

Ilmiyatul Muzaria NPM 210351100067 Kajian Mutu Siomay Udang Vaname Dengan Dua Varian Berbeda Di Desa Polagan Kabupaten Sampang Dibawah bimbingan Dr. Haryo Triajie, S.Pi., M.Si

ABSTRAK

Udang vaname (*Litopenaeus vannamei*) dikenal dengan nama udang putih yang menjadi spesies introduksi dari perairan Amerika Tengah. Udang vaname (*Litopenaeus vannamei*) menjadi salah satu komoditas perairan laut yang mempunyai nilai ekonomis tinggi dan menjadi ikan jenis alternatif yang dapat dibudidayakan di Indonesia. Penelitian ini mengenai mutu siomay udang vaname dengan dua varian yang berbeda karena belum pernah dilakukan di Desa Polagan, Sampang. Penelitian ini menggunakan beberapa metode perlakuan P1: 0 gram udang, P2: 250 gram udang, P3: 500 gram udang, P4: 750 gram udang, P5: 1000 gram udang. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL). Kandungan uji Organoleptik pada siomay udang dengan parameter penampakan pada siomay basah berkisar 5,8 - 6,4, sedangkan siomay goreng berkisar 5,9 - 6,4. Rasa pada siomay basah berkisar 5,5 - 6,5, sedangkan siomay goreng berkisar 6,2 - 6,4. Tekstur pada siomay udang berkisar 5,7 - 6,6, sedangkan pada siomay goreng berkisar 5,9 - 6,8. Bau pada siomay basah berkisar 5,7 - 6,5, sedangkan siomay goreng berkisar 5,5 - 6,5. Jamur pada siomay basah berkisar 5,9 - 6,4, sedangkan siomay goreng berkisar 5,9 - 6,3. Kandungan proksimat pada siomay basah berkisar 53,22 - 67,67%, sedangkan siomay goreng sebesar 38,64 - 56,92%. Kadar abu siomay basah berkisar 1,13% - 1,55%, sedangkan pada siomay goreng adalah 1,73 - 1,99%. Kadar lemak pada siomay basah berkisar 1,73 - 2,40%, sedangkan siomay goreng berkisar 5,85 - 6,53%. Kadar protein pada siomay basah berkisar 7,54 - 9,12%, sedangkan pada siomay goreng berkisar 6,34 - 7,28%. Kadar karbohidrat siomay basah berkisar 20,75 - 33,59%, sedangkan siomay goreng berkisar 28,60 - 44,72%.

Kata kunci: siomay udang, *Litopenaeus vannamei*, Sampang

Ilmiyatul Muzaria NPM 210351100067 Quality Assessment Of Vaname Shrimp Dumplings With Different Variants In Polagan Village, Sampang Distric Under the guidance of Dr. Haryo Triajie, S.Pi., M.Si

ABSTRACT

Vaname shrimp (*Litopenaeus vannamei*) is known as white shrimp, which is an introduced species from Central American waters. Vaname shrimp (*Litopenaeus vannamei*) is one of the marine commodities that has high economic value and is an alternative fish species that can be cultivated in Indonesia. This study examines the quality of vaname shrimp siomay with two different variants, as this has never been done before in Polagan Village, Sampang. This study uses several treatment methods: P1: 0 grams of shrimp, P2: 250 grams of shrimp, P3: 500 grams of shrimp, P4: 750 grams of shrimp, P5: 1000 grams of shrimp. This study used a completely randomized design (CRD). The organoleptic test results for shrimp siomay with appearance parameters ranged from 5.8 to 6.4 for wet siomay and 5.9 to 6.4 for fried siomay. The taste of wet siomay ranged from 5.5 to 6.5, while fried siomay ranged from 6.2 to 6.4. The texture of shrimp siomay ranged from 5.7 to 6.6, while fried siomay ranged from 5.9 to 6.8. The aroma of wet siomay ranges from 5.7 to 6.5, while fried siomay ranges from 5.5 to 6.5. The mold content of wet siomay ranged from 5.9 to 6.4, while that of fried siomay ranged from 5.9 to 6.3. The proximate content of wet siomay ranged from 53.22 to 67.67%, while that of fried siomay ranged from 38.64 to 56.92%. The ash content of wet siomay ranges from 1.13% to 1.55%, while that of fried siomay ranges from 1.73 to 1.99%. The fat content of wet siomay ranges from 1.73 to 2.40%, while that of fried siomay ranges from 5.85 to 6.53%. The protein content of wet siomay ranges from 17.3 to 21.2%, while that of fried siomay ranges from 17.3 to 21.2%.

Keywords: shrimp dumplings, *Litopenaeus vannamei*, Sampang