

ABSTARCT

Fitri Yani. B.191067. Sensory and Chemical Characteristics of Stick Products with the addition of dumbo Catfish (*Clarias gariepinus*) and Gotu Kola (*Cantella asiatica*). Supervised Intan Kusumaningrum and Distya Riski Hapsari.

Stick products with the addition of catfish and gotu kola are alternative snacks with good nutritional content. Catfish has the potential to increase protein in sticks, while gotu kola has the potential to increase crude fiber in sticks. The purpose of this research was to increase the sensory and chemical values of local food-based products, namely sticks with the addition of catfish and gotu kola leaves, so as to produce sticks that are preferred and have good nutrition. This research used a completely randomized design (CRD) with two factors. Factor A is the addition of catfish with a concentration (10%, 20% and 30%), while factor B is the addition of gotu kola paste with a concentration (5%, 10% and 15%). The results showed that the selected sticks were a formula with a ratio of catfish and gotu kola concentrations of 10%:5% with scores on the sensory quality test namely the color of factor A 8.38; factor B color 8.29; factor A flavour 7.96; factor B 8.29; factor A aroma 8.49; factor B aroma 7.49; and texture 8.08. While the hedonic value of this selected stick product is the color 8.24; taste 8.21; fragrance 8.2; texture 8.38 and overall 8.19. The selected formula contains 2.59% moisture, 1.9% ash, 8.68% protein, 34.09% fat, 51.06% carbohydrates and 2.17% crude fiber.

Keywords: catfish, gotu kola, protein, crude fiber, stick

ABSTRAK

Fitri Yani. B.1910467. Karakteristik Sensori dan Kimia Produk Stik dengan Penambahan Ikan Lele dumbo (*Clarias gariepinus*) dan Pegagan (*Cantella asiatica*). Di bawah bimbingan Intan Kusumaningrum dan Distya Riski Hapsari.

Produk stik dengan penambahan ikan lele dan pegagan merupakan alternatif makanan ringan dengan kandungan zat gizi yang baik. Ikan lele berpotensi meningkatkan protein pada stik, sedangkan pegagan berpotensi meningkatkan serat kasar pada stik. Tujuan penelitian ini adalah meningkatkan nilai sensori dan kimia pada produk pangan stik dengan penambahan ikan lele dan daun pegagan, sehingga menghasilkan stik yang disukai serta memiliki zat gizi yang baik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan dua faktor. Faktor A yaitu penambahan ikan lele dengan konsentrasi (10%, 20% dan 30%), sedangkan faktor B yaitu penambahan pasta pegagan dengan konsentrasi (5%, 10% dan 15%). Hasil dari penelitian menyatakan stik terpilih adalah formula dengan konsentrasi ikan lele dan pegagan 10%:5% dengan nilai pada uji mutu sensori yaitu warna faktor A 8,38; warna faktor B 8,25; rasa faktor A 7,96; rasa faktor B 8,29; aroma faktor A 8,49; aroma faktor B 7,49 dan tekstur 8,08. Sedangkan nilai hedonik produk stik terpilih ini yaitu warna 8,24; rasa 8,21; aroma 8,2; tekstur 8,38 dan *overall* 8,19. Formula terpilih memiliki kadar air 2,59%, abu 1,9%, protein 8,68%, lemak 34,09%, karbohidrat 51,06% dan serat kasar 2,17%.

Kata kunci : ikan lele, pegagan, protein, serat kasar, stik