

ABSTRACT

The purpose of the research is to study the changes in the levels of protein and fat content of the various processing methods (roasting, steaming and combination of steaming-roasting) in the otak-otak of milkfish. Benefits of the research conducted to determine the correlation levels of protein and fat content of the various processing methods (roasting, steaming and combination of steaming-roasting) in the otak-otak of milkfish. The experimental design used in this study is a simple linear regression.

The independent variable (X) of this experiment consists of a processing method with three levels, namely, (X1) grilled, (X2) steamed and (X3) a combination of steambaked. The dependent variable (Y) of this experiment consists of a chemical response with two levels, namely, (Y1) and protein content (Y2) fat content.

Results of the analysis showed a correlation between changes in protein content to a variety of processing methods (roasting, steaming, and the combination of steam-roasting) in the otak-otak of milkfish with a value of keofesien correlation (r) -0.908 which means a very high correlation or a very strong correlation. The correlation between changes in the fat content of the various processing methods (roasting, steaming, and the combination of steam-roasting) in the brains of fish have value keofesien correlation (r) 0.950 which means the correlation is very high or very strong.