

Jovan Naoval Alviansyah NIM 190351100013. Analisis Proksimat Ikan Tembakul (*Boleophthalmus boddarti*) Dari Habitat Yang Berbeda. Dibawah Bimbingan Indah Wahyuni Abida S.Pi., M.Si.

ABSTRAK

Penelitian ini dilaksanakan pada bulan Maret 2023 hingga Juni 2023 di Kecamatan Kamal Kabupaten Bangkalan dengan tujuan untuk mengetahui kandungan proksimat ikan tembakul (*Boleophthalmus boddarti*) dari habitat yang berbeda menggunakan metode SNI (kadar air, kadar abu), Kjeldahl (kadar protein), Soxhlet (kadar lemak) dan *by different* (kadar karbohidrat). Didapatkan hasil kadar air tertinggi pada daerah mangrove sebesar 24,5%, kadar abu tertinggi pada daerah pelabuhan sebesar 0,24%, kadar lemak tertinggi pada daerah pelabuhan sebesar 6,34%, kadar protein tertinggi pada daerah mangrove sebesar 52,85% dan kadar karbohidrat tertinggi pada daerah pelabuhan sebesar 29,39%. Analisis CCA mengungkapkan keterkaitan kadar karbohidrat dan kadar lemak dengan suhu, TOM air dan TOM sedimen. serta korelasi positif antara kadar lemak dan kadar abu dengan kelimpahan jenis Diatom yang termakan oleh ikan tembakul, serta kadar karbohidrat dengan kelimpahan Nematoda pada pencernaan ikan tembakul (*Boleophthalmus boddarti*).

Kata Kunci: Ikan Tembakul (*Boleophthalmus boddarti*), Proksimat

Jovan Naoval Alviansyah, NIM 190351100013, Proximate Analysis of Tembakul Fish (*Boleophthalmus boddarti*) from Different Habitats. Supervised by Indah Wahyuni Abida, S.Pi., M.Si.

ABSTRACT

This research was conducted from March 2023 to June 2023 in Kamal, Bangkalan Regency, with the aim of determining the proximate content of tembakul fish (*Boleophthalmus boddarti*) from different habitats using the methods of SNI (moisture content, ash content), Kjeldahl (protein content), Soxhlet (fat content), and by difference (carbohydrate content). The highest moisture content was found in the mangrove area at 24.5%, the highest ash content was in the harbor area at 0.24%, the highest fat content was in the harbor area at 6.34%, the highest protein content was in the mangrove area at 52.85%, and the highest carbohydrate content was in the harbor area at 29.39%. CCA analysis revealed the association of carbohydrate and fat content with temperature, water Total Organic Matter (TOM), and sediment TOM, as well as a positive correlation between fat and ash content with the abundance of Diatom species consumed by the tembakul fish, and carbohydrate content with the abundance of Nematoda in the digestion of tembakul fish (*Boleophthalmus boddarti*).

Kata Kunci: Tembakul Fish (*Boleophthalmus boddarti*), Proximate