ABSTRAK

I Kadek Raka Mardawa. Juni 2019. Pengembangan Produk Bakso Berbahan Dasar Ikan Lemuru. Praya Kabupaten Lombok Tengah Tugas Akhir Program Studi Diploma III Jurusan Seni Kuliner Politeknik Pariwisata Lombok. Pembimbing: Nurul Farikhatir R., SPd, MPd, dan Dr. H. Hamsu Hanafi, M. M.

Penelitian ini bertujuan: (1) untuk mendapatkan formula resep bakso berbahan dasar ikan lemuru, (2) untuk proses pengolahan bakso berbahan dasar ikan lemuru, dan (3) untuk uji organoleptik bakso berbahan dasar ikan lemuru. Variabel penelitian ini adalah: bakso ikan lemuru sebagai variabel tunggal

Keuntungan harga jual yang diinginkan sebesar 40% hal ini sudah dirinci dan telah mencakup biaya penyusutan alat, gaji pegawai, biaya air dan listrik. Untuk per kemasan dengan berat 500gr di jual dengan harga Rp 86.250.

Hasil penelitian ini menunjukkan resep formula yang terpilih dengan perbandingan 60%:40% alasannya tekstur bakso jadi lebih kenyal. berikut penjelasannya (1) rasa bakso ikan lemuru nilai index 98% sangat baik / gurih. (2) warna bakso ikan lemuru nilai index 80% sangat baik / putih keabu-abuan. (3) tekstur bakso ikan lemuru nilai index 97,3% sangat baik / kenyal. (4) aroma bakso ikan lemuru nilai index 95,3% sangat baik / spesifik ikan. Hal ini mengindikasikan bahwa produk bakso ikan lemuru memiliki karakteristik bakso ikan yang baik dikonsumsi dan memiliki nilai gizi yang tinggi sehingga baik dikonsumsi bagi masyarakat.

ABSTRACT

I Kadek Raka Mardawa. June 2019. Development of Meatball Products Made from Lemuru Fish. Praya Regency of Lombok Central Final Assignment Diploma Diploma Study Program at the Tourism Polytechnic Department of Lombok. Advisor: Nurul Farikhatir R., SPd, MPd, and Dr. H. Hamsu Hanafi, M. M.

This study aims: (1) to obtain the formula for meatball recipes made from lemuru fish, (2) for the processing of meatball based on lemuru fish, and (3) for organoleptic testing of meatball based on lemuru fish. The variables of this study were: lemuru fish meatballs as a single variable.

The advantage of the desired selling price is 40%, this has been specified and has included depreciation costs, employee salaries, water and electricity costs. For packages weighing 500gr, they are sold at a price of Rp. 86,250.

The results of this study indicate the recipe for the selected formula with a ratio of 60%: 40% for the reason that the texture of meatballs becomes more supple. the following explanation (1) the taste of lemuru fish meatball index value 98% is very good / savory. (2) the color of lemuru fish meatballs index value 80% very good / grayish white. (3) the texture of lemuru fish meatball index value 97.3% is very good / chewy. (4) the smell of lemuru fish meatball index value 95.3% is very good / specific for fish. This indicates that lemuru fish meatball products have the characteristics of fish meatballs that are well consumed and have high nutritional value so that they are well consumed for the community.