

**PENGARUH SUBSTITUSI TEPUNG TEPUNG SAGU PADA KUALITAS
BAKSO DAGING IKAN TONGKOL (*Euthynnus affinis*)**

*(The Effect of Sago Flour Substitution On The Quality Of Tuna (*Euthynnus affinis*) Meatballs)*

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ABSTRACT

Fish balls are one of the processed meat products mixed with flour and other spices then formed into small balls and boiled. This study aims to determine the effect of sago flour substitution to determine the best treatment of tuna fish meatballs substitution of tapioca flour with sago flour. The method used in this study used a Completely Randomized Design (CRD) with tapioca flour and taro flour substitution treatments for 6 treatments with 4 replications. Data analysis was carried out by one-way ANOVA test with a confidence level of $p = 0.05$ and if a significant comparison was found, it would be continued with the Duncans Multiple Ranger Test (DMRT). The results showed that the comparison of the concentration of tapioca flour with sago flour had a significant effect on elasticity, color, WHC, water content, protein content, and sensory values of color, aroma, taste and texture. However, the comparison of the concentration of tapioca flour with sago flour did not have a significant effect on bacterial contamination. The best treatment was shown by treatment P5 with a concentration of 75% tapioca flour and 25% sago flour, resulting in a elasticity of 30.07, a color value of 59.20, an a value of 3.2, a b value of 18.03, a WHC of 154.20%, a moisture content of 66.97%, and a protein content of 11.27%. Panelists' preference for skipjack tuna meatballs increased with increasing sago flour substitution.

Keyword : tuna meatballs, sago flour, tapioca flour