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PENGARUH PROPORSI IKAN HARUAN *(Channa striata)* DAN JANTUNG PISANG *(Musa paradisiaca)* TERHADAP KADAR PROTEIN, KADAR SERAT KASAR, KADAR AIR, DAN DAYA TERIMA PADA ABON

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(xvii + 59)

Ikan haruan dan jantung pisang merupakan sumber daya yang potensial untuk menghasilkan suatu produk makanan baru kaya akan protein yang terkandung didalam ikan haruan dan serat pangan yang terkandung didalam jantung pisang bermanfaat dan bernilai ekonomi tinggi, karena konsumsi dari serat sayuran secara langsung masih kurang diminati oleh masyarakat. Penelitian ini bertujuan untuk menganalisis pengaruh proporsi ikan haruan *(Channa striata)* dan jantung pisang *(Musa paradisiaca)* terhadap kadar protein, kadar serat kasar, kadar air, dan daya terima pada abon. Penelitian ini bersifat eksperimen. Rancangan penelitian yang digunakan adalah rancangan acak lengkap dengan empat perlakuan dan tiga kali replikasi pada kadar protein, kadar serat dan kadar air. Metode pengujian organoleptik adalah metode hedonik (uji kesukaan). Metode pengujian kadar protein adalah metode kjedahl sedangkan kadar serat dan kadar air adalah metode gravimetri, uji statistik organoleptik adalah menggunakan uji *friedman*. Data kadar protein, kadar serat, dan kadar air adalah *One Way ANOVA*. Didapatkan hasil penelitian ada pengaruh antara proporsi ikan haruan dan jantung pisang terhadap kadar protein abon (p = 0.040) pada perlakuan p0 28.95% dan p3 21.83%, kadar serat (p = 0.017) pada perlakuan p0 30.34% dan p3 35.1% dan kadar air (p = 0.000) pada perlakuan p0 11.55% dan p3 6.16%. Ada pengaruh uji daya terima warna (p = 0.000) pada perlakuan p0 3.28% dan p3 2.08%, ada pengaruh uji daya terima rasa (p = 0.002) pada perlakuan p0 3.24% dan p3 2.44%, ada pengaruh daya terima tekstur (p = 0.009) pada perlakuan p0 3.36% dan p3 2.75%, tidak ada pengaruh pada perlakuan p0 p1 p2 dan p3 terhadap aroma (p = 0.056).

Kata kunci : Abon ikan haruan dan jantung pisang, kadar protein, kadar serat kasar, kadar air dan daya terima

ABSTRACT

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THE EFFECT OF PROPORTION OF HARUAN FISH (Channa striata) AND BANANA BLOSSOM (Musa paradisiaca) PROTEIN CONTENT, CRUDE FIBER, LEVEL OF WATER, AND THE ORGANOLEPTIC QUALTY IN SHREDDED

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Haruan fish and the banana blossom is a resource with the possibility of producing a new food products rich in proteins contained in haruan fish and dietary fiber contained in the heart of the banana favorable economic value and high, because the consumption of plant fibers directly even less attractive company. This study aims to analyze the influence of the proportion of the haruan fish (Channa striata) and banana blossom (Musa paradisiaca) on the content of protein, crude fiber, water content, and acceptability of shredded. This study is experimental. The study design used was completely randomized design with four treatments and three times the protein content, food fiber content and water content. Test method are hedonic organoleptic method (hedonic test). Method is a test method for protein contens of Kjedahl while crude fiber and water content is a gravimetric method, statistical tests organoleptic using Friedman test. Data content of protein, crude fiber, and moisture content is one way ANOVA. Search results obtained any influence between the proportion of haruan fish and banana blossom in the protein shredded (p = 0.040) in the treatment p0 28.95% and p3 21.83%. Crude fiber content (p = 0.017) in the treatment p0 30.34% and p3 35.1% and water content (p = 0.000) in the treatment p0 11.55% and p3 6.16%. There is the influence of power tests receive color (p = 0.000) in the treatment p0 3.28% and p3 2.08%, There is the influence of power tests receive taste (p = 0.002) in the treatment p0 3.24% and p3 2.44%, There is the influence of power tests receive texture (p = 0.009) in the treatment p0 3.36% dan p3 2.75%, there is no effect on the treatment p0 p1 p2 and p3 aroma (p = 0.056)