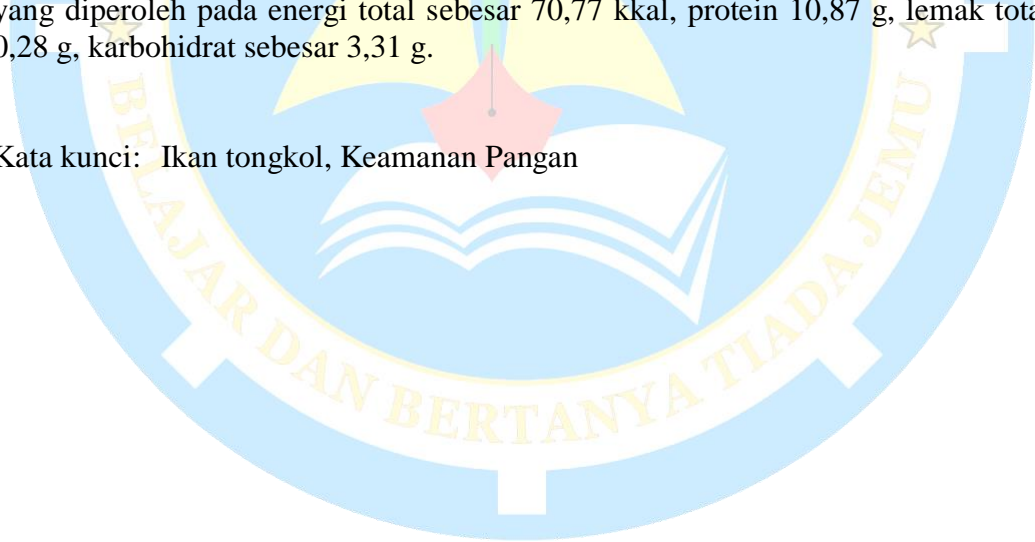


## RINGKASAN

ERI ANTONI. Analisis Mutu dan Keamanan Pangan Kerupuk Ikan Tongkol (*Euthynnus affinis*) di Kecamatan Bunguran Selatan Kabupaten Natuna. Dibimbing oleh Jumsurizal dan Sri Novalina A.

Ikan Tongkol memiliki kandungan gizi sangat yang baik bagi pertumbuhan tubuh. kadar rendah lemak dan kalori yang kaya akan protein dan omega-3 membuat ikan tongkol menjadi sangat diminati. Pengujian proksimat, perlakuan T1 (Kerupuk Ikan Tongkol Cemaga Tengah) untuk kadar air (8,03%), kadar abu (4,70%), kadar kadar protein (32,62%),kadar lemak (0,95%) dan karbohidrat (53,71%). T2 didesa Cemaga Utara kandungan kadar air (15,50%), kadar abu (4,26%), kadar protein (15,10%), kadar lemak (0,71%) dan karbohidrat (64,44%). T3 di desa Cemaga kadar air (11,60%), kadar abu (4,58%), kadar protein (19,18%), kadar lemak (0,68%) dan kadar karbohidrat (63,97%),dan T4 didesa Cemaga Barat kadar air (11,74%), kadar abu (2,80%) kadar protein (21,47%), kadar lemak (0,76%), dan karbohidrat (63,24%) Pada pengujian terhadap formalin di empat desa mendapatkan hasil negatif, sedangkan pada pengujian boraks Juga mendapatkan hasil negatif boraks. kerupuk ikan tongkol (*Euthynnus affinis*) terpilih pada T1 yaitu di Desa Cemaga Tengah Kabupaten Natuna, dikarnakan kadar protein lebih tinggi dibandingkan dengan T2, T3 dan T4, angka kecukupan gizi yang diperoleh dan mengacu pada aturan yang telah ditetapkan BPOM 2016 hanya mampu memenuhi kebutuhan gizi harian dalam tubuh dalam jumlah kecil, nilai gizi yang diperoleh pada energi total sebesar 70,77 kkal, protein 10,87 g, lemak total 0,28 g, karbohidrat sebesar 3,31 g.

Kata kunci: Ikan tongkol, Keamanan Pangan



## SUMMARY

Erian Toni. Analysis of the Quality and Food Safety of Tongkol Fish Crackers (*Euthynnus affinis*) in South Bunguran District, Natuna Regency. Supervised by Jumsurizal and Sri Novalina A.

Tuna fish has very good nutritional content for body growth. Low fat content and calories rich in protein and omega-3 make tuna very popular. Proximate testing, T1 treatment (Central Cemaga Tuna Fish Crackers) for water content (8.03%), ash content (4.70%), protein content (32.62%), fat content (0.95%) and carbohydrates (53.71%). T2 in North Cemaga village contains water content (15.50%), ash content (4.26%), protein content (15.10%), fat content (0.71%) and carbohydrate content (64.44%). T3 in Cemaga village water content (11.60%), ash content (4.58%), protein content (19.18%), fat content (0.68%) and carbohydrate content (63.97%), and T4 in West Cemaga village water content (11.74%), ash content (2.80%), protein content (21.47%), fat content (0.76%), and carbohydrates (63.24%) In testing for formalin in four villages got negative results, while the borax test also got negative borax results. Tuna fish crackers (*Euthynnus affinis*) were selected at T1, namely in Central Cemaga Village, Natuna Regency, because the protein content was higher compared to T2, T3 and T4, the nutritional adequacy figures obtained and referring to the regulations set by BPOM 2016 were only able to meet nutritional needs daily in the body in small amounts, the nutritional value obtained in total energy is 70.77 kcal, protein 10.87 g, total fat 0.28 g, carbohydrates 3.31 g.

Keywords: Tuna fish, food safety

