

## INTISARI

Abon merupakan salah satu jenis makanan awetan berasal dari daging yang disuwir-suwir dengan berbentuk serabut atau dipisahkan dari seratnya. Penelitian ini bertujuan untuk menghasilkan abon ikan yang bermutu serta mengetahui pengaruh dari perbandingan konsentrasi bahan pengisi galendo dan jamur tiram serta interaksi keduanya.

Metode penelitian dilakukan dalam dua tahap, yaitu penelitian pendahuluan dan penelitian utama. Penelitian pendahuluan yang dilakukan adalah menganalisis kadar protein, kadar lemak, kadar air, dan kadar abu dalam bahan baku. Penelitian utama yang dilakukan adalah respon organoleptik dengan metode uji hedonik dan respon kimia yang meliputi kadar protein, kadar lemak, kadar air, dan kadar abu.

Tahapan penelitian pendahuluan terdiri dari penimbangan dan analisis bahan baku sesuai dengan metode analisis kadar air, kadar protein dan kadar lemak. Penelitian utama yaitu menentukan pengaruh perbandingan jenis bahan pengisi galendo dan jamur tiram putih (*Pleurotus ostreatus*) menggunakan Rancangan Acak Kelompok (RAK). Tahapan penelitian utama terdiri dari penimbangan, pencucian, penyiangan I, pengukusan, penirisan, penyiangan II, pencabikan ikan, penghalusan bumbu, penumisan, pencampuran, penyangraian, dan pendinginan.

Hasil penelitian pendahuluan analisis bahan baku didapatkan hasil analisis ikan lele, ikan patin dan ikan nila rata-rata menunjukkan hasil sesuai dengan SNI, sedangkan galendo mengandung kadar protein sebesar 8,266%, kadar lemak 23,933% dan kadar air 11,165%. Hasil dari analisis menunjukkan bahwa perbandingan konsentrasi bahan pengisi galendo dan jamur dengan jenis ikan berpengaruh nyata terhadap tekstur, warna dan aroma. Interaksi antara jenis ikan dengan perbandingan konsentrasi bahan pengisi galendo dan jamur tidak berpengaruh nyata terhadap tekstur, aroma, warna, dan rasa. Perlakuan terpilih dari penelitian utama yaitu perlakuan  $a_2b_2$  (Jenis Ikan Patin dengan perbandingan Galendo : Jamur 15 : 15) dengan kandungan kadar air 10,175%, kadar protein 10,145%, dan kadar lemak 28,099%.

**Kata Kunci :** Abon Ikan, Ikan Lele, Ikan Nila, Ikan Patin, Galendo, Jamur Tiram Putih.

## **ABSTRACT**

*Abon is one of type preserved foods derived from shredded meat-shredded to form fibers or separated from the fiber. This study aims to produce quality fish floss as well determine the effect of the concentration ratio of filler galendo and oyster mushrooms as well as their interaction.*

*The research method were carried in two stages, namely the preliminary research and the main research. The preliminary research was to analyzed the protein content, fat content, moisture content and ash content in the raw materials. The main research conducted to organoleptic response with hedonic test method and chemical response included protein content, fat content, moisture content and ash content.*

*Preliminary research stage consisted of weighing and analysis of raw materials in accordance with the method of analysis of water content, protein content and fat content. The main research was to determined the effect of the type of filler ratio galendo and white oyster mushroom (*Pleurotus ostreatus*) use a Randomized Block Design (RBD). The main research stage was consisted of weighing, washing, weeding I, steaming, draining, weeding II, shredding fish, smoothing seasoning, stir frying, blending, roasting and cooling.*

*Preliminary results of analysis of raw materials obtained on the analysis of catfish, catfish and tilapia average shows the results in accordance with the SNI, while galendo contains protein content of 23,131%, 23.933% fat content and water content of 16,019%. Results of the analysis showed that the concentration ratio of filler galendo and mushrooms with fish species significantly affect the texture, color and aroma. The interaction between type of fish with a concentration ratio of filler galendo and mushrooms do not significantly affect the texture, aroma, color and flavor. Selected treatment of primary research, namely the treatment  $a_2b_2$  (Type catfish in the ratio Galendo: Mushrooms 15 : 15) containing 10.175% moisture content, protein content of 23,400% and 28.099% fat content.*

**Keywords:** *Shredded Fish, Catfish, Tilapia, catfish, Galendo, White Oyster Mushrooms.*