

SABRINA ANGGUN SASMITA. 210331100016. (2025). Pengaruh Penambahan Rumput Laut (*Eucheuma cottonii*) Terhadap Sifat Fisik, Hedonik, dan Kimia Sosis Ikan Lele. Dibawah bimbingan oleh **Dr. Enung Siti Nurhidayah dan Dr. Darimiyya Hidayati, S.TP., M.P.**

ABSTRAK

Sosis merupakan salah satu produk olahan daging yang praktis dan digemari masyarakat. Inovasi dapat dilakukan dengan menambahkan bahan alami seperti rumput laut *Eucheuma cottonii* yang kaya akan serat dan senyawa bioaktif. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan rumput laut terhadap sifat fisik, hedonik, dan kimia sosis ikan lele. Formulasi terdiri dari tiga perlakuan, yaitu F1 (5 g), F2 (10 g), dan F3 (15 g) rumput laut. Metode penelitian meliputi pembuatan sosis, pengujian laboratorium, serta analisis statistik. Uji fisik meliputi warna, tekstur, dan susut masak. Uji hedonik mencakup warna, aroma, rasa, tekstur, dan keseluruhan, dengan melibatkan 35 panelis. Analisis kimia dilakukan melalui uji proksimat. Data dianalisis menggunakan ANOVA dan metode Bayes untuk penentuan perlakuan terbaik. Hasil menunjukkan bahwa penambahan rumput laut tidak berpengaruh nyata terhadap warna dan tekstur ($p > 0,05$), namun berpengaruh nyata terhadap susut masak ($p = 0,003$), dengan nilai terendah pada F1 (9,01%). Uji hedonik menunjukkan F3 memiliki skor tertinggi pada semua aspek sensoris. Seluruh perlakuan memenuhi standar SNI 7755:2013 dengan kadar air 62,33%, abu 1,09%, lemak 6,87%, protein 9,57%, dan karbohidrat 20,15%. Analisis Bayes menunjukkan bahwa F1 merupakan formulasi terbaik dengan skor total 326,11, ditandai dengan nilai kekerasan tertinggi (1757,40) serta kinerja stabil secara fisik. Penambahan rumput laut 5 g direkomendasikan dalam pengembangan sosis ikan lele yang fungsional dan ekonomis.

Kata Kunci: Hedonik, Metode Bayes, Rumput laut, Sifat fisik, Sosis ikan lele.

SABRINA ANGGUN SASMITA. 210331100016. (2025). *The Effect of Adding Seaweed (Eucheuma cottonii) on the Physical, Hedonic, and Chemical Properties of Catfish Sausage. Under The Guidance of Dr. Enung Siti Nurhidayah and Dr. Darimiyya Hidayati, S.TP., M.P.*

ABSTRACT

Sausage is a practical and popular processed meat product. Innovation can be done by adding natural ingredients such as Eucheuma cottonii seaweed which is rich in fiber and bioactive compounds. This study aims to determine the effect of seaweed addition on the physical, hedonic, and chemical properties of catfish sausage. The formulation consisted of three treatments, namely F1 (5 g), F2 (10 g), and F3 (15 g) of seaweed. The research method included sausage making, laboratory testing, and statistical analysis. Physical tests included color, texture, and cooking loss. Hedonic tests included color, aroma, taste, texture, and overall, involving 35 panelists. Chemical analysis was carried out through proximate tests. Data were analyzed using ANOVA and the Bayes method to determine the best treatment. The results showed that the addition of seaweed had no significant effect on color and texture ($p > 0.05$), but had a significant effect on cooking loss ($p = 0.003$), with the lowest value in F1 (9.01%). The hedonic test showed F3 had the highest score in all sensory aspects. All treatments met the SNI 7755:2013 standard with a moisture content of 62.33%, ash 1.09%, fat 6.87%, protein 9.57%, and carbohydrate 20.15%. Bayesian analysis showed that F1 was the best formulation with a total score of 326.11, characterized by the highest hardness value (1757.40) and physically stable performance. The addition of 5 g of seaweed is recommended in the development of functional and economical catfish sausage.

Keywords: Hedonic, Bayes method, Seaweed, Physical properties, catfish sausage.