

ABSTRACT

Sintia Ramadhan. B.1711082. Organoleptic and Chemical Characteristics of Sushi Nori Seaweed (*Eucheuma cottonii*) and Moringa Leaves (*Moringa oleifera*) with the addition of Kolang Kaling (*Arenga pinnata*). Supervised by Titi Rohmayanti and Siti Aminah.

Nori is a traditional Japanese food made from seaweed *Porphyra*. This type of seaweed is rarely cultivated in Indonesia, so the use of alternative raw material sources is needed to maximize the potential of local food sources without dependence on imported food ingredients. Nori in this study was made from *Eucheuma cottonii* seaweed, Moringa leaves with the addition of kolang kaling. This study aims to utilize *Eucheuma cottonii* seaweed, Moringa leaves and kolang kaling in making sushi nori. The experimental design used was a completely randomized design (CRD) with two factors, namely factor A was the ratio of *Eucheuma cottonii* seaweed and Moringa (40:60, 60:40, 80:20) and factor B was the addition of kolang kaling (10%, 20%, 30%). The results of the analysis of water content test data used analysis of variance (ANOVA) with Duncan's Advanced Test with a 95% confidence interval, while the analysis of sensory and hedonic quality test data used frequency distribution. Sushi nori was selected in a ratio of *Eucheuma cottonii* seaweed and 40% Moringa leaves with the addition of 30% kolang kaling with an assessment of the sensory quality of blackish green color 63.3%, slightly bitter taste 43.3%, leaf aroma 36.7%, The texture is easy to roll 36.7% and has a color preference level of 66.7%, aroma 40%, taste 60%, texture 50% and overall 60%. The results of the chemical test for sushi nori were water content 15.84%, ash content 7.87%, protein content 19.67%, fat content 3.60%, carbohydrate content 57.36% and crude fiber 11.51%.

Keywords : Sushi nori, *Eucheuma cottonii* seaweed, moringa, kolang kaling

ABSTRAK

Sintia Ramadhan. B.1711082. Karakteristik Organoleptik dan Kimia Sushi Nori Rumput Laut (*Eucheuma cottonii*) dan Daun Kelor (*Moringa oleifera*) dengan Penambahan Kolang Kaling (*Arenga pinnata*). Di bawah bimbingan Titi Rohmayanti dan Siti Aminah.

Nori merupakan makanan tradisional Jepang yang diolah dari rumput laut *Porphyra*. Rumput laut jenis ini jarang dibudidayakan di Indonesia, sehingga penggunaan sumber bahan baku alternatif diperlukan untuk memaksimalkan potensi sumber pangan lokal tanpa ketergantungan pada bahan pangan impor. Nori pada penelitian ini dibuat dari bahan rumput laut *Eucheuma cottonii*, daun kelor dengan penambahan kolang kaling. Penelitian ini bertujuan untuk memanfaatkan rumput laut *Eucheuma cottonii*, daun kelor dan kolang kaling pada pembuatan sushi nori. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dua faktor yaitu faktor A adalah perbandingan rumput laut *Eucheuma cottonii* dan kelor (40:60, 60:40, 80:20) dan faktor B adalah penambahan kolang kaling (10%, 20%, 30%). Hasil analisis data uji kadar air menggunakan analisis sidik ragam (ANOVA) dengan Uji Lanjut Duncan dengan selang kepercayaan 95% sedangkan analisis data uji mutu sensori dan hedonik menggunakan distribusi frekuensi. Sushi nori terpilih yaitu pada perbandingan rumput laut *Eucheuma cottonii* 60% dan daun kelor 40% dengan penambahan kolang kaling 30% dengan penilaian mutu sensori warna hijau kehitaman 63,3%, rasa agak pahit 43,3%, aroma daun 36,7%, tekstur mudah digulung 36,7% dan mempunyai tingkat kesukaan warna 66,7%, aroma 40%, rasa 60%, tekstur 50% dan *overall* 60%. Hasil uji kimia sushi nori terpilih yaitu kadar air 15,84%, kadar abu 7,87%, kadar protein 19,67%, kadar lemak 3,60%, kadar karbohidrat 57,36% dan serat kasar 11,51%.

Kata kunci : Sushi nori, rumput laut *Eucheuma cottonii*, kelor, kolang kaling