

Althof Syafar NIM. 22034100017. Analisis Karakteristik Kimia, Kadar Proksimat Dan Uji Organoleptik Garam Fortifikasi Ikan Kembung (*Rastrelliger Sp.*) Setelah Masa Penyimpanan 12 Bulan. Dibawah bimbingan Nike ika nuzula S.Si., M.T

ABSTRACT

Penelitian ini bertujuan menganalisis perubahan karakteristik kimia, kadar proksimat, Angka Kecukupan Gizi (AKG), dan organoleptik garam fortifikasi ikan kembung (*Rastrelliger sp.*) setelah penyimpanan selama 12 bulan pada suhu ruang. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan empat perlakuan, yaitu F0 (100% garam), F1 (90% garam:10% ikan kembung), F2 (80% garam:20% ikan kembung), dan F3 (70% garam:30% ikan kembung), masing-masing tiga ulangan. Parameter yang dianalisis meliputi kadar NaCl, kadar air, protein, lemak, abu, karbohidrat, AKG, dan uji organoleptik. Data dianalisis menggunakan ANOVA satu arah. Hasil penelitian menunjukkan bahwa penyimpanan 12 bulan menyebabkan penurunan kadar NaCl, protein, lemak, abu, karbohidrat, serta nilai AKG, sedangkan kadar air meningkat akibat sifat higroskopis garam. Kadar NaCl menurun dari 77–92,49% menjadi 71,05–88,83%, sedangkan kadar air meningkat dari 0,06–0,10% menjadi 3,573–12,577%. Kandungan protein tertinggi setelah penyimpanan terdapat pada F3 sebesar 1,40%, sedangkan kadar lemak tertinggi pada F1 sebesar 0,07%. Nilai AKG seluruh perlakuan setelah penyimpanan berada di bawah 1% per sajian. Uji organoleptik menunjukkan skor warna masih relatif diterima, sedangkan aroma, rasa, dan penilaian keseluruhan mengalami penurunan. Penyimpanan selama 12 bulan berpengaruh nyata terhadap kualitas kimia, kandungan gizi, dan penerimaan sensori garam fortifikasi ikan kembung sehingga diperlukan pengemasan yang lebih baik untuk mempertahankan mutu produk.

Kata kunci: Garam fortifikasi, ikan kembung, masa simpan, kadar proksimat, organoleptik

Althof Syafar NIM. 22034100017. Analysis of Chemical Characteristics, Proximate Composition, and Organoleptic Properties of Mackerel (*Rastrelliger sp.*) Fortified Salt After 12 Months of Storage. Dibawah bimbingan Nike Ika Nuzula S.Si., M.T

ABSTRACT

This study aimed to analyze changes in the chemical characteristics, proximate composition, Recommended Dietary Allowance (RDA), and organoleptic properties of mackerel-fortified salt (*Rastrelliger sp.*) after 12 months of storage at room temperature. The study employed a Completely Randomized Design (CRD) consisting of four treatments: F0 (100% salt), F1 (90% salt:10% mackerel), F2 (80% salt:20% mackerel), and F3 (70% salt:30% mackerel), with three replications for each treatment. The parameters analyzed included NaCl content, moisture content, protein, fat, ash, carbohydrate, Recommended Dietary Allowance (RDA), and organoleptic characteristics. The data were analyzed using one-way analysis of variance (ANOVA). The results showed that 12 months of storage caused a decrease in NaCl content, protein, fat, ash, carbohydrate, and RDA values, while moisture content increased due to the hygroscopic nature of salt. NaCl content decreased from 77–92.49% to 71.05–88.83%, whereas moisture content increased from 0.06–0.10% to 3.573–12.577%. The highest protein content after storage was found in F3 (1.40%), while the highest fat content was observed in F1 (0.07%). The RDA values of all treatments after storage were below 1% per serving. Organoleptic evaluation indicated that color remained relatively acceptable, whereas aroma, taste, and overall acceptability declined after storage. It can be concluded that 12 months of storage significantly affected the chemical quality, nutritional composition, and sensory acceptability of mackerel-fortified salt. Therefore, improved packaging is required to maintain product quality during storage.

Kata kunci: Fortified salt, mackerel, shelf life, proximate composition, organoleptic properties