INTISARI

PENGARUH RASIO GRANULA *Arthrospira platensis* DAN ADONAN TEPUNG ROTI-SUSU TERHADAP SIFAT FISIKO KIMIA DAN KESUKAAN KONSUMEN GALANTIN IKAN

Pembuatan galantin ikan dalam penelitian ini memanfaatkan daging dari proses *trimming* pada industri *fillet* ikan beku. Perlakuan rasio granula *A. platensis* dan adonan tepung roti-susu diharapkan mampu meningkatkan nilai gizi dan angka preferensi konsumen khususnya konsumen anak-anak. Penelitian ini bertujuan untuk mengetahui rasio granula *A. platensis* dan adonan tepung roti-susu terbaik galantin ikan, serta mengetahui pengaruh sifat fisiko kimia dan kesukaan konsumen dari perlakuan rasio granula *A. platensis* dan adonan tepung roti-susu. Rancangan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor 4 perlakuan rasio granula *A. platensis* dan adonan tepung roti-susu yaitu 0:60; 5:55; 10:50; 15:45 (g) dan uji t-test untuk melihat perbedaan karakteristik kimia, fisik, dan preferensi konsumen galantin ikan terhadap perlakuan rasio granula *A. platensis* dan adonan tepung roti-susu. Hasil penelitian menunjukkan perlakuan rasio terbaik terdapat pada galantin ikan dengan rasio granula *A. platensis* dan adonan tepung roti-susu 5:55 (P1). Rasio granula *A. platensis* dan adonan tepung roti-susu 5:55 berpengaruh signifikan ($P<0,05$) terhadap sifat fisiko kimia, menurunkan kadar abu, serta meningkatkan kadar lemak, protein, dan beta-karoten serta menurunkan susut masak dan meningkatkan kekerasan galantin ikan. Rasio granula *A. platensis* dan adonan tepung roti-susu 5:55 menurunkan kesukaan konsumen anak parameter kenampakan galantin ikan.

Kata kunci: Galantin, granula *Arthrospira platensis*, mutu, preferensi konsumen, tepung roti.

ABSTRACT

THE EFFECT OF *Arthrospira platensis* GRANULES AND BREADCRUMB-MILK BATTER RATIO ON PHYSICO-CHEMICAL PROPERTIES AND CONSUMERS PREFERENCE OF FISH GALANTINE

The manufacture of fish galantine in this study utilizes meat from the trimming process in the frozen fish fillet industry. The treatment of the ratio of *A. platensis* granules and breadcrumb-milk batter is expected to increase the nutritional value and consumer preference, especially children. This study aims to determine the best ratio of *A. platensis* granules and breadcrumb-milk batter for fish galantine, as well as to determine the effect of physico-chemical properties and consumer preference of the treatment of *A. platensis* granules and breadcrumb-milk batter. This research design uses a one-factor Completely Randomized Design (CRD) with 4 treatments of the ratio of *A. platensis* granules and breadcrumb-milk batter, namely 0:60; 5:55; 10:50; 15:45 (g) and t-test to see differences in physico-chemical properties and consumer preference of fish galantine against the ratio treatment of *A. platensis* granules and breadcrumb-milk batter. The results showed that the best ratio treatment was fish galantine with a ratio of *A. platensis* granules and bread-milk batter 5:55 (P1). The ratio of *A. platensis* granules and bread-milk flour batter 5:55 had a significant effect ($P<0.05$) on physico-chemical properties, reducing ash content, and increasing fat, protein, and beta-carotene content as well as reducing cooking loss and increasing the hardness of fish galantine. The ratio of *A. platensis* granules and 5:55 bread-milk flour batter decreased children's liking for the appearance parameter of fish galantine.

Keywords: *Arthrospira platensis* granules, breadcrumb, consumer preference, galantine, quality.