

Farah Faiqotus Silvia NPM 220351100059 Karakteristik Mutu Ikan Manyung (*Arius thalassininus*) Asap Hasil Proses Pengasapan dengan Bahan Bakar Bonggol Jagung dan Tempurung Kelapa di bawah Bimbingan **Dr. Haryo Triajie, S.Pi., M.Si**

ABSTRAK

Ikan manyung (*Arius thalassininus*) merupakan komoditas bergizi tinggi yang mudah rusak sehingga perlu dilakukan pengolahan seperti pengasapan. Pemilihan bahan bakar berpengaruh terhadap mutu akhir ikan asap seperti kandungan nutrisinya, sehingga dibutuhkan bahan bakar alternatif seperti bonggol jagung dan tempurung kelapa yang berpotensi karena mudah diperoleh, murah, dan ramah lingkungan. Penelitian ini bertujuan untuk menganalisis karakteristik mutu ikan manyung asap menggunakan kedua bahan bakar tersebut. Penelitian ini dilaksanakan dari bulan Agustus 2025 sampai dengan Desember 2025. Pengambilan sampel dilaksanakan di desa Dharma Camplong, Kecamatan Camplong, Kabupaten Sampang dan Desa Kesek, Kecamatan Labang, Kabupaten Bangkalan serta diuji di laboratorium. Penelitian dilakukan dengan menggunakan metode analisis proksimat parameter kadar air, abu, lemak, dan protein berdasarkan (AOAC 2005) dan uji sensorik parameter kenampakan, aroma, rasa, tekstur, lendir dan jamur berdasarkan SNI 01-2346:2006. Hasil penelitian menunjukkan bahwa jenis bahan bakar dan perlakuan penyimpanan berpengaruh signifikan terhadap seluruh parameter mutu ikan manyung asap. Karakteristik mutu kimia ikan manyung asap dengan bahan bakar tempurung kelapa menghasilkan kadar air (49,44-53,23%) lebih rendah sehingga kadar abu (2,02-2,36%), lemak (3,36-4,84%) dan protein (23,44-34,38%) yang lebih tinggi dibandingkan dengan kadar air (50,58-65,23%) yang lebih tinggi sehingga kadar abu (1,58-1,95%), lemak (3,27-4,82%), protein (27,34-39,49%) lebih rendah dengan bahan bakar bonggol jagung. Karakteristik mutu fisik ikan manyung asap dengan bahan bakar tempurung kelapa lebih disukai panelis pada parameter kenampakan (6,20-7,16), aroma (7,64-8,44), rasa (7,40-7,64), dan tekstur (7,56-7,80) dibandingkan kenampakan (6,36-7,40), aroma (7,64-7,88), rasa (7,72-8,32), tekstur (7,72-8,04) bonggol jagung.

Kata kunci: Ikan Manyung, Pengasapan, Bonggol Jagung, Tempurung Kelapa, Mutu Ikan Asap

Farah Faiqotus Silvia NPM 220351100059 Quality Characteristics of Smoked Manyung Fish (*Arius thalassinus*) Resulting from the Smoking Process Using Corn Cobs and Coconut Shell as Fuel **Under the Guidance of Dr. Haryo Triajie, S.Pi., M.Si**

ABSTRACT

Manyung fish (*Arius thalassinus*) is a highly nutritious and perishable commodity, requiring processing such as smoking. The choice of fuel affects the final quality of the smoked fish, including its nutritional content. Therefore, alternative fuels such as corn cobs and coconut shells are needed, which are potential because they are readily available, inexpensive, and environmentally friendly. This study aims to analyze the quality characteristics of smoked manyung fish using these two fuels. This study was conducted from August 2025 to December 2025. Sampling was carried out in Dharma Camplong Village, Camplong District, Sampang Regency, and Kesek Village, Labang District, Bangkalan Regency, and tested in the laboratory. The study was conducted using the proximate analysis method of water, ash, fat, and protein content parameters based on (AOAC 2005) and sensory test parameters of appearance, aroma, taste, texture, mucus and fungus based on SNI 01-2346: 2006. The results showed that the type of fuel and storage treatment had a significant effect on all quality parameters of smoked manyung fish. The chemical quality characteristics of smoked manyung fish with coconut shell fuel resulted in lower water content (49.44-53.23%) so that the ash content (2.02-2.36%), fat (3.36-4.84%) and protein (23.44-34.38%) were higher compared to the higher water content (50.58-65.23%) so that the ash content (1.58-1.95%), fat (3.27-4.82%), protein (27.34-39.49%) was lower with corn cob fuel. The physical quality characteristics of smoked manyung fish with coconut shell fuel were preferred by panelists in terms of appearance (6.20-7.16), aroma (7.64-8.44), taste (7.40-7.64), and texture (7.56-7.80) compared to appearance (6.36-7.40), aroma (7.64-7.88), taste (7.72-8.32), and texture (7.72-8.04) of corn cobs.

Keywords: Manyung Fish, Smoking, Corn Cobs, Coconut Shell, Smoked Fish Quality