substitusi surimi lele dumbo dan tepung singkong yaitu 100 g : 200 g (a1); 150 g : 150 g (a2), dan 200 g : 100 g (a3). Hasil penelitian menunjukkan bahwa substitusi penambahan surimi lele dumbo dalam tepung singkong berpengaruh terhadap peningkatan kadar abu, protein, dan lemak, sebaliknya mengurangi kadar air dan karbohidrat. Panelis lebih menyukai *hanpen fish cake* dari perlakuan a3, dengan komposisi 200 g : 100 g. Substitusi surimi lele dumbo dan tepung singkong dengan kadar 200 g : 100 g menghasilkan kadar air 71,01%; abu 2,39%; protein 9,73%; lemak 1,49%; dan karbohidrat 14,53%. Rerata tingkat preferensi konsumen tertinggi dari atribut hedonik kenampakan = 2,75; aroma = 2,97; rasa = 2,87 dan tekstur 2,93 yang berada pada “level suka”.

**Kata kunci:** *hanpen fish cake*, lele dumbo, preferensi konsumen, surimi, tepung singkong

## Abstract

### NUTRITIONAL CONTENT AND CONSUMER PREFERENCES OF HANPEN FISH CAKE MADE FROM AFRICAN CATFISH SURIMI AND CASSAVA FLOUR

Surimi is one of the diversified fishery products that can be processed into various kinds of advanced products. This study aims to determine the effect of adding African catfish surimi and cassava flour to the nutritional content and consumer preferences of Hanpen fish cake. The study used a single factor Completely Randomized Design (CRD) with 3 substitution treatments of African catfish surimi and cassava flour, namely 100 g : 200 g (a1); 150 g : 150 g (a2), and 200 g : 100 g (a3). The results showed that the substitution of the addition of African catfish surimi in cassava flour had an effect on increasing the ash, protein, and fat content, on the other hand, reducing the water and carbohydrate content. Panelists prefer Hanpen fish cake from treatment A3, with a composition of 200 g : 100 g. Substitution of African catfish surimi and cassava flour with a content of 200 g : 100 g resulted in a moisture content of 71,01%; ash 2,39%; 9,73% protein; fat 1,49%; and 14,53% carbohydrates. The highest average level of consumer preference for hedonic attributes of appearance = 2,75; aroma = 2,97; taste = 2,87; and texture 2,93 which are at the "like level".

**Keywords:** african catfish, cassava flour, konsumen preference, *hanpen fish cake*, surimi