

Kajian Penambahan Pasta Ubi Jalar Ungu dan Penggunaan Jenis Bahan Pengikat terhadap Karakteristik Sosis Ikan Lele (*Clarias gariepinus*).
Research of Purple Sweet potato Pasta added and Kind of binders to characteristic of Catfish Sausage (*Clarias gariepinus*)

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ABSTRACT

Catfish (*Clarias gariepinus*) is one of freshwater fish commodities in Indonesia that amount are very abundant and potential to be used as sausages raw materials. Protein content in fish is high enough to support gel forming in Emulsion product like sausage. Raw materials differences of fish sausage and other sausage made fish sausage texture tend to be mushy, but it can be improved with fillers and binder uses in this catfish sausage research. This research was aim to determine the influence of Purple sweet potato pasta added and kin of binders to characteristic of Catfish sausage (*Clarias gariepinus*). This research was done by comparing between percentages of pasta added 20%, 30%, 40%, and kind of binders that ISP (Isolate Soy Protein) 5%, Skim milk 5%, and gluten 5%. Method of this research was Block Randomized Design (BRD) with factorial design which there was 9 treatments with 2 replications so got 18 trials unit with Honestly Significance Difference as advanced test. Result showed that purple sweet potato pasta added gave the very significant effect to texture, color, fish and purple sweet potato taste (hedonic), fish and purple sweet potato aroma (Hedonic quality), and gave significant effect to fish taste (Hedonic quality), fish and purple sweet potato taste (Hedonic), moisture content, and protein content. But it did not give significant effect to the sausage texture, elasticity, color, and texture and aroma of purple sweet potato (hedonic) and sausage catfish WHC. Binder used gave very significant effect to texture (physic and hedonic), moisture content, and protein content, but did not give significant effect to color, taste (fish and purple sweet potato), texture, hedonic aroma (fish and purple sweet potato). Taste of sweet potato, fish aroma (hedonic quality) and nutrient content. The best treatment in this research was the first factor that purple sweet potato pasta added 20% and gluten binder 5%.

Keywords: Sausage, Catfish (*Clariasgariepinus*), Purple Sweet potato pasta, Binder.