

PENGARUH FORMULASI IKAN TERI (*Stolephorus* sp.) DENGAN TEPUNG TEMPE TERHADAP MUTU SAMBAL MASIN KHAS SUMBAWA

The Effect of Anchovy Formula with Tempeh Flour on The Quality of Sumbawa's Masin Souce

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ABSTRACT

The aimed of this research was to determine the effect of anchovy formula with tempeh flour on the quality of Sumbawa's Masin sauce. The experiment was used Completely Randomized Designed (CRD) with single factor: anchovy formula with tempeh flour with three replications. Chemical quality parameters include moisture content, ash content, salt content and protein content. Microbiological quality parameter include total microbes. The parameters of organoleptic quality include color, flavor and taste. Chemical and organoleptic data were analyzed used Co-Stat Software by analysis of variance at 5% significant level and then to be tested with test of Honestly Significance Difference (HSD) for organoleptic quality and chemical quality used orthogonal polynomial, while microbiology quality data was analyzed by descriptive method. The result showed that the formulation of 85 anchovy formula with 15 % tempeh flour was the best treatment based on panelist acceptance with 64,69% moisture content, 10,21% ash content, 2,13% salt content, 19,99% protein content, and taste somewhat anchovy, not scanted masin and rather brownish red color.

Keywords: anchovy, masin saoce, tempeh flour, quality.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh formulasi ikan teri dengan tepung tempe terhadap mutu sambal masin khas Sumbawa. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) faktor tunggal yaitu formulasi ikan teri dengan tepung tempe (100%:0%, 95%:5%, 90%:10%, 85%:15%, 80%:20% dan 75%:25%) dengan tiga kali ulangan. Parameter mutu kimia meliputi kadar air, kadar abu kadar garam dan kadar protein. Parameter mutu mikrobiologi meliputi total mikroba. Parameter organoleptik meliputi warna, aroma dan rasa. Data kimia, fisik dan organoleptik dianalisis keragaman pada taraf 5% menggunakan *software* Co-stat dan apabila terdapat beda nyata maka diuji dengan uji Beda Nyata Jujur (BNJ) untuk data organoleptik dan data kimia menggunakan *orthogonal polynomial* sedangkan data mikrobiologi menggunakan metode deskriptif. Hasil penelitian menunjukkan bahwa formulasi ikan teri 85% dengan tepung tempe 15% memberikan hasil terbaik terhadap mutu sambal masin berdasarkan penerimaan organoleptik yaitu kadar air 64,69%, kadar abu 10,21%, kadar garam 2,13%, kadar protein 19,99%, agak berasa ikan teri, tidak beraroma khas masin dan berwarna agak merah kecoklatan.

Kata kunci: ikan teri, mutu, sambal masin, tepung tempe.