

ABSTRAK

PT. Starfood International, terletak di Lamongan, Jawa Timur. PT. Starfood International berlokasi di Desa Kandang semangkong yang bersebelahan dengan desa Brondong. Produk surimi beku pada PT Starfood International menggunakan bahan baku beberapa spesies ikan berdaging putih salah satunya yang sering digunakan yaitu ikan swanggi, Ekspor komoditi perikanan tersebut dalam bentuk fillet dan surimi yang memanfaatkan daging ikan sehingga bagian tubuh ikan lainnya menjadi bahan buangan atau limbah padat pada industri perikanan. Jenis penelitian yang digunakan yaitu perancangan eksperimen kuantitatif yang digunakan pada pemenuhan validitas internal, dengan cara mengontrol dan mengendalikan pengaruh faktor-faktor di luar yang dieksperimenkan yang dapat mempengaruhi hasil eksperimen. Kandungan tepung ikan dari limbah padat surimi memiliki rata-rata protein terendah dari bahan baku kepala duri dan perlakuan suhu 100° dengan nilai rata-rata 48.8925 % dan nilai kadar air tertinggi sebesar 10,95%, kadar lemak tertinggi sebesar 15,06%, kadar abu tertinggi sebesar 29,86% berarti secara garis besar masih memenuhi standart SNI menunjukan bahwa produk tersebut layak di buat dan dilanjutkan. Di ketahui bahwa bahan baku limbah yang mempunyai protein tertinggi yaitu didapat pada perlakuan bahan daging suhu 70°C dengan nilai rata-rata protein sebesar 61,90 sehingga proteinya masuk dalam spesifikasi mutu dalam SNI.

Kata Kunci : Limbah surimi, Tepung Protein, Protein, Desain Eksperimen

ABSTRACT

Lamongan Regency is claimed to be the largest capture fisheries industry in East Java, especially in the village of Brondong. PT. Starfood International, located in Lamongan, East Java. PT. Starfood International is located in Kandang Semangkong Village which is next to Brondong Village. Frozen surimi products at PT Starfood International use raw materials for several species of white-fleshed fish, one of which is often used, namely swanggi fish. The export of this fishery commodity is in the form of fillets and surimi which utilize fish meat so that other fish body parts become waste or solid waste in the industry. fishery. Utilization of fishery waste as feed material can provide an important meaning for cultivation because the availability of such waste is present in large quantities. The type of research used is quantitative experimental design that is used to fulfill internal validity, by controlling and controlling the influence of factors outside the experiment that can affect the experimental results. The content of fish meal from solid waste surimi has the lowest average protein from thorn head raw material and temperature treatment of 100° with an average value of 48.8925% and the highest water content value of 10.95%, the highest fat content of 15.06%, The highest ash content of 29.86% means that in general it still meets the SNI standard indicating that the product is feasible to be made and continued. It is known that the waste raw material that has the highest protein is obtained from the treatment of meat at a temperature of 70°C with an average protein value of 61.90 so that the protein is included in the quality specification I in SNI.

Keywords : *Surimi Waste, Protein Flour, Protein, Experimental Design*