

PEMANFAATAN DAGING SERPIHAN HASIL SAMPINGAN PENGOLAHAN STICK MARLIN UNTUK PEMBUATAN *EGG DROPS BISCUITS*

ARYA SUKMANA
07/256880/PN/11205

Tujuan penelitian ini adalah untuk mengembangkan produk perikanan *Egg-drops Biscuits* berbasis bahan baku daging serpihan marlin hasil sampingan pengolahan serta mengkaji komposisi gizi (protein, lemak, kadar air dan karbohidrat) serta melakukan uji kesukaan (hedonik) pada konsumen. Pembuatan *Egg-drops Biscuits* menggunakan presentase jumlah daging lumat 0%, 5%, 10%, 15%, dan 20% terhadap jumlah tepung mocaf serta menggunakan dua varian rasa rasa coklat. Parameter mutu biskuit yang diuji yaitu kadar air, kadar protein, kadar lemak, karbohidrat, dan serat kasar. Sedangkan uji kesukaan meliputi rasa, bau, warna dan tekstur.

Hasil penelitian menunjukkan nilai rerata kadar air dari semua perlakuan berkisar antara 4.988% - 11.679%; kadar protein 2.228%-7.879%; kadar lemak 27.146%-30.641%; kadar serat kasar 11.493%-15.166%; kadar abu 0.934%-1.484%; karbohidrat 35.674%-51.066%. sedangkan nilai rerata uji kesukaan pada parameter warna berkisar pada 2.85 – 3.44; tekstur 3.00 – 3.56; bau 2.13 – 2.81; rasa 2.66- 3.37. Perlakuan penambahan daging lumat 5% merupakan perlakuan terbaik karena sesuai dengan standard SNI. 2973:2011 dan mempunyai nilai kesukaan paling tinggi.

Kata kunci : *Egg drops biscuits*, daging serpihan, ikan marlin,

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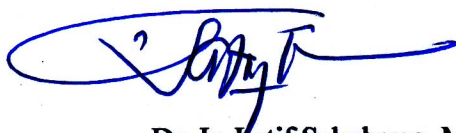
JURUSAN PERIKANAN
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UNIVERSITAS GADJAH MADA

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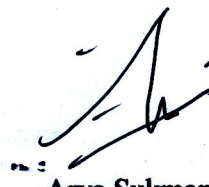
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Dosen pembimbing utama



Dr. Ir. Latif Sahubawa. M.Si

Mahasiswa,



Arya Sukmana

THE UTILIZATION FLAKY MEAT BASED RAW MATERIALS MARLIN TO MAKE EGG DROPS BISCUITS

ARYA SUKMANA
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The purpose of this research is to develop fishery products biscuit Egg Drops flaky meat-based raw materials marlin byproduct of processing and assessing the nutritional composition (fat protein, moisture, and carbohydrates) and make taste test (hedonic) on consumers. Making biscuits Egg Drops using pulverized meat percentage of 0%, 5%, 10%, 15% and 20% of the dough and using two flavors namely chocolate. Quality parameters tested biscuits which the water content, protein content, fat content of carbohydrates, and fiber. A test while covering the taste, odor, color, and texture.

The results showed a mean value of the moisture content of all treatments ranged between 4.9-11%, protein content 2.228%-7.879%; fat content 27.146%-30.641%; carbohydrate content 35.674%-51.066%; crude fiber content 11.493%-15.166%; While the value of the mean test on color parameter range in 2.85 – 3.44, texture 3.00 – 3.56, smell 2.13 – 2.81, taste 2.66- 3.37. Treatment addition of 5% creamed meat is the best treatment because it is suitable with the ISO 2973 standard. and has the highest value of favour.

Keyword : Egg drops biscuits, flaky meat, marlin fish

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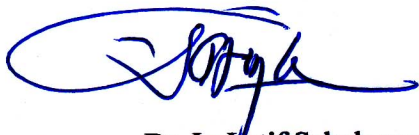
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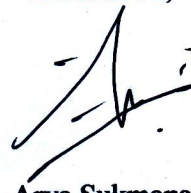
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