

## ABSTRACT

*The purpose of this research is to study the effect of the addition of tiny sea fish and drying temperature on the characteristics of taro stems jerked meat.*

*This research used factorial experiment design 3x3 in split plot design (RPT) with 3 times repetitions, where the factors include: the addition of anchovies (T), which consists of 3 levels, that is t1 (10%), t2 (15%), t3 (20%) and the drying temperature (P) which consist of 3 levels, that is p1 (60°C), p2 (65°C), p3 (70°C). The response in this research are chemical response that includes water content, protein content, crude fibre content and organoleptic response that includes colour, flavour, aroma, texture and calcium testing on sample selected.*

*The adding of tiny sea fish significantly affected on water content, protein content, crude fibre content, colour, flavour, aroma and texture. The drying temperature significantly affected on water content, protein content, crude fibre content, colour, flavour, and aroma, but had not significantly affected the texture of taro stems jerked meat. The interactions between the adding of tiny sea fish and drying temperature significantly affected on water content, colour, flavour, and aroma of taro stems jerked meat.*

*Based on chemical analysis and organoleptic tests referred that the selected treatment was on taro stem jerked meat is t1p2 with the addition of anchovies 10% and the drying temperature 65°C has a water content 7,18%, protein content 19,31-19,50%, crude fibre 3,25-4,30% and calcium content 0,00174%.*

**Keywords:** *tiny sea fish, the drying temperature, taro stems jerked meat.*