

Studi Pembuatan Bakso Ikan Gabus (*Channa striata*) dengan Substitusi Putih Telur Sebagai Alternatif Makanan Bagi Penderita Hipoalbumin.
*(Study of Made Snakehead Fish Balls (*Channa striata*) Substituted Egg White as an Alternative Food For Patients Hipoalbumin)*

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ABSTRACT

*Snakehead fish has the advantage of protein reached 25,1%, while the 6,224% of the protein albumin. Albumin can assist in fulfilling the needs of patients hipoalbumin. One of the products of processing snakehead fish in the form of meatballs. This study aims to assess the snakehead fish (*Channa striata*) as an alternative food for patients hipoalbumin. The experimental design used was a Randomized Complete Block Design (RGCBD). Determination formulations in this study is the proportion of snakehead fish meat and egg white is $P0=100\% : 0\%$; $P1=95\% : 5\%$; $P2=90\% : 10\%$, $P3=85\% : 15\%$; $P4=80\% : 20\%$; $P5=75\% : 25\%$ and repeated 4 times. The results showed that each proportion of snakehead fish balls not significantly different. Results of organoleptic significant effect to the color, taste, flavor, and texture to meatballs. The best treatment there in treatment of P5 with the proportion of 75% snakehead fish meat : 25% egg white because composition or content of albumin and organoleptic tests that meet the defined objectives.*

Keyword: *Snakehead fish, Meatball, Hipoalbumin*