

Pengaruh Konsentrasi STPP (*Sodium Tripolyphosphat*) dan Jenis Ikan Kuniran dan Ikan Kembung Terhadap Sifat Fisik dan Organoleptik Bakso Ikan (*The Effect of The Concentration of STPP (Sodium Tripolyphosphat) and Kind of Fish [Goatfish and Mackarel] Against Physical Properties and Organoleptic of Fish Balls*)

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ABSTRACT

Study the effect of the concentration of STPP (sodium tripolyphosphat) and the kind of fish in the physical and organoleptic fish balls has conducted to determine the effect STPP (Sodium Tripolyphosphat) and the kind of fish to the resilience, yield, moisture content and the organoleptic properties of fish balls and determine the optimum concentration of STPP (Sodium Tripolyphosphat) in making fish balls. This study uses a completely randomized design (CRD) factorial consisting of two factors. The first factor is the kind of fish treatment consisting of Goatfish (A1), mackarel (A2) and the second factor is the concentration of STPP consisting of STPP concentration of 0.1% (B1), 0.2% (B2), 0.3 % (B3), and 0.4% (B4). The results showed that the use of STPP (Sodium Tripolyphosphat) influence on the texture parameters, but does not give significant effect to the parameters yield, moisture content and the organoleptic properties of taste and odor / aroma of fish balls. The use of fish goatfish and mackarel gives significant effect to the parameters of the organoleptic properties of appearance, color and texture, but does not give significant effect to the parameters yield, moisture, texture and organoleptic properties of taste and odor / aroma of fish balls. The optimum treatments for fish balls resilience achieved on the concentration of STPP (Sodium Tripolyphosphat) 0.3%.

Keywords : Fish Balls, Goatfish, Mackarel, STPP (Sodium Tripolyphosphat)