



ABSTRACT

The research was conducted with the aim to know the influence of variation of tapioca starch addition on chemical and sensory quality of tofu tuna meatballs. Tuna fish used in the form of pulverized meat. The research used a single factor Randomized Complete Random Design (RAL) with 3 treatment's in gredients of variation ie treatment of **p1** [20 gr tapioca (9%), 80 gr of tuna meat (36%), spice 121,5 gr (54%)], **p2** [40 gr tapioca (18%), 60 gr of tuna meat (27%), spice 121.5 gr (54%)] and **p3** [80 gr tapioca (36%), 20 gr tuna (9%), spices 121, 5 gr (54%)]. Quality parameters tested were moisture content, ash, fat, protein and preferences test. The results showed that the treatment of variation of ingredients (tapioca flour and tuna meat) had significant effect ($p < 0,05$) on protein content, water content, and ash content, but not significantly different ($p > 0,05$) to fat content. Preferred test results showed that the variation of the ingredients (tapioca flour and tuna meat) had no significant effect ($p > 0,05$) on the appearance, texture and flavor, except the taste value had significant effect ($p < 0,05$). Overall, tofu tuna meatballs of **p1** treatment is the best product based on consumer preference.

Keywords : *hedonic, quality, tofu tuna meatball, variation flour tapioca*



INTISARI

Penelitian dilakukan dengan tujuan untuk mengetahui pengaruh variasi penambahan tepung tapioka terhadap mutu kimia dan organoleptic/sensori tahu bakso tuna. Ikan tuna yang digunakan dalam bentuk daging lumat. Penelitian menggunakan metode Rancangan Acak Lengkap (RAL) faktor tunggal dengan 3 perlakuan variasi bahan yaitu perlakuan **p1** [20 gr tapioka (9 %), 80 gr daging tuna (36 %), bumbu 121,5 gr (54 %)], **p2** [40 gr tapioka (18 %), 60 gr daging tuna (27 %), bumbu 121,5 gr (54 %)] dan **p3** [80 gr tapioka (36 %), 20 gr daging tuna (9 %), bumbu 121,5 gr (54 %)]. Paramater mutu yang di uji adalah kadar air, abu, lemak, protein serta uji kesukaan (hedonik). Hasil penelitian menunjukkan bahwa perlakuan variasi bahan (tepung tapioka dan daging tuna lumat) berpengaruh nyata ($p < 0,05$) terhadap kadar protein, kadar air, dan kadar abu, tetapi tidak berbeda nyata ($p > 0,05$) terhadap kadar lemak. Hasil uji kesukaan menunjukkan variasi bahan (tepung tapioka dan daging tuna lumat) tidak berpengaruh nyata ($p > 0,05$) terhadap kenampakan, tekstur dan aroma, terkecuali nilai rasa berpengaruh nyata ($p < 0,05$). Secara keseluruhan, tahu bakso ikan tuna dengan perlakuan **p1** adalah paling disukai oleh konsumen.

Kata Kunci : hedonik, mutu, tahu bakso tuna, variasi tepung tapioka