

## ABSTRAK

**Resvia Annisa Ayuda Fivarani (Dibimbing oleh: Rusky Intan Pratama dan Atikah Nurhayati). 2023. Komposisi Kandungan Senyawa Flavor Non Volatil Ikan Gurame Segar dan Hasil Pengukusan.**

Komponen non volatil merupakan kelompok senyawa yang berpengaruh terhadap karakteristik flavor komoditas dan penerimaannya oleh konsumen karena berpengaruh terhadap karakteristik rasa. Penelitian ini bertujuan untuk mengidentifikasi komposisi senyawa flavor non volatil yang terkandung pada hasil pengukusan ikan gurame (*Osphronemus gouramy*). Penelitian dilakukan secara eksperimental dengan perlakuan sampel ikan gurame kukus (pada suhu 100°C selama  $\pm$  30 menit). Uji deskripsi produk sederhana dilakukan terhadap sampel yang meliputi kenampakan daging, aroma, tesktur, dan rasa. Identifikasi senyawa flavor non volatil menggunakan alat *High Performance Liquid Chromatography* (HPLC). Hasil penelitian menunjukkan ikan gurame kukus memiliki senyawa flavor non volatil teridentifikasi sebanyak 15 senyawa asam amino. Dua asam amino rasa umami yaitu asam glutamat 4,09% dan asam aspartat 2,67%. Empat asam amino rasa manis yaitu alanin 1,53%, treonin 1,19%, glisin 1,13%, dan serin 1,01%. Sembilan asam amino pahit yaitu lisin 2,54%, leusin 2,11%, arginin 1,64%, valin 1,30%, isoleusin 1,29%, fenilalanin 1,14%, tirosin 0,91%, metionin 0,79% dan histidin 0,66%. Ikan gurame kukus memiliki kenampakan yang utuh dan berwarna putih susu. Aroma ikan gurame kukus yaitu segar dan gurih sesuai spesifik ikan gurame. Tekstur daging yang padat, lunak, dan sangat kompak. Rasa ikan gurame kukus yaitu gurih sesuai spesifik jenis.

**Kata kunci :** *senyawa flavor non volatil, pengukusan, ikan gurame*

## ABSTRACT

**Resvia Annisa Ayuda Fivarani (Supervised by: Rusky Intan Pratama and Atikah Nurhayati). 2023. Composition of Flavour Non Volatile Compound Steamed Gourami (*Osphronemus gouramy*).**

Non-volatile components are a group of compounds that affect the flavor characteristics of commodities and their acceptance by consumers because they affect taste characteristics. This research aims to identify the composition of non-volatile flavor compounds contained in the steamed gourami (*Osphronemus gouramy*). The research was carried out experimentally with the treatment of steamed gourami samples (at 100°C for ± 30 minutes). A simple product description test was carried out on samples which included the appearance of the meat, aroma, texture, and taste. Identification of non-volatile flavor compounds using tools High Performance Liquid Chromatography (HPLC). The results showed that steamed gourami has 15 identified non-volatile flavor compounds of 15 amino acid compounds. Two umami-flavored amino acids are 4.09% glutamic acid and 2.67% aspartic acid. The four sweet tasting amino acids are 1.53% alanine, 1.19% threonine, 1.13% glycine and 1.01% serine. The nine bitter amino acids are lysine 2.54%, leucine 2.11%, arginine 1.64%, valine 1.30%, isoleucine 1.29%, phenylalanine 1.14%, tyrosine 0.91%, methionine 0, 79% and histidine 0.66%. Steamed gourami has an intact appearance and is milky white in color. The aroma of steamed gourami is fresh and tasty according to the specific gourami. The texture of the meat is dense, soft and very compact. The taste of steamed gourami is savory according to the specific type.

**Keywords** : non volatile flavor compounds, steaming, gourami