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**TINGKAT KESUKAAN DAN KANDUNGAN PROTEIN, KALSIMUM
NUGGET IKAN TERI (*Stolephorus sp*) BERBAHAN TEPUNG MOCAF**

ABSTRAK

Latar belakang: *Nugget* merupakan makanan olahan berbahan dasar protein hewani. *Nugget* yang biasa dikonsumsi masyarakat berbahan dasar ayam dan tepung terigu. Untuk meningkatkan kandungan protein dan kalsium pada nugget perlu adanya bahan pangan alternatif yang kandungan gizinya lebih unggul dari ayam. Salah satunya ikan teri, dengan tambahan tepung mocaf.

Tujuan : Mendeskripsikan tingkat kesukaan dan kandungan protein, kalsium pada formula *nugget* berbahan dasar ikan teri dan tepung mocaf

Metode : Desain penelitian menggunakan *experimental design* terdiri dari tiga formulasi nugget ikan teri berbahan tepung mocaf dengan perbandingan F1 (80: 20), F2 (70: 30) dan F3 (60: 40) diuji tingkat kesukaan terdiri 25 panelis agak terlatih. Formula dengan skor tingkat kesukaan tertinggi dilakukan analisis kandungan protein dan kalsium

Hasil : Hasil uji kesukaan F2 dengan nilai rata-rata skor paling tinggi sebesar 97,25 (77,8%), F3 skor nilai rata-rata 84,25 (67,4%) dan rata-rata skor terendah F1 dengan skor 82,75 (66,2%). Kandungan kadar protein nugget 11,14 %, dan kandungan kadar kalsium 2058 mg

Simpulan : *Nugget* ikan teri F2 mendapatkan skor tertinggi. Kadar kadar protein *nugget* 11,14 %, dan kandungan kadar kalsium 2058 mg

Kata Kunci : Kandungan Zat Gizi, Tingkat Kesukaan, *Nugget*, Ikan Teri, Tepung Mocaf.

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**THE LEVEL OF PREFERENCE AND PROTEIN, CALCIUM CONTENT
OF ANCHOVY (*Stolephorus sp*) NUGGETS MADE FROM MOCAF
FLOUR**

ABSTRACT

Background: Nuggets are processed foods made from animal protein. Nuggets that are commonly consumed by the public are generally made from chicken. To increase the protein and calcium content in nuggets, it is necessary to have alternative food ingredients whose nutritional content is superior to chicken. One of them is anchovy, with the addition of mocaf flour.

Purpose : Describing the level of preference and protein, calcium content in the nugget formula made from anchovies and mocaf flour

Method : The research design used an experimental design consisting of three nugget formulations with anchovies and mocaf flour with a ratio of F1 (80: 20), F2 (70: 30) and F3 (60: 40). The formula with the highest preference score was analyzed for protein and calcium content

Results : F2 level of fondness test results with the highest average score 97.25 (77.8%), F3 the average score of 84.25 (67.4%) and the lowest average score of F1 with a score of 82.75 (66.2%). The protein content of nuggets is 11.14%, and the calcium content is 2058 mg

Conclusion: F2 anchovy nuggets get the highest score. The protein content of nuggets is 11.14%, and the calcium content is 2058 mg

Keywords : Nutrient Content, Level off Preference, Nuggets, Anchovies, Mocaf Flour