

ABSTRACT

Sahrul Gunawan. B.1710630. Sensory and Chemical Characteristics of Catfish Meatballs with Addition of Katuk Leaves (*Sauropus androgynous*). Under the guidance of Distya Riski Hapsari and M. Fakhri Kurniawan.

In the process of making meatballs, usually the main ingredients used are meat such as chicken, beef and others. However, in this study it was replaced with catfish meat and added with katuk leaves. Katuk leaves in this study were used as a natural dye in the manufacture of catfish meatballs. This study aims to determine the characteristics of sensory, hedonic (level of preference) and chemical qualities. The design of this study used a completely randomized design (CRD) with one factor, namely katuk leaves which consisted of four treatment levels, namely (0%), (1%), (3%) and (5%) with 2 replication for each treatment. Analysis of the data used is analysis of variance (ANOVA), if the results of the ANOVA fingerprint ($p < 0.05$), then a further test will be carried out with the DMRT test (Duncan Multiple Range Test) at a 95% confidence level. The results showed that the substitution between katuk leaves and catfish had an effect on sensory quality characteristics (color, taste, and texture) and chemical characteristics (moisture content, ash content, protein content and fat content). The selected meatball product was catfish meatball with the addition of 5% katuk leaves which had an average sensory quality value of 6,023 aroma (leading to not fishy), color 5,573 (leading to a light color), taste 7,043 (leading to katuk leaf taste) and texture 6,186 (leading to chewy). The average value of hedonic quality is aroma 6.343 (leading to liking), color 6.359 (leading to liking), taste 6.697 (leading to liking), texture 6.530 (leading to liking) and overall 6.870 (leading to liking). The average value of chemical characteristics is 61.52% water content, 2.91% ash content, 6.76% fat content, 11.42% protein content and carbohydrate content.

Keywords: Catfish, katuk leaves, meatballs

ABSTRAK

Sahrul Gunawan. B.1710630. Karakteristik Sensori dan Kimia Bakso Ikan Lele dengan Penambahan Daun Katuk (*Sauropus androgynous*). Di bawah bimbingan Distya Riski Hapsari dan M. Fakhri Kurniawan.

Dalam proses pembuatan bakso biasanya bahan utama yang digunakan adalah dari daging seperti daging ayam, daging sapi dan lainnya. Namun, pada penelitian ini diganti dengan daging ikan lele dan ditambah dengan daun katuk. Daun katuk dalam penelitian ini dimanfaatkan sebagai pewarna alami pada pembuatan bakso ikan lele. Penelitian ini bertujuan mengetahui karakteristik mutu sensori, hedonik (tingkat kesukaan) dan kimia. Rancangan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor yaitu daun katuk yang terdiri dari empat taraf perlakuan yaitu (0%), (1%), (3%) dan (5%) dengan 2 kali ulangan untuk setiap perlakuan. Analisis data yang digunakan adalah sidik Ragam *analysis of variant* (ANOVA), apabila hasil sidik raga ANOVA ($p < 0,05$), maka akan dilakukan uji lanjut dengan uji DMRT (*Duncan Multiple Range Test*) pada taraf kepercayaan 95%. Hasil penelitian menunjukkan bahwa substitusi antara daun katuk dan ikan lele memberikan pengaruh terhadap karakteristik mutu sensori (warna, rasa, dan tekstur) dan karakteristik kimia (kadar air, kadar abu, kadar protein dan kadar lemak). Produk bakso terpilih yaitu bakso ikan lele dengan penambahan daun katuk 5% yang memiliki rata-rata nilai mutu sensori yaitu aroma 6,023 (mengarah ke tidak amis), warna 5,573 (mengarah ke warna terang), rasa 7,043 (mengarah ke terasa daun katuk) dan tekstur 6,186 (mengarah ke kenyal). Nilai rata-rata mutu hedonik yaitu aroma 6,343 (mengarah ke suka), warna 6,359 (mengarah ke suka), rasa 6,697 (mengarah ke suka), tekstur 6,530 (mengarah ke suka) dan overall 6,870 (mengarah ke suka). Nilai rata-rata karakteristik kimia yaitu kadar air 61,52%, kadar abu 2,91%, kadar lemak 6,76%, kadar protein 11,42% dan karbohidrat 22,3%.

Kata kunci: Bakso, daun katuk, ikan lele

