

*Use Of Egg White And STPP On The Chemical, Physical And Organoleptic
Properties Of Fish MeatBalls With Edamame*

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ABSTRACT

This study aimed to determine the effect of egg white and sodium tripolyphosphate (STPP) addition on the chemical, physical, and organoleptic properties of fish meatballs with edamame. The main materials used were swanggi fish, edamame, egg white, and STPP, with egg white concentrations of 0%, 3%, 6%, and 9% and STPP concentrations of 0%, 0.22%, and 0.44%. The experiment was arranged in a factorial Completely Randomized Design (CRD) with two replications, resulting in 24 samples, which were analyzed for chemical properties (protein content and moisture), physical properties (texture, color, and folding test), and organoleptic properties (color, aroma, texture, taste, and overall preference). The results showed that egg white addition significantly affected protein content, physical texture, color values a^ and b^* , folding test, and most organoleptic attributes (hedonic quality and hedonic), but had no significant effect on moisture content and color value L^* . STPP addition significantly affected protein content, physical texture, and organoleptic properties, but had no significant effect on moisture content, physical color, and folding test. The interaction between egg white and STPP significantly affected protein content, physical texture, and some organoleptic attributes, and the best treatment based on DMRT at the 1% level was the combination of 9% egg white and 0.44% STPP, which produced the highest texture value and aroma, texture, and taste preference in the slightly liked to liked categories.*

Keywords : Fish Meatballs, Edamame, Egg White, Sodium Tripolyphosphate (STPP), Organoleptic.