ABSTRAK

Ikan ekor kuning (*Caesio cuning*) merupakan salah satu komoditas perikanan laut yang melimpah di perairan Indonesia dengan kandungan protein tinggi dan lemak rendah, sehingga berpotensi dikembangkan menjadi produk olahan bernilai tambah seperti bakso ikan. Salah satu kendala dalam pembuatan bakso ikan adalah tekstur yang kurang kenyal akibat karakteristik daging ikan yang relatif lembut, sehingga diperlukan bahan pengenyal alami. Tepung porang (*Amorphophallus oncophyllus*) mengandung glukomanan tinggi yang mampu membentuk gel dan mengikat air, sehingga berpotensi memperbaiki tekstur bakso ikan secara alami. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung porang terhadap karakteristik fisikokimia dan daya terima organoleptik bakso ikan ekor kuning. Penelitian ini menggunakan lima perlakuan yang diulang sebanyak 3 kali yaitu F0 (100% ikan), F1 (98% ikan : 2% tepung porang), F2 (96% ikan : 4% tepung porang), F3 (94% ikan : 6% tepung porang), dan F4 (92% ikan : 8% tepung porang). Parameter yang diuji meliputi uji organoleptik (warna, aroma, rasa, tekstur), uji fisik (tekstur dan warna), serta uji proksimat (kadar air, kadar abu, protein, dan lemak). Hasil penelitian menunjukkan bahwa perlakuan terbaik berdasarkan uji organoleptik (hedonik) adalah F2 (96% ikan ekor kuning dan 4% tepung porang) dengan nilai warna 3,76, aroma 3,52, rasa 3,64, dan tekstur 3,52. Dan perlakuan F2 memiliki karakteristik fisik berupa nilai tekstur sebesar 516,2 g.f, warna dengan nilai *lightness* (L*) sebesar 62,51, *chroma* (C*) sebesar 11,16, dan *hue* (H°) sebesar 68,88. Karakteristik kimia perlakuan F2 menunjukkan kadar air sebesar 73,15%, kadar abu sebesar 2,33%, kadar protein sebesar 11,00%, dan kadar lemak sebesar 1,02%.

Kata kunci: Bakso ikan, ikan ekor kuning, tepung porang, glukomanan

ABSTRACT

Yellow tail fish (Caesio cuning) is an abundant marine fishery commodity in Indonesian waters with high protein and low fat content, making it potential to be developed into value-added processed products such as fish meatballs. One of the challenges in making fish meatballs is the lack of chewy texture due to the relatively soft characteristics of fish meat, so natural elasticity agents are needed. Porang flour (Amorphophallus oncophyllus) contains high glucomannan which is capable of forming gel and binding water, thus potentially improving the texture of fish meatballs naturally. This study aimed to determine the effect of porang flour addition on the physicochemical characteristics and organoleptic acceptance of yellow tail fish meatballs. This study used five treatments: F0 (100% fish), F1 (98% fish : 2% porang flour), F2 (96% fish : 4% porang flour), F3 (94% fish : 6% porang flour), and F4 (92% fish : 8% porang flour). Parameters tested included organoleptic tests (color, aroma, taste, texture), physical tests (texture and color), and proximate tests (moisture content, ash content, protein, and fat). The results showed that the best treatment based on organoleptic test was F2 with color value 3.76, aroma 3.52, taste 3.64, and texture 3.52. And the F2 treatment has physical characteristics in the form of a texture value of 516.2 g.f, color with a lightness (L) value of 62.51, chroma (C*) of 11.16, and hue (H°) of 68.88. The chemical characteristics of the F2 treatment show a water content of 73.15%, ash content of 2.33%, protein content of 11.00%, and fat content of 1.02%.*

*Keywords: Fish meatball, yellowtail fish, porang flour**,** glucomannan*