

ABSTRAK

Ikan patin merupakan komoditas perikanan yang memiliki kandungan protein yang cukup tinggi dan berpotensi dikembangkan menjadi produk olahan bernilai tambah, seperti nugget. Penambahan jantung pisang kepok (*Musa paradisiaca* L.) diharapkan dapat meningkatkan nilai gizi, mempertahankan karakteristik organoleptik, serta mendukung umur simpan produk. Penelitian ini bertujuan untuk mengetahui karakteristik organoleptik, karakteristik kimia (kadar air dan protein), serta umur simpan nugget ikan patin dengan penambahan jantung pisang kepok. Penelitian menggunakan tiga perlakuan, yaitu P1 (150 g ikan patin), P2 (150 g ikan patin dan 17 g jantung pisang kepok), dan P3 (150 g ikan patin dan 22 g jantung pisang kepok). Karakteristik kimia (Kadar air dan Protein) dan organoleptik dilakukan dengan tiga kali ulangan sehingga diperoleh 9 unit perlakuan. Mikrobiologi= 2 faktorial, Konsentrasi penambahan jantung dan waktu lama penyimpanan (Hari ke-0 dan Hari ke-14) dengan tiga kali ulangan. Hasil penelitian menunjukkan bahwa seluruh perlakuan masih dapat diterima panelis dengan kategori suka. Nilai organoleptik tertinggi untuk warna dan aroma diperoleh pada perlakuan P1, sedangkan nilai rasa tertinggi diperoleh pada perlakuan P3. Kadar air nugget berkisar antara 49,56–54,79%, sedangkan kadar protein berkisar antara 13,26–16,04%, sehingga seluruh perlakuan memenuhi persyaratan SNI 7758:2013 untuk parameter kimia. Perlakuan P2 menghasilkan kadar air terendah dan kadar protein tertinggi. Hasil uji TPC menunjukkan bahwa jumlah mikroorganisme mengalami perubahan selama penyimpanan, tetapi seluruh perlakuan masih memiliki nilai TPC yang melebihi batas maksimum SNI 7758:2013. Penambahan jantung pisang kepok menghasilkan nugget ikan patin dengan karakteristik organoleptik yang dapat diterima dan karakteristik kimia yang memenuhi standar, tetapi belum memenuhi persyaratan keamanan mikrobiologis. Kata kunci: Nugget Ikan Patin, Jantung Pisang Kepok, Organoleptik, Kadar Protein, Umur Simpan.

ABSTRACT

*Catfish is a fishery commodity with fairly high protein content and has potential to be developed into value-added processed products, such as nuggets. The addition of kepok banana blossom (*Musa paradisiaca* L.) is expected to increase nutritional value, maintain organoleptic characteristics, and support the product's shelf life. This study aimed to determine the organoleptic characteristics, chemical characteristics (moisture and protein content), and shelf life of catfish nuggets with the addition of kepok banana blossom. The study used three treatments, namely P1 (150 g catfish), P2 (150 g catfish and 17 g kepok banana blossom), and P3 (150 g catfish and 22 g kepok banana blossom). Chemical characteristics (moisture content and protein) and organoleptic tests were conducted with three replications, resulting in 9 treatment units. Microbiology testing used a 2-factorial design, concentration of banana blossom addition and storage duration (Day 0 and Day 14) with three replications. The results showed that all treatments were still acceptable to panelists, in the "liked" category. The highest organoleptic values for color and aroma were obtained in treatment P1, while the highest taste value was obtained in treatment P3. The moisture content of the nuggets ranged from 49.56–54.79%, while the protein content ranged from 13.26–16.04%, so all treatments met the requirements of SNI 7758:2013 for chemical parameters. Treatment P2 produced the lowest moisture content and the highest protein content. TPC test results showed that the number of microorganisms changed during storage, but all treatments still had TPC values exceeding the maximum limit of SNI 7758:2013. The addition of kepok banana blossom produced catfish nuggets with acceptable organoleptic characteristics and chemical characteristics that met the standard, but did not yet meet microbiological safety requirements.*

Keywords: Catfish Nuggets, Kepok Banana Blossom, Organoleptic, Protein Content, Shelf Life.