

ABSTRAK

Salah satu udang yang dibudidayakan di Indonesia adalah udang vaname. Udang merupakan produk pangan yang mudah mengalami kerusakan. Oleh karena itu, penanganan yang baik dan tepat perlu dilakukan agar produk yang dihasilkan berkualitas tinggi dan tidak mudah rusak. Salah satu cara penanganan yang dilakukan adalah dengan proses pembekuan. Udang yang telah dibekukan sebelum diolah perlu dilakukan penyegaran kembali dengan cara pelelehan (*thawing*). Penelitian ini bertujuan untuk mengetahui pengaruh metode *thawing* terhadap mutu udang vaname (*Litopenaeus vannamei*) secara fisik, kimia, dan secara biologi. Analisis yang digunakan pada penelitian ini meliputi analisis proksimat, analisis ALT, dan analisis organoleptik. Perlakuan perbedaan metode *thawing* terhadap mutu udang vaname secara kimia, biologi dan fisika yang dilakukan yaitu dengan merendam daging beku udang vaname dan dialiri dengan air yang mengalir. Analisis data yang digunakan yaitu *paired sample T-test* (uji T berpasangan) dan uji *Mann Whitney*. Hasil analisis proksimat sampel udang vaname (*Litopenaeus vannamei*) dengan perlakuan *thawing* bilas didapatkan kadar air $73,425\% \pm 0,04$; kadar abu $1,246\% \pm 0,02$; kadar lemak $0,73\% \pm 0,12$; dan kadar protein $19,515\% \pm 0,24$. Adapun hasil analisis proksimat sampel udang vaname (*Litopenaeus vannamei*) dengan perlakuan *thawing* rendam didapatkan kadar air $72,635\% \pm 0,43$; kadar abu $1,246\% \pm 0,05$; kadar lemak $0,745\% \pm 0,12$; dan kadar protein $19,625\% \pm 0,64$. Hasil analisis ALT sampel udang vaname (*Litopenaeus vannamei*) dengan perlakuan *thawing* bilas sebesar $3,2 \times 10^3$ CFU/g dan hasil analisis ALT sampel udang vaname (*Litopenaeus vannamei*) dengan perlakuan *thawing* rendam sebesar $3,0 \times 10^3$ CFU/g. Nilai organoleptik yang didapatkan pada sampel udang vaname dengan perlakuan *thawing* bilas dan *thawing* rendam yaitu 8,27 dan 8,03.

Kata kunci: *Litopenaeus vannamei*, proksimat, ALT, organoleptik, metode *thawing*

ABSTRACT

One of the shrimp that is cultivated in Indonesia is vaname shrimp. Shrimp is a food product that is easily damaged. Therefore, good and proper handling needs to be done so that the resulting product is of high quality and not easily damaged. One way of handling that is done is by the freezing process. Shrimp that have been frozen before being processed need to be refreshed by thawing. This study aims to determine the effect of the thawing method on the quality of vannamei shrimp (*Litopenaeus vannamei*) physically, chemically, and biologically. The analysis used in this study included proximate analysis, ALT analysis, and organoleptic analysis. The treatment of differences in the thawing method on the quality of vaname shrimp chemically, biologically and physically was done by soaking frozen white vaname shrimp and draining it with running water. Analysis of the data used is the paired sample T-test (paired T-test) and the Mann Whitney test. The results of the proximate analysis of vaname shrimp (*Litopenaeus vannamei*) samples with thawing rinse treatment obtained water content of $73.425\% \pm 0.04$; ash content $1.246\% \pm 0.02$; fat content $0.73\% \pm 0.12$; and protein content $19.515\% \pm 0.24$. The results of the proximate analysis of vaname shrimp (*Litopenaeus vannamei*) samples with soaked thawing treatment obtained water content of $72.635\% \pm 0.43$; ash content $1.246\% \pm 0.05$; fat content $0.745\% \pm 0.12$; and protein content $19.625\% \pm 0.64$. The results of the ALT analysis of the vannamei shrimp (*Litopenaeus vannamei*) with rinse thawing treatment were 3.2×10^3 CFU/g and the results of the ALT analysis of the vannamei shrimp (*Litopenaeus vannamei*) with soaked thawing treatment was 3.0×10^3 CFU/g. The organoleptic values obtained in vaname shrimp samples with rinse thawing and soak thawing treatments were 8.27 and 8.03.

Keywords: *Litopenaeus vannamei*, proximate, ALT, organoleptic, thawing method