



INTISARI

KARAKTERISTIK NAGET TUNA DENGAN KOMBINASI TAPIOKA DAN MAIZENA SEBAGAI BAHAN PENGISI

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Penelitian ini bertujuan untuk mengetahui karakteristik kimia, karakteristik fisik, dan tingkat kesukaan konsumen, serta formulasi terbaik naget tuna yang dibuat dengan berbagai perbandingan tapioka dan maizena. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap dengan perlakuan kombinasi tapioka dan maizena dengan perbandingan A = 4:1; B = 4:2; C = 4:3; D = 4:4; dan E = 4:5. Kombinasi tapioka dan maizena menghasilkan kualitas naget ikan yang sama dengan naget kontrol (kombinasi tapioka dan terigu) untuk parameter kadar protein, kadar air, kadar karbohidrat, stabilitas emulsi adonan, aroma, tekstur, sedangkan untuk nilai kadar lemak dan kadar abu menghasilkan nilai lebih kecil, sedangkan volume spesifik, dan rasa menghasilkan nilai yang lebih rendah, dan nilai susut masak, tekstur (kekerasan) dan kenampakan yang lebih tinggi. Formulasi naget ikan terbaik adalah perlakuan dengan perbandingan tapioka dan maizena 4:1 dengan kadar protein 9,34%, kadar air 45,57%, kadar lemak 6,44%, kadar abu 1,17%, kadar karbohidrat 38,16%, susut masak 8,32%, stabilitas emulsi adonan 99,68%, volume spesifik 0,80 cm³/g, kekerasan 937,30 gf, dan nilai hedonik untuk kenampakan 3,10; aroma 3,18; tekstur 3,03; dan rasa 2,69.

Kata Kunci: bahan pengisi, naget ikan, tapioka, maizena, terigu.



ABSTRACT

THE CHARACTERISTIC OF TUNA FISH NUGGET WITH COMBINATION TAPIOCA AND CORNSTARCH AS FILLER

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This study was aimed to determine chemical characteristic, physical characteristic, consumer acceptance, and the best formulation tuna fish nugget produced with tapioca and cornstarch as filler. A completely randomized design was used as research design with treatment comparison ratio tapioca and cornstarch (A = 4:1; B = 4:2; C = 4:3; D = 4:4; and E = 4:5). Nugget that produced with combination of tapioca and cornstarch resulted the same value with control (nugget which produced with combination tapioca and wheatflour) on protein content, water content, carbohydrates content, dough emulsion stability, aroma, and texture, however for fat content, ash content, cooking loss, specific volume, and flavour produced more less, while texture and acceptance more high. The best of fish nugget's formulation is treatment with comparison tapioca and cornstarch 4:1, with a protein content 9,34%, water content 45,57%, fat content 6,44%, ash content 1,17%, carbohydrates content 38,16%, cooking loss 8,32%, dough emulsion stability 99,68%, specific volume 0,80 cm³/g, texture 937,30 gf, and hedonic value for appearance 3,10; aroma 3,18; texture 3,03; and flavour 2,69.

Keywords: fillers, fish nuggets, tapioca, cornstarch, wheat flour