

RINGKASAN

HILDA NIHAYATUL MAGHFIROH. Karakteristik Fisik, Kimia, dan Sensoris Bakso Daging *Second Grade* Pengalengan Rajungan (*Portunus pelagicus*). Dosen Pembimbing Dr.Laksmi Sulmartiwi, S.Pi., MP. Dan Eka Saputra S.Pl., M.Si.

Pengalengan rajungan merupakan salah satu proses pengawetan daging rajungan dengan sterilisasi. Tahapan proses pengalengan tersebut menghasilkan produk daging rajungan kualitas kedua (*second grade*) yang ditolak atau di *reject*. Jumlah rata-rata daging *reject* (*second grade*) yang diperoleh dari proses pengalengan rajungan setiap harinya sekitar 16,67%. Salah satu pengembangan daging rajungan *second grade* adalah dengan diolah menjadi bakso. Konsumsi bakso di Indonesia sendiri dari tahun 2011-2015 rata-rata konsumsi perkapita mencapai 14,45 % (Statistik Konsumsi Pangan, 2015). Tujuan dari penelitian untuk mengetahui pengaruh penggunaan daging *second grade* pengalengan rajungan terhadap karakteristik fisik, kimia, dan sensori bakso rajungan.

Perlakuan yang digunakan yaitu perbedaan konsentrasi daging *second grade* yang diberikan, yaitu P1(penambahan daging 45%), P2 (penambahan daging 55%), dan P3 (penambahan daging 65%) masing-masing perlakuan dilakukan pengulangan sebanyak enam kali. Parameter dalam penelitian adalah dengan uji fisik WHC (*Water Holding Capacity*), uji kimia (kadar abu, kadar air, kadar protein, kadar lemak, kadar karbohidrat), dan uji sensori (kenampakan, bau, rasa dan tekstur) serta perhitungan rendemen. Data hasil penelitian dianalisis menggunakan program *Statistical Product Services Solution* (SPSS) dengan Uji One Way Anova dan jika perlakuan berpengaruh nyata maka dilanjutkan dengan menggunakan uji Duncan. Sedangkan untuk hasil pengujian sensori dan perhitungan rendemen di analisis dengan menggunakan *spider chart Microsoft excel*.

Data hasil penelitian menunjukkan perbedaan penambahan daging *second grade* pengalengan rajungan(*Portunus pelagicus*) berpengaruh terhadap nilai kimia (kadar air, protein, karbohidrat, abu, dan lemak), fisik *Water Holding*

Capacity (WHC) , sensori (kenampakan, bau, rasa, dan tekstur), dan rendemen ($P < 0,05$). Hasil penelitian menunjukkan perlakuan P2 (penambahan daging 55%) analisis fisik dan kimia memenuhi standar bakso SNI-7366.2014. Nilai WHC, kadar air, kadar abu, kadar protein, kadar lemak, dan kadar karbohidrat sebesar 37,35 , 63,28 , 1,46 , 8,8 , 0,22 , dan 28,63. Sedangkan analisis sensori perlakuan P2 (penambahan daging 55%) dan P3 (penambahan daging 65%) dengan parameter kenampakan, bau, rasa, dan tekstur sesuai dengan standar bakso SNI 7366-2014. Yaitu untuk P2 sebesar 8,1 , 8,03, 7,8 , dan 8,2 sedangkan P3 7,86 , 7,83 , 8,03 , dan 7,46. Untuk rendemen nilai tertinggi pada P2 (penambahan daging 55%) sebesar 176,12%.

SUMMARY

HILDA NIHAYATUL MAGHFIROH. Characteristics of The Physical, Chemical, and Sensory of Meatball Made From Second Grade Meat of the The Crab Canning (*Portunus pelagicus*). Advisor Lecturer Dr.Laksmi Sulmartiwi, S.Pi., MP. Dan Eka Saputra S.PI., M.Si.

Canning is one of the processes of preservation of crab meat with sterilization. The stages of the canning process produce second quality rajungan meat products (second grade) that are rejected or rejected. The average number of reject meat (second grade) obtained from the crab canning process every day is around 16.67%. One of the development of second grade crab meat is to be processed into meatballs. Meatball consumption in Indonesia itself from 2011-2015 per capita consumption reached 14.45% (Food Consumption Statistics, 2015). The purpose of the study was to determine the effect of using crab canning second grade meat on the physical, chemical, and sensory characteristics of crab meatballs.

The treatments used were differences in the concentration of second grade meat given, namely P1 (45% meat addition), P2 (meat additions 55%), and P3 (65% meat additions) each treatment was repeated six times. The parameters in the test are physical testing of WHC (Water Holding Capacity), chemical tests (ash content, water content, protein content, fat content, carbohydrate content), and organoleptic tests (appearance, odor, taste and texture) and calculation of yield. The results of the research data were analyzed using the Statistical Product Services Solution (SPSS) program with the One Way Annova Test and if the treatment had a significant effect it was continued by using the Duncan test. As for the results of sensory testing and rendement calculations analyzed by using Microsocft Excel spider chart.

The results of the study showed that the difference in the addition of crab canning second grade meat (*Portunus pelagicus*) had an effect on the chemical value (water, protein, carbohydrate, ash, and fat), physical Water Holding Capacity (WHC), sensory (appearance, smell, taste, and texture), and yield ($P < 0.05$). The results showed the treatment of P2 (55% meat addition) physical and

chemical analysis fulfilled the SNI-7366.2014 meatball standard. WHC tilapia, water content, ash content, protein content, fat content, and carbohydrate content were 37.35, 63.28, 1.46, 8.8, 0.22 and 28.63. While the sensory analysis of P2 (meat additives 55%) and P3 (meat additions 65%) with the parameters of appearance, smell, taste, and texture in accordance with SNI 7366-2014 meatball standards. That is for P2 of 8.1, 8.03, 7.8, and 8.2 while P3 is 7.86, 7.83, 8.03 and 7.46. The highest value of yield in P2 (55% increase in meat) was 176.12%.