

ANDRYAN RHAMADANI. NPM 210331100101. ANALISIS KARAKTERISTIK FISIK, KIMIA DAN SENSORIS BAKSO DAGING SAPI DAN BAKSO DAGING IKAN. Dibawah dosen pembimbing **Dr. Supriyanto, S.TP., M.P.,** dan **Dr. Iffan Maflahah, S.TP., M.Si.**

ABSTRAK

Penelitian ini bertujuan untuk menganalisis perbedaan karakteristik fisik, kimia, dan sensoris antara bakso daging sapi dan bakso daging ikan. Latar belakang penelitian didasari oleh popularitas bakso sebagai pangan olahan di Indonesia, serta perbedaan komposisi gizi dan tekstur antara kedua jenis bakso tersebut. Penelitian dilakukan selama satu bulan di Laboratorium Universitas Trunojoyo Madura dengan metode kuantitatif. Sampel bakso diuji menggunakan uji fisik (tekstur dan warna), uji kimia (kadar air, lemak, abu, protein, dan karbohidrat), serta uji sensoris (hedonik) dengan 15 panelis. Analisis data dilakukan menggunakan uji t independen pada taraf signifikansi 5%. Hasil penelitian menunjukkan bahwa bakso sapi memiliki tekstur lebih keras, kenyal, dan merah, sedangkan bakso ikan lebih cerah dan memiliki kadar protein lebih tinggi. Perbedaan signifikan ditemukan pada parameter gumminess, chewiness, lightness, redness, dan kadar protein, sementara kadar air, lemak, abu, karbohidrat, dan sebagian besar atribut sensoris tidak menunjukkan perbedaan signifikan. Kesimpulan penelitian ini adalah kedua jenis bakso memiliki keunggulan masing-masing dan dapat dikembangkan sebagai produk alternatif sesuai preferensi konsumen.

Kata Kunci: Fisik, Kimia, Sensoris

ANDRYAN RHAMADANI. NIM 210331100101 ANALYSIS OF PHYSICAL, CHEMICAL AND SENSORY CHARACTERISTICS OF BEEF MEATBALLS AND FISH MEATBALLS. Under the supervision **Dr. Supriyanto, S.TP., M.P.,** and **Dr. Iffan Maflahah, S.TP., M.Si.**

ABSTRACT

This study aimed to analyze the differences in physical, chemical, and sensory characteristics between beef meatballs and fish meatballs. The research background is based on the popularity of meatballs as processed food in Indonesia and the differences in nutritional composition and texture between the two types. The study was conducted over one month at the Universitas Trunojoyo Madura Laboratory using a quantitative approach. Samples were tested for physical properties (texture and color), proximate composition (moisture, fat, ash, protein, and carbohydrates), and sensory attributes (hedonic test) with 15 panelists. Data were analyzed using an independent t-test at a 5% significance level. Results showed that beef meatballs had a firmer, chewier texture and a redder color, while fish meatballs were lighter in color and had higher protein content. Significant differences were found in gumminess, chewiness, lightness, redness, and protein content, whereas moisture, fat, ash, carbohydrate levels, and most sensory attributes showed no significant differences. The study concludes that both types of meatballs have their own advantages and can be developed as alternative products based on consumer preferences.

Keyword: Fisic, Kimia, Sensoris