

## RINGKASAN

VIVI KURNIATI. Pemanfaatan Ikan Rucah (*By catch*) Menjadi Tepung Ikan Berkalsium. Dibimbing oleh LILY VIRULY dan AIDIL FADLI ILHAMDY

Tepung ikan merupakan hasil pengawetan dari proses pengeringan, penggilingan ikan tanpa penambahan bahan, yang dihasilkan dengan cara penghapusan lemak yang terkandung didalam daging ikan sehingga menghasilkan produk kering padat berbahan dasar ikan utuh yang mengandung protein, lemak, kadar air, kadar abu, karbohidrat dan kalsium yang dapat digunakan untuk memenuhi asupan kebutuhan tubuh. Beraneka jenis ikan laut dapat menjadi tepung ikan, diantaranya berupa ikan rucah (*By catch*), disebabkan ukurannya kecil, tidak memuaskan jika dikonsumsi hingga dijual dengan harga rendah. Tujuan dari penelitian ini untuk mengetahui sifat fisik (organoleptik, rendemen) dan analisis kimia serta analisis kalsium dari tepung ikan rucah (*By catch*). Penelitian ini menggunakan metode eksperimen berupa P1 (Ikan rucah (*By catch*), dikukus) dan P2 (Ikan rucah (*By catch*), tidak dikukus) dengan analisis data deskriptif yang dibandingkan dengan literatur. Hasil pengujian organoleptik menunjukkan bahwa perlakuan terbaik pada P1 (Ikan rucah (*By catch*), dikukus) memberikan nilai rata-rata terhadap parameter warna 3%, rasa 3%, aroma 3%, dan tekstur 3%. Nilai rendemen yang dihasilkan pada tepung ikan rucah (*By catch*) sebesar 12,5%. Berdasarkan penilaian organoleptik terbaik Perlakuan P1 (Ikan rucah (*By catch*), dikukus) digunakan sebagai sampel untuk mengukur karakteristik kimia tepung ikan rucah (*By catch*), didapatkan nilai rata-rata kadar abu 19,54%, kadar air 6,11%, lemak 5,73%, protein 67,93%, dan karbohidrat 0,71%, serta mengandung kalsium sebesar 7,27%.

Kata kunci: Ikan Rucah (*By catch*), Mutu, Tepung Ikan.

## SUMMARY

VIVI KURNIATI. UTILIZATION OF TRASH FISH (*By catch*) TO BECOME CALCIUM FISH FLOUR. Supervised by LILY VIRULY and AIDIL FADLI ILHAMDY.

Fish flour is the result of preservation from the process of drying, grinding fish without the addition of ingredients, which is produced by removing the fat contained in fish meat to produce solid dry products made from whole fish which produces Fish flour containing protein, fat, moisture content, ash content, carbohydrates and calcium that can be used to meet the body's intake needs. Various types of marine fish can be used as fish flour, including trash fish (*By catch*), due to their small size, they are unsatisfactory for consumption and are sold at low prices. The purpose of this study was to determine the physical properties (organoleptic, yield) and chemical analysis and analysis of calcium from trash fish flour (*By catch*). This study used an experimental method in the form of P1 (trash fish (*By catch*), steamed) and P2 (trash fish (*By catch*), not steamed) with descriptive data analysis compared to the literature. The results of the organoleptic test showed that the best treatment on P1 (trash fish (*By catch*), steamed) gave an average value of 3% color parameter, 3% taste, 3% scent, and 3% texture. The yield value produced in trash fish flour (*By catch*) is 12,5%. So based on the best organoleptic assessment of treatment P1 (trash fish (*By catch*), steamed) was used as a sample to measure the chemical characteristics of trash fish flour (*By catch*), the average value of ash content was 19,54%, moisture content was 6,11%, 5,73% fat, 67,93% protein, and 0,71% carbohydrates, and contains 7,27% calcium.

Keywords: Fish flour, Trash fish (*By catch*), Quality

