

Pengaruh Konsentrasi Gel Rumput Laut (*Eucheuma Cottonii*) Terhadap Sifat Fisik, Kimia Dan Fisikokimia Bakso Nabati
*Effect of Seaweed (*Eucheuma Cottonii*) Gel Concentration on Physical, Chemical and Physicochemical Properties of Vegetable Meatballs*

Pembimbing (1 orang)

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ABSTRACT

The purpose of this research is to produce meatball products with raw materials derived from selected vegetable with vegetable meatballs. The vegetable ingredients used are based on complex carbohydrates (hydrocolloids) derived from seaweed (*E. cottonii*). The study was conducted using an experimental method designed using a randomized block design (RAK) with 1 treatment level consisting of 5 treatment levels, namely seaweed gel concentration 0.5% (BS01), 1% (BS02), 1.5% (BS03), 2% (BS04) and 2.5% (BS05). carried out on color (color reader), texture, folding power, moisture content, ash content, crude fiber, water absorption capacity and organoleptic (hedonic and hedonic quality). The application of different concentrations of seaweed gel caused significantly different effects on folding power, texture, moisture content, crude fiber and water absorption capacity. While the ash content gives a significantly different effect and the color does not give significantly different results. The best treatment in this study was the administration of a gel concentration of 2.5%, which had a folding power value of 3.83 (slightly cracked when folded once), texture 14.04 N, water content (wet) 78.65%, water content (dry basis) 370.76%, ash content 1,60%, crude fiber 5.34% and water absorption capacity 234.58%.

Keywords: *Eucheuma cottonii*, Functional Food, Porang, Vegetable meatballs