ABSTRACT

This study aimed to study the effect of long fillers and steaming on the characteristics of tilapia fish nuggets are most preferred by consumers. The benefits of this research is to increase the economic value of tilapia and to the diversification of products.

Model experimental design used in this study randomized block design (3 x 3) with three replications. Factors studied jemis long fillers and steaming, and each factor comprises 3 levels. Response test performed on the resulting nugget is the aroma, flavor, texture, protein, water content and fiber content.

In the preliminary study that the organoleptic test, showed that the comparison of carrot and spinach that will be used in the main study is a ratio of 1:3.

In the main study organoleptic tests, by testing the organoleptic properties of the main research note that the type of filler and old steam significantly affect the aroma, flavor and texture. Type fillers and long steaming significant effect on the levels of protein produced tilapia fish nuggets.