ABSTRAK

Nabila Qurrata A'yun (Dibimbing oleh: Junianto dan Ibnu Bangkit Bioshina Suryadi). 2022. Pengaruh Penambahan Tepung Tulang Ikan Lele Terhadap Tingkat Kesukaan Bakso Ikan Lele.

Riset ini bertujuan untuk menentukan tingkat penambahan tepung tulang ikan lele pada pembuatan bakso ikan lele sebagai produk yang disukai oleh panelis. Riset ini dilaksanakan di Laboratorium Teknologi Industri Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan, Universitas Padjadjaran serta Laboratorium Teknologi Pangan, Fakultas Teknologi Pangan, Universitas Pasundan pada bulan Juni hingga Agustus 2022. Metode riset yang digunakan adalah metode eksperimental dengan 5 perlakuan penambahan tepung tulang ikan lele sebesar 0%, 5%, 10%, 15%, dan 20%. Pengamatan riset ini dilakukan terhadap tingkat kesukaan yang meliputi kenampakan, aroma, rasa, dan tekstur, kekenyalan (uji lipat), dan uji kimia pada perlakuan kontrol dan yang paling disukai yang meliputi kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, dan kadar kalsium. Pengamatan tingkat kesukaan dilakukan dengan penilaian oleh 20 panelis semi terlatih. Hasil riset menunjukkan bahwa tingkat penambahan tepung tulang ikan lele sebesar 10% merupakan yang disukai oleh panelis dengan nilai rata-rata tingkat kesukaan kenampakan (6,7), aroma (6,9), rasa (6,9), tekstur (6,6), kekenyalan (4,35) dan menghasilkan komposisi proksimat yaitu kadar air (41,62%), kadar abu (2,52%), kadar lemak (7,64%), kadar protein (9,72%), kadar karbohidrat (28,04%), dan kadar kalsium 0,001404% (14,04 mg/kg).

Kata Kunci : *Bakso ikan, ikan lele, tepung tulang, tingkat kesukaan, proksimat.*

ABSTRACT

Nabila Qurrata A'yun (Supervised by: Junianto and Ibnu Bangkit Bioshina Suryadi). 2022. *The Effect of Adding Catfish Bone Flour to Catfish Meatballs Preference Level*.

This research aims to determine the level of addition of catfish bone flour in making catfish meatballs as the preferred product by the panelist. This research was conducted at Laboratory of Fisheries Industrial Technology, Faculty of Fisheries and Marine Science, Universitas Padjadjaran, and Laboratory of Food Technology, Faculty of Food Technology, Pasundan University started from June until August 2022. This research method used an experimental method with 5 treatments of addition catfish bone flour as much as 0%, 5%, 10%, 15%, and 20%. Observation of this research was carried out on the preference level involving appearance, aroma, taste, texture, elasticity (folding test), and chemistry test on the control and the most preferredinvolves water content, ash content, fat content, protein content, carbohydrate content, and calcium content. Observation of preference level done with scoring by 20 semi-trained panelists. The result showed that the addition of catfish bone flour with a concentration of 10% was the most preferred treatment by panelists with the highest average value of preference level of appearance (6.7), aroma (6.9), taste (6.9), texture (6.6), elasticity (4.35) and produce a proximate composition with water content (41.62%), ash content (2.52%), fat content (7.64%), protein content (9.72%), carbohydrate content (28.04%), and calcium content of 0.001404% (14.04 mg/kg).

Keywords : Bone flour, catfish, fishball, preference level, proximate.