

***Physical-Chemical and Sensory Characteristics Of Swanggi Fish Balls With
Edamame Paste Substitute***

Supervised by : Ir.Wahyu Suryaningsih M. Si

Dian Murtini

*Food Engineering Technology Study Program
Department of Agricultural Technology*

ABSTRACT

Fish meatballs are processed products made in the shape of balls from fish meat, then mixed with spices, flour, and other additional ingredients to achieve a chewy texture and delicious taste. The purpose of this research is to determine the effect of using surimi and fish meat, the effect of substituting edamame paste, the effect of the use of surimi and fish meat with the substitution of edamame paste on physical, chemical and sensory properties and to find the best treatment for fish meatballs. This research method uses a factorial random block design (RAK) with 2 factors, is the type of fish meat (A), which is fish meat (A1) and surimi (A2), and edamame pasta (B), which consists of 6 levels. Each treatment was conducted in 2 repetitions, resulting in 24 experiments. The treatment with a formulation of 50% surimi and 50% edamame produced the best results WHC 30,59%, folding power of 5.00, texture of 6.41N, protein content of 27.63%, organoleptic color quality with a hedonic score of 3.93 for light green color, hedonic aroma score of 4.05 for enough strong edamame aroma, hedonic aroma score of 3.38 for somewhat liking, hedonic taste score of 4.05 for liking, hedonic texture score of 3.60 for quite chewy, and hedonic texture score of 3.23 for somewhat liking.

Keywords: Fish balls, Fish meat, Edamame, Surimi