

ABSTRAK

Tujuan dari penelitian ini adalah untuk melihat pengaruh konsentrasi gula merah (*cocos nucifera*) dan tapioka (*manihot utilissima*) terhadap karakteristik dan sifat organoleptik petis ikan bandeng (*chanos chanos*)

Penelitian ini menggunakan Rancangan Acak Kelompok (RAK) dengan 2 (dua) faktor, yaitu faktor M (Konsentrasi gula merah) dan Faktor T (Konsentrasi tapioka) dilakukan dengan 3 (tiga) kali ulangan, sehingga diperoleh 27 satuan percobaan. Variabel percobaan terdiri dari konsentrasi gula merah yaitu 10%, 20%, 30%, dan konsentrasi tapioka yaitu 2%, 12%, 22%.

Hasil penelitian menunjukkan bahwa konsentrasi gula merah (M) berpengaruh nyata terhadap rasa, aroma, karbohidrat, lemak, dan protein Petis Air Rebusan Ikan Bandeng. Konsentrasi tapioka (T) berpengaruh nyata terhadap rasa, karbohidrat, lemak, dan protein, tetapi tidak berpengaruh nyata terhadap aroma Petis Air Rebusan Ikan Bandeng. Interaksi konsentrasi gula merah (M) dan konsentrasi tapioka (T) berpengaruh nyata terhadap karbohidrat dan protein Petis Air Rebusan Ikan Bandeng.

Kata Kunci : Petis Ikan, gula merah dan tapioka.

ABSTRACT

The purpose of this research was to know the effect of red sugar concentration (Cocos nucifera) with tapioca (Manihot utilissima) to organoleptic characteristics and petis of milkfish (chanos chanos)

This research used Randomized Block Design (RBD) with 2 (two) factors were Factor M (Brown sugar concentration) and Factor T (tapioca concentration) was conducted with 3 (three) replications, so that 27 units of experiments were obtained. The experiment variables consisted of 10%, 20%, 30%, and tapioca concentrations of 2%, 12%, 22%.

The result showed that the concentration of brown sugar (M) has significant effect on the characteristics of Boiled water Milkfish Petis that is taste, aroma, carbohydrate, fat, and protein. The concentration of tapioca (T) has a significant effect on the characteristics of Boiled water Milkfish Petis that is taste, carbohydrate, fat, and protein, but has no effect on the aroma. The interaction of brown sugar concentration (M) and tapioca concentration (T) has significant effect on the characteristics of Boiled water Milkfish Petis that is carbohydrate, and protein.

Keywords : fish petis, brown sugar and tapioca.