

ABSTRACT

Klutuk banana fiber was a high enough one to make the utilization of banana klutuk be shredded. But the need for the addition of animal food for nutritional balance shredded it necessary efforts to diversify by adding commodity marine fish were mackerel and squid. The purpose of this study was to determine the best ratio of shredded banana klutuk and sea water fish species which used to be obtained shredded with good characteristics and can be accepted by consumers. The benefits of this research is to increase the processed product diversification of banana klutuk marine fish and provide information to the public about the process of making shredded banana klutuk.

The research methods were carried out consists of the preliminary research is the analysis of raw materials and primary research is to determine the ratio of banana klutuk and fish used. The draft analysis conducted was a randomized block design (RAK) to factor used is the ratio of banana klutuk (A) and marine fish species of fish (B). The draft response on the study include chemical responses that the levels of protein, fat and water content, organoleptic response to the color, flavor, aroma and texture.

The results showed that the ratio of banana klutuk and fish species was real impact on the levels of protein, fat, water, flavor, color, aroma, texture and interaction comparison banana klutuk and marine fish species was real impacted on the level of protein, fat, water, color, texture but did not significantly affect the taste, aroma. Based on the best sample selection, the selected product obtained is treated a2b1 which is the ratio of banana (70:30) and the types of marine fish (mackerel) with 24.06% protein content, fat content and moisture content 8.00% 13.07%.

Keywords: *Comparison of banana klutuk, marine fish species, shredded meat.*