RINGKASAN

MUHAMMAD FEBRI ANDRIAN Karakteristik Fisikokimia Produk *Potato Chick Fish* Fortifikasi Daging Ikan Todak (*Tylosurus crocodilus*). Dibimbing oleh AIDIL FADLI ILHAMDY dan CINDYTIA PRASTARI.

Penelitian ini bertujuan untuk mengetahui karakteristik fisikokimia dan tingkat penerimaan organoleptik produk *Potato Chick Fish* yang difortifikasi dengan daging ikan todak (*Tylosurus crocodilus*) sebagai upaya diversifikasi dan peningkatan nilai gizi pangan berbasis perikanan. Penelitian dilakukan menggunakan tiga formulasi, yaitu F1 (daging ayam 44,25% tanpa ikan), F2 (daging ayam 22,12% dan daging ikan 22,12%), dan F3 (daging ikan 44,25% tanpa ayam). Parameter yang dianalisis meliputi rendemen, uji organoleptik (warna, aroma, rasa, dan tekstur), analisis proksimat, serat pangan, serta Angka Kecukupan Gizi (AKG). Hasil penelitian menunjukkan rendemen tertinggi terdapat pada daging ikan sebesar 80,84%, diikuti kentang 62,91% dan daging ayam 42,67%. Uji organoleptik menunjukkan seluruh formulasi dapat diterima panelis, dengan nilai kesukaan berkisar antara suka hingga sangat suka, di mana formulasi F2 dan F3 cenderung lebih disukai terutama pada parameter rasa dan warna. Analisis proksimat menunjukkan kadar air berkisar 54,21–55,12%, kadar abu 1,05–1,19%, kadar protein 8,09–8,72%, kadar lemak 2,55–3,27%, dan karbohidrat 31,80–33,97%, sedangkan analisis serat pangan menunjukkan nilai 6,98–9,67% yang memenuhi kriteria sebagai pangan sumber serat. Informasi AKG menunjukkan bahwa satu porsi *Potato Chick Fish* memberikan kontribusi yang cukup terhadap kebutuhan protein, serat, dan energi harian. Secara keseluruhan, fortifikasi daging ikan todak pada produk *Potato Chick Fish* mampu meningkatkan nilai gizi, mempertahankan mutu sensori, serta berpotensi dikembangkan sebagai produk pangan siap saji bergizi dan bernilai tambah berbasis sumber daya perikanan lokal.

Kata kunci: Fisikokimia, Fortifikasi, *Potato Chick Fish*, *Tylosurus crocodilus*.

SUMMARY

MUHAMMAD FEBRI ANDRIAN. *Physicochemical Characteristics of Potato Chick Fish Product Fortified with Swordfish Meat (Tylosurus crocodilus)*. Supervised by AIDIL FADLI ILHAMDY and CINDYTIA PRASTARI.

This study aimed to determine the physicochemical characteristics and organoleptic acceptance of *Potato Chick Fish* products fortified with swordfish (*Tylosurus crocodilus*) meat as an effort to diversify and enhance the nutritional value of fish-based food products. The study was conducted using three formulations, namely F1 (44,25% chicken meat without fish), F2 (22,12% chicken meat and 22,12% fish meat), and F3 (44,25% fish meat without chicken). The parameters analyzed included yield, organoleptic tests (color, aroma, taste, and texture), proximate analysis, dietary fiber content, and Recommended Dietary Allowance (RDA). The results showed that the highest yield was obtained from fish meat at 80.84%, followed by potatoes at 62.91% and chicken meat at 42.67%. Organoleptic evaluation indicated that all formulations were acceptable to panelists, with preference levels ranging from liked to very liked, where F2 and F3 tended to be more favored, particularly in terms of taste and color. Proximate analysis revealed moisture content of 54.21–55.12%, ash content of 1.05–1.19%, protein content of 8.09–8.72%, fat content of 2.55–3.27%, and carbohydrate content of 31.80–33.97%. Dietary fiber content ranged from 6.98–9.67%, meeting the criteria for fiber-source food products. RDA analysis showed that one serving of *Potato Chick Fish* contributed adequately to daily protein, fiber, and energy requirements. Overall, fortification with swordfish meat improved the nutritional value, maintained sensory quality, and demonstrated potential for development as a nutritious ready-to-eat product with added value based on local fishery resources.

Keywords: Fortification, Physicochemical properties, *Potato Chick Fish*, *Tylosurus crocodilus*