

RINGKASAN

DYON FRANSTIAN. PENGARUH KONSENTRASI DAGING RAJUNGAN TERHADAP KARAKTERISTIK FISIK, KIMIA, SENSORI NUGGET DAGING REJECT PADA PROSES PENGALENGAN RAJUNGAN (*Portunus pelagicus*). Dosen Pembimbing Prof. Dr. Hj. Sri Subekti, drh.DEA dan Eka Saputra S.Pi., M.Si.

Proses pengalengan rajungan (*pasteurize crabmeat*) memerlukan bahan baku daging rajungan yang berkualitas *excellent* sehingga terdapat daging rajungan yang ditolak. Daging rajungan memiliki proteinnya yang cukup besar, yaitu sekitar 16-17g/100 g. Salah satu upaya pengembangan produk yaitu pemanfaatan daging rajungan diolah sebagai nugget. Nugget dipilih karena konsumsi nugget di indonesia pada tahun 2016 mencapai angka 19,59 %. Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi daging reject pengalengan rajungan terhadap karakteristik fisik, kimia, dan sensori nugget yang sesuai dengan standar nugget di indonesia. Penelitian dilakukan secara eksperimental dengan Rancangan Acak lengkap (RAL) sebagai rancangan percobaan.

Perlakuan yang digunakan adalah perbedaan konsentrasi daging yang diberikan, diantaranya yaitu P1 (Penambahan daging 40%), P2 (Penambahan daging 50%), P3 (Penambahan daging 60%) Masing – masing perlakuan dilakukan pengulangan enam kali. Parameter penelitian ini adalah analisis fisik (WHC, *hardness*, *gumminess*, *chewiness*, *cohesiveness*, *springiness*, *resilience*), analisis kimia(kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat), analisis sensori (Kenampakan, bau, rasa, tekstur). Data analisis fisik dan kimia dianalisis menggunakan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan uji duncan, sedangkan data analisis sensori dianalisis menggunakan *Spider Chart Microsoft Excel*. Hasil penelitian menunjukkan perbedaan konsentrasi daging reject pengalengan rajungan yang ditambahkan berpengaruh terhadap nilai fisik, kimia, dan sensori nugget. Hasil penelitian menunjukkan pada P3 (penambahan daging 60%). Analisis fisik dan kimia memenuhi standar nasional indonesia (SNI) nugget dan analisis sensori dengan parameter kenampakan, rasa, bau, dan tekstur pada

perlakuan P1 (penambahan daging 40%) paling mendekati Standar Nasional Indonesia (SNI) yaitu sebesar 7,55, 7,34, 6,93, 7,41 . Berdasarkan hasil penelitian yang telah dilakukan direkomendasikan pembuatan nugget daging reject rajungan menggunakan konsentrasi sebesar 60% untuk meningkatkan nilai gizi dan rasa.

SUMMARY

DYON FRANSTIAN. Characteristic of the physical, chemical, and sensory Nugget Of Nugget From Rejected Canning Crab (*Portunus pelagicus*). Advisor Prof. Dr. Hj. Sri Subekti, drh.DEA dan Eka Saputra S.Pi., M.Si.

The process of canning the crab (pasteurization of crab meat) requires raw materials of superior quality crab meat so that crab meat needs to be rejected. Crab meat has a fairly large protein, which is around 16-17g / 100 g. One effort to develop products is the use of crab meat processed as a nugget. Nugget was chosen because the consumption of nuggets in Indonesia in 2016 reached 19.59%. This study aims to determine the effect of concentrations of crab canning rejects on physical, chemical, and sensory characteristics of nuggets that are in accordance with the nugget standards in Indonesia. The study was conducted experimentally with a completely randomized design (RAL) as an experimental design.

The treatment used is the difference in the concentration of meat given, including P1 (meat additions 40%), P2 (meat additions 50%), P3 (meat additions 60%). Each treatment was repeated six times. The parameters of this study were physical analysis (WHC, hardness, gumminess, chewiness, cohesiveness, springiness, resilience), chemical analysis (moisture content, ash content, fat content, protein content, carbohydrate content), sensory analysis (appearance, smell, taste, texture). Data on physical and chemical analysis were analyzed using Analysis of Variance (ANOVA) and continued with duncan test, while sensory analysis data were analyzed using Microsoft Excel Spider Chart. The results showed that differences in the concentration of crab canning rejects were added to influence the physical, chemical, and sensory values of nuggets. The results showed that P3 (60% meat addition) physical and chemical analysis met Indonesian national standards (SNI) nuggets and sensory analysis with appearance, taste, odor, and texture parameters in treatment P1 (40% meat addition) closest to the Indonesian National Standard (SNI) which is equal to 7.55, 7.34, 6.93, 7.41. Based on the results of the research that has been done, it is recommended to make crab reject meat nugget using a concentration of 60% to improve nutritional value and taste.