# Intisari

MUTU SURIMI IKAN TONGKOL DENGAN PENAMBAHAN KALSIUM KARBONAT ($CaCO_3$)

Surimi merupakan lumatan daging yang telah mengalami proses pencucian, pengepresan dan pembekuan. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan $CaCO_3$ sebagai agen pemutih terhadap mutu surimi ikan tongkol. Penelitian ini menggunakan desain percobaan Rancangan Acak Lengkap (RAL). Metode penelitian yang digunakan adalah metode eksperimental dengan menambahkan $CaCO_3$ serta konsentrasi yang terdiri dari 0%; 0,5%; 1%; 1,5% (b/b) pada surimi ikan tongkol. Parameter yang diamati, meliputi analisis kimia (kadar air, kadar protein, kadar lemak, kadar abu, pH, dan daya ikat air), analisis fisik (susut masak, analisis profil tekstur, derajat putih, dan uji lipat) serta analisis sensori (aroma, tekstur dan warna). Hasil penelitian menunjukkan bahwa penambahan $CaCO_3$ memberikan pengaruh yang nyata ($P<0,05$) terhadap nilai kadar lemak, kadar abu, dan warna serta tidak memberikan pengaruh yang nyata ($P>0,05$) terhadap nilai kadar air, kadar protein, daya ikat air, pH, derajat putih, susut masak, analisis profil tekstur, aroma, uji tekstur, dan uji lipat. Penambahan $CaCO_3$ 0,5-1,5% tidak efektif dalam meningkatkan keputihan dan kualitas mutu surimi ikan tongkol.

Kata kunci: surimi, ikan tongkol, $CaCO_3$, derajat putih, analisis profil tekstur

## *Abstract*

QUALITY OF MACKEREL TUNA SURIMI WITH THE ADDITION OF CALCIUM CARBONATE ($CaCO_3$)

Surimi is minced fish that has been mechanically washed, pressed, and then frozen. The purpose of this research was to determine the effect of $CaCO_3$ additon as a whitening agent on the quality of mackerel tuna surimi and to determine the best concentration of $CaCO_3$ addition as a whitening agent of mackerel tuna surimi. Research method used was Completely Randomized Design (CRD). The method applied was experimental, by adding $CaCO_3$ with concentration consists of 0%; 0,5%; 1%; 1,5% (w/w) in mackerel tuna surimi. The parameter observed was chemical analysis (moisture content, protein content, fat content, ash content, pH, and water holding capacity), physical analysis (cooking loss, texture profile analysis, whiteness, and folding test) and sensory analysis (aroma, texture, and colour). The results showed that the addition of $CaCO_3$ had significantly ($P<0,05$) for fat content, ash content, colour, then did not had significantly ($p>0,05$) for moisture content, protein content, water holding capacity, pH, whiteness, texture profile analysis (TPA), aroma, texture, and folding test. The addition of 0,5-1,5% $CaCO_3$ (w/w) was not effective in improving the whiteness and quality of mackerel tuna surimi.

Keywords: surimi, tuna, $CaCO_3$, whiteness, texture profile analysis (TPA)