

SUMMARY

PENGARUH PENAMBAHAN JAHE DAN BAWANG PUTIH TERHADAP DAYA TERIMA DAN KADAR PROTEIN BUBUK INSTAN EKSTRAK IKAN GABUS (*Ophiocephalus striatus*)

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Keyword : : bawang putih;daya terima;ikan gabus;jahe;kadar protein

Description :

Ikan gabus merupakan jenis ikan air tawar yang mengandung protein tinggi mencapai 25,1% serta protein albumin sebanyak 6,2% lebih tinggi dibandingkan sumber protein hewani lainnya seperti ikan lele (13,5%) dan ikan nila (12,8%). Upaya diversifikasi hasil olahan perikanan diperlukan untuk meningkatkan nilai tambah (added value) dari ikan segar. Maka dari itu, perlu upaya untuk menghilangkan bau amis pada ikan, misalnya ditambahkan rempah seperti jahe, bawang putih. Tujuan penelitian ini adalah mengetahui pengaruh penambahan jahe dan bawang putih terhadap daya terima dan kadar protein bubuk instan ekstrak ikan gabus (*Ophiocephalus striatus*). Penelitian ini bersifat eksperimen, data dianalisis secara statistik menggunakan One Way ANOVA, apabila hasil yang diperoleh ada beda nyata, maka dilanjutkan dengan uji Bonferroni dengan tingkat signifikansi 0,05 sedangkan uji kadar protein menggunakan model kuantitatif cara Kjedhal. Penerimaan panelis terhadap daya terima organoleptik bubuk instan ekstrak ikan gabus berupa uji hedonik oleh 25 orang panelis agak terlatih yang menunjukkan bahwa ada pengaruh nyata (<0,05) terhadap daya terima rasa, aroma dan keseluruhan bubuk instan ekstrak ikan gabus dan tidak ada pengaruh nyata (>0,05) terhadap daya terima warna. Kadar protein kasar yang terkandung dalam bubuk instan ekstrak ikan gabus dengan penambahan jahe dan bawang putih sebesar 85,8%. Berdasarkan pertimbangan penerimaan dari panelis, maka bubuk instan ekstrak ikan gabus yang direkomendasikan adalah dengan perlakuan P2.

Description Alt:

Snakehead fish is a species of freshwater fish that contains high protein reached 25.1% of protein and its albumin level is 6.2% higher than other animal protein sources such as catfish (13.5%) and tilapia (12.8%). Food diversity to processed fishery is needed to increase the added value of fresh fish. Therefore, it is necessary to eliminate the fishy smell in fish, for example, adding spices such as ginger, garlic. The purpose of this study was to determine the effect of adding ginger and garlic to the acceptance and the protein content of instant powdered extracts of snakehead fish (*Ophiocephalus striatus*). This is an experiment, study the data were statistically analyzed using a One Way ANOVA, if the results obtained are difference real, then it will proceed by Bonferroni test with significance level of 0.05 and protein content uses a quantitative model Kjedhal way. Panelists acceptance of the organoleptic received power instant powdered snakehead fish extract in the form of hedonic test by 25 panelists trained rather indicates that there is a real effect (<0.05) on the acceptability of flavor, aroma and overall instant powdered extracts of snakehead fish and there was no real effect (>0.05) on the acceptability of color. Levels of crude protein contained in snakehead fish instant powdered extract with the addition of ginger and garlic amounted to 85.8%. Based on consideration of acceptance of the panelists, the instant powder extract cork fish Recommended treatment is with P2.

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