

## INTISARI

### PENGARUH PENAMBAHAN TEPUNG PUTIH TELUR TERHADAP MUTU SURIMI BERBAHAN DASAR DAGING PATIN DAN LELE

Variasi bahan baku surimi dari ikan demersal dengan jumlah yang tidak banyak membuat teknologi pengolahan surimi berbasis ikan air tawar terus dikembangkan. Penelitian ini bertujuan untuk mengetahui konsentrasi terbaik dari penambahan tepung putih telur terhadap mutu surimi berbahan baku patin dan lele secara fisik, kimia, sensoris. Rancangan percobaan yang digunakan adalah rancangan acak lengkap (RAL) dengan perlakuan berupa penambahan tepung putih telur dengan konsentrasi 0%, 1%, 2%, 3% dan 4%. Karakteristik mutu surimi yang diuji melalui uji profil tekstur, derajat putih, pH, kadar air, kadar abu, kadar protein, kadar lemak, uji sensoris, dan uji lipat. Hasil penelitian menunjukkan bahwa penambahan tepung putih telur terbukti secara statistik memberikan pengaruh signifikan ( $P < 0,05$ ) terhadap derajat putih (whiteness), uji lipat, kadar lemak, daya ikat air, mutu sensori, dan profil tekstur. Namun, tidak memberikan pengaruh yang signifikan ( $P > 0,05$ ) terhadap parameter kadar abu, dan kadar protein, dan pH. Hasil menunjukkan bahwa konsentrasi tepung putih telur 1% mampu meningkatkan kualitas gel surimi.

**Kata kunci** : surimi, lele, patin, tepung putih telur, mutu

## **ABSTRACT**

### **THE EFFECT OF ADDING EGG WHITE POWDER ON SURIMI QUALITY BASED ON PANGASIOUS AND CATFISH FLESH**

The variety of raw materials from demersal fish in small quantities has resulted in the development of freshwater fish-based surimi processing technology. This study aims to determine the best concentration of egg white powder based on pangasius and catfish on the quality of surimi by physically, chemically, and sensory. The experimental design used was a completely randomized design (CRD) with the addition of egg white powder at concentrations of 0%, 1%, 2%, 3%, and 4%. The surimi quality characteristics tested in this study included profile texture, degree of whiteness, pH, moisture, ash, protein, fat, sensory and folding tests. The results showed a significant effect ( $P < 0.05$ ) on whiteness, folding test, fat, water holding capacity, sensory quality, and texture profile. However, it did not have a significant effect ( $P > 0.05$ ) on the parameters of ash, protein, and pH. The results showed that the concentration of 1% egg white powder was able to improve surimi gel based on quality.

**Keywords:** surimi, Catfish, Pangasius, egg white powder, quality.