RINGKASAN

SAHRUL DIANSYAH. "Pengaruh Penambahan Alginat Terhadap Kualitas Bakso Ikan Todak (*Tylosurus crocodilus*)". Dibimbing oleh JUMSURIZAL dan Dr. SRI NOVALINA A, S.Pt, MP.

Bakso merupakan salah satu makanan yang banyak digemari masyarakat saat ini, pada dasarnya istilah bakso diikuti dengan nama jenis dagingnya, seperti bakso sapi, bakso ikan, bakso ayam, dll. Pembuatan bakso dengan menambahkan BTM (Bahan Tambahan Makanan) salah satunya alginat. Penelitian ini ada empat perlakuan pertama normal atau kontrol (F0) dan (F1, F2, F3, F4) dengan formulasi penambahan tepung dan alginat yang berbeda-beda. Tujuan penelitian ini untuk mencari formulasi terbaik dari bakso ikan todak dengan penambahan alginat untuk menghasilkan bakso ikan yang bergizi dan aman konsumsi. Hasil penelitian yang dilakukan, sampel F3 merupakan niali terbaik yanag diberikan oleh panelis, hasil uji proksimat pada perlakuan F3 memberikan nilai kadar air 66,24%, kadar lemak 10,53%, kadar abu 2,21%, kadar protein 9,09%, karbohidrat 0,12%. Hasil uji *Texture Profile Analysis* memberikan nilai *hardness* 1.060, *adhesiveness* 27,99, *cohesiveness* 0,70, *springiness* 50,0. Hasil perhitungan angka kecukupan gizi (AKG) karbohidrat 0,032, protein 14,66, dan lemak 11,57.

Kata kunci: Alginat, Bakso, Ikan todak

SUMMARY

SAHRUL DIANSYAH. "*Effect of additional alginate on the quality of swordfish meatballs (Tylosurus crocodilus)*". Supervised by JUMSURIZAL and Dr. SRI NOVALINA A, S.Pt, MP.

Meatballs are one of the most popular foods in today's society. Basically, the term meatball is followed by the name of the type of meat, such as: One of them is alginate. In this study, there were first his four normal or control treatments (F0) and (F1, F2, F3, F4), with different formulations of wheat flour and alginate addition. The purpose of this study was to find the optimal formulation of alginate-enhanced swordfish balls to produce fish balls that are nutritious and safe for consumption. As a result of the investigations carried out, the F3 sample was the best value given by the panelists and the approximate test results for the F3 treatment were 66.24% moisture content, 10.53% fat content and 2.21% ash content. became clear. 9.09% protein content, 0.12% carbohydrates. The texture profile analysis test results were a hardness value of 1060, adhesion of 27.99, cohesion of 0.70 and resilience of 50.0. The calculated nutrient adequacy (RDA) is 0.032 for carbohydrate, 14.66 for protein and 11.57 for fat.

Keywords: Alginate, Meatballs, Swordfish