INTISARI

NILAI GIZI DAN PRFERENSI KONSUMEN TERHADAP NUGET LELE YANG DISUBSTITUSI DENGAN UBUR-UBUR

Penelitian ini bertujuan untuk mengetahui pengaruh subtitusi daging ubur-ubur pada pembuatan nuget lele terhadap kandungan gizi dan preferensi konsumen nuget, serta menentukan komposisi terbaik untuk menghasilkan nuget berkualitas. Rancangan penelitian menggunakan rancangan acak lengkap (RAL), terdapat 4 jenis perlakuan dengan 3 ulangan. Perlakuan yang dicobakan yaitu persentase daging ikan lele : daging ubur-ubur diantaranya T0 (100:0), T1 (90:10), T2 (80:20) dan T3 (70:30). Parameter yang diuji adalah karakteristik organoleptik hedonik (aroma, rasa, tekstur dan keseluruhan) dan kandungan gizi nuget (kadar air, abu, lemak dan protein). Data proksimat yang diperoleh dianalisis menggunakan uji ANOVA (*Analisys of Variance*) dan jika ada perbedaan nyata maka dilanjutkan dengan uji Duncan. Untuk data hedonic dianalisis mengggunakan uji *Kruskal Wallis* dan jika ada perbedaan nyata maka dilanjutkan denganuji *Mann Whitney*. Pengujian hedonik perlakuan T2 nyata meningkatkan nilai kesukaan nuget pada parameter rasa (3,67) namun tidak berbeda nyata dengan parameter rasa pada perlakuan T3 (3,46). Kombinasiikan lele dan daging ubur-ubur menghasilkan perbedaan nyata terhadap kandungan gizi nuget ($P<0,05$). Subtitusi daging ubur-ubur sebesar 30% nyata meningkatkan kandungan protein dengan nilai sebesar 11,04%. Hasil peneltian menunjukkan formula terbaik terdapat pada perlakuan T3, kombinasi ikan lele (70%): daging ubur-ubur (30%).

Kata kunci: ubur-ubur, lele, nuget, hedonik, proksimat

ABSTRACT

NUTRITIONAL VALUE AND CONSUMER PREFERENCE TOWARDS CATFISH NUGET SUBSTITUTED WITH JELLYFISH

This study aims to determine the effect of jellyfish meat substitution on the production of catfish nuget on the nutrient content and consumer preferences of the nuget, and to determine the best composition to produce quality nugets. The research design used a completely randomized design (CRD), there were 4 types of treatment with 3 replications. The treatments tested were the proportions of catfish meat: jellyfish meat including T0 (100:0), T1 (90:10), T2 (80:20) and T3 (70:30). Parameters tested were hedonic organoleptic characteristics (scent, taste, texture and overall) and nutritive content (moisture, ash, fat and protein content). The data obtained were analyzed using the ANOVA test (Analysis of Variance) and if there was a significant difference then it was continued with the Duncan test. For the hedonic data, it was analyzed using the Kruskal-wallis test and if there were significant difference, it was continued with the Mann-whitney test. The hedonic test of T2 treatment significantly increased the nuget preference value in the test parameter (3,67) but was not significantly different from the tets parameter in the T3 treatment (3,46). The combination of catfish and jellyfish meat resulted in a significant difference in the nutritional content of nuget ($P<0.05$). Jellyfish meat substitution of 30% significantly increased the protein content with a value of 11.04%. The results of the study showed that the best formula was found in the T3 treatment, a combination of catfish (70%): jellyfish meat (30%).

Key word: jellyfish, catfish, nuget, hedonic, proximate