

Intisari

PENGARUH KONDISI BAHAN BAKU TERHADAP SIFAT FISIK, KIMIA DAN TINGKAT PENERIMAAN KONSUMEN NORI *Sargassum hystrix*

Nori merupakan olahan rumput laut yang cukup populer, termasuk di Indonesia. Tujuan dari penelitian ini adalah untuk mengetahui karakteristik dan tingkat penerimaan konsumen terhadap nori dari rumput laut *Sargassum hystrix*. *S. hystrix* (dalam bentuk basah dan/atau kering) direndam dalam NaOH 0,01%, kemudian diblender menjadi bubur, dicetak dengan ukuran 15x15 cm dan dikeringkan dalam oven (70 °C, 3 jam). Analisis meliputi ketebalan, kekerasan, analisis proksimat, aktivitas antioksidan dengan 2,2-Difenil-1-pikrilhidrazil (DPPH) dan daya antioksidan pereduksi besi (FRAP), aktivitas antidiabetes, dan uji hedonik. Hasil penelitian ini menunjukkan bahwa komposisi kondisi awal bahan baku berpengaruh signifikan ($P < 0,05$) terhadap karakteristik dan tingkat penerimaan konsumen nori *S. hystrix*. Perlakuan terbaik diperoleh pada nori yang dibuat dari bahan baku awal dalam bentuk basah dengan karakteristik ketebalan 0,34 mm, kekerasan 335,21 gf, kadar air 14,47%, kadar abu 21,22%, kadar protein 7,51%, kadar lemak 9,64%, kadar fenol total 21,01 mg GAE/g, aktivitas penghambatan DPPH 62,77%, nilai FRAP 133,50 M/g, aktivitas penghambatan α -glukosidase 43,81%, dan tingkat penerimaan konsumen terhadap penampakan 2,66, aroma 2,41, tekstur 3,06, rasa 3,26, dan warna 2,98.

Kata kunci : antioksidan, Nori, Rumput laut, *Sargassum hystrix*.

Abstract

EFFECT OF RAW MATERILA CONDITION ON PHYSICAL, CHEMICAL PROPERTIES AND CONSUMER ACCEPTANCE'S OF NORI *Sargassum hystrix*

Nori is processed seaweed that is quite popular, including in Indonesia. The purpose of this study was to determine the characteristics and level of consumer acceptance of nori from *Sargassum hystrix* seaweed. *S. hystrix* (in wet and/or dry form) was soaked in 0.01% NaOH, then blended into a slurry. *S. hystrix* slurry was molded in size 15x15 cm and dried in an oven (70°C, 3 hours). The analysis included thickness, hardness, proximate analysis, antioxidant activity with 2,2-Diphenyl-1-picrylhydrazyl (DPPH) and Ferric reducing antioxidant power (FRAP), antidiabetic activity, and hedonic tests. The results of this study indicate that the composition of the initial conditions of raw materials has a significant effect ($P < 0.05$) on the characteristics and level of consumer acceptance of nori *S. hystrix*. The best treatment was obtained on nori made from the initial raw material in wet form with the characteristics of a thickness of 0.34 mm, hardness of 335.21 gf, water content of 14.47%, ash content of 21.22%, protein content of 7.51%, fat content of 9.64%, total phenol content of 21.01 mg GAE/g, activity DPPH inhibition 62.77%, FRAP value 133.50 M/g, α -glucosidase inhibitory activity 43.81%, and the level of consumer acceptance of appearance 2.66, aroma 2.41, texture 3.06, taste 3.26, and color 2.98.

Keywords: antioxidant, *Sargassum hystrix*, nori, seaweed.