

ABSTRACT

Rani Ramadani 1610011. Sensory and Hedonic Characteristics of Shredded Anchovy Chili. Supervised by Lia Amalia, Distya Riski Hapsari and Julia Kusumaningrum.

Shredded is a type of dry food with a distinctive shape made from boiled and sliced meat, seasoned, fried and then pressed. Curly red chili in fresh form has a short shelf life due to microbiological/physiological damage due to *Colletrothicum capsici* microbial attack and physiological damage due to fruit respiration process during storage. Anchovy (*Stolephorus commersonii*) is a high-protein side dish for mina, the whole body can be consumed to allow maximum absorption of nutrients. Anchovy protein is composed of several kinds of essential amino acids. In this study, processing of shredded chilies with the addition of anchovies was carried out to increase food diversity. This study used a Completely Randomized Design (CRD) with one factor, namely the ratio of chili powder and anchovies (20g : 10g), (25g : 15g), (30g : 20g), (35g : 25g). Product analysis includes sensory and hedonic quality tests to determine the selected product, then chemical analysis is carried out including moisture content, ash content, protein content, fat content, crude fiber content and carbohydrate content. The data analysis used was ANOVA and Duncan's further test with a 95% confidence interval. The results showed that floss was selected with a ratio of 25g chili powder and 15g anchovy. The results of the sensory quality test of shredded products showed that the color of the shredded was dark red, smelled of anchovies, had a spicy taste and had a slightly rough texture. The hedonic test for parameters of color, taste, aroma, texture showed that the panelists liked shredded quite a bit. The chemical content of the selected shredded contains 4.02% water content, 7.01% ash content, 15.06% protein content, 16.55% fat content, 1.39% crude fiber content and 57.36% carbohydrate content.

Keywords: Anchovy, curly red, shredded.

ABSTRAK

Rani Ramadani 1610011. Karakteristik Sensori Dan Hedonik Abon Cabai Ikan Teri. Dibawah bimbingan Lia Amalia, Distya Riski Hapsari dan Julia Kusumaningrum.

Abon merupakan suatu jenis makanan kering berbentuk khas yang dibuat dari daging yang direbus dan disayat-sayat, diberi bumbu, digoreng, kemudian dipres. Cabai merah keriting dalam bentuk segar memiliki daya simpan yang tidak lama akibat kerusakan mikrobiologi/fisiologi karena serangan mikroba *Colletrothicum capsici* dan kerusakan fisiologis karena proses respirasi buah pada saat penyimpanan. Ikan teri nasi (*Stolephorus commersonii*) merupakan lauk mina tinggi protein, seluruh badannya dapat dikonsumsi sehingga memungkinkan penyerapan zat gizi yang maksimal. Protein teri tersusun atas beberapa macam asam amino esensial. Pada penelitian ini dilakukan pengolahan abon cabai dengan penambahan ikan teri untuk meningkatkan keanekaragaman pangan. penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan satu faktor yaitu perbandingan bubuk cabai dan ikan teri (20g : 10g), (25g : 15g), (30g : 20g), (35g: 25g). Analisis produk meliputi uji mutu sensori dan hedonik untuk menentukan produk terpilih, kemudian dilakukan analisis kimia meliputi kadar air, kadar abu, kadar protein, kadar lemak, kadar serat kasar dan kadar karbohidrat. Analisis data yang digunakan adalah ANOVA dan uji lanjut Duncan dengan selang kepercayaan 95%. Hasil penelitian menunjukkan bahwa abon terpilih dengan perbandingan bubuk cabai 25g dan ikan teri 15g. Hasil uji mutu sensori produk abon menunjukkan bahwa warna abon merah tua, beraroma ikan teri, rasa pedas dan bertekstur agak kasar. Uji hedonik parameter warna, rasa, aroma, tekstur menunjukkan panelis agak menyukai abon. Kandungan kimia abon terpilih mengandung kadar air 4,02%, kadar abu 7,01%, kadar protein 15,06%, kadar lemak 16,55%, kadar serat kasar 1,39% dan kadar karbohidrat 57,36%.

Kata kunci : Abon, cabai merah, ikan teri.