

ABSTRAK

Umarudin. 24020113410001, **Uji Potensi Ekstrak Daun Majapahit (*Crescentia cujete* L) Terhadap Keawetan Pada Ikan Peh (*Dasyatis* sp)**, di bawah bimbingan Munifatul Izzati dan Endah Dwi Hastuti.

Daun majapahit memiliki potensi untuk dikembangkan terutama kandungan kimianya yaitu fenol. Fenol merupakan senyawa antibakteri dan dapat digunakan sebagai bahan pengawet alami pada ikan peh. Tubuh ikan peh memiliki kadar air yang tinggi, sehingga beresiko mudah mengalami pembusukan. Tujuan penelitian ini adalah menguji pengaruh konsentrasi ekstrak daun majapahit terhadap keawetan pada ikan peh, menganalisis dan mengkaji nilai gizi dan mutu sensori ikan peh yang telah diperlakukan ekstrak daun majapahit pada konsentrasi yang berbeda. Ekstrak daun majapahit dibuat dengan cara maserasi menggunakan pelarut aquades selama 3X24 jam. Penelitian ini merupakan penelitian experimental dengan 12 ekor ikan peh yang dibagi menjadi 4 perlakuan masing-masing perlakuan terdiri dari 3 ekor. Perlakuan I diberikan akuades sebagai kontrol, perlakuan II diberi ekstrak daun majapahit konsentrasi 10 g/L, perlakuan III diberi konsentrasi 15 g/L, dan perlakuan IV diberi konsentrasi 20 g/L. Data nilai gizi dan mutu sensori yang telah diperoleh dianalisis dengan statistika metode Anova satu arah dengan taraf kepercayaan 95%. Hasil penelitian menunjukkan bahwa ekstrak daun majapahit dapat berpotensi sebagai bahan pengawet alami karena mampu mempertahankan mutu dan umur simpan ikan peh sampai jam ke 13 pada konsentrasi ekstrak antara 15 dan 20 g/L. Nilai gizi ikan yang diberi perlakuan ekstrak daun majapahit berpengaruh menurunkan kadar air, dan menaikkan kandungan protein, lemak, dan karbohidrat dengan konsentrasi optimal 15 g/L. Nilai sensori raiting tekstur, aroma dan warna lebih disukai dengan ikan yang direndam dengan ekstrak daun majapahit dan menunjukkan nilai tertinggi dibandingkan dengan asap cair (kontrol), sedangkan nilai sensori rasa lebih disukai dengan ikan yang direndam dengan asap cair (kontrol) dibandingkan dengan ikan yang direndam ekstrak daun majapahit.

Kata kunci : Ekstrak daun majapahit, Ikan peh, Keawetan ikan, Nilai Gizi, Mutu sensori

ABSTRACT

Umarudin. 24020113410001, **The Potential of Majapahit Leaf Extract (*Crescentia cujete* L) on the Durability of Peh Fish (*Dasyatis* sp).** Guided by Munifatul Izzati and Endah Dwi Hastuti.

Majapahit leaf has a potential to be developed mainly the chemical content of phenols. Phenol is an antibacterial compounds which be able to be used as a natural preservative in Peh fish. Phe's body contents a high water, so the risk is it can decompose easily. The purpose of this study was to test the effect of the concentration of majapahit leaf extract on the durability of the peh fish, analyzed and assessed the nutritional value, and peh fish sensory quality which had been treated by majapahit leaf extracts in different concentrations. Majapahit leaf extract was made by maceration using aquades solvent for 3 x 24 hours. This research was an experimental study with 12 peh fish were divided into 4 treatments which each treatment consisting of 3 peh fish. The treatment I was given aquades as a control, treatment II was given majapahit leaf extract concentration of 10 g/L, treatment III was given majapahit leaf extract concentration of 15 g/L, treatment IV was given majapahit leaf extract concentration of 20 g/L. Data nutritional value and sensory quality that had been analyzed by one way Anova statistical method with a 95% confidence level. The results showed that the majapahit leaf extract had potential as a natural preservative for being able to maintain the quality and the shelf life of Peh fish up to the 13th hours at extract concentration between 15 and 20 g / L. The nutritional of fish which was treated by majapahit leaf extract, effected of reducing the moisture, and raised the protein content, fat, and carbohydrates with an optimal concentration of 15 g / L. The value of texture ratting sensory, smell and color which the fish was marinated by majapahit leaf extract were more preferred than the other leaf. In addition, it showed that it was the highest value with liquid smoke (control), whereas the value of taste sensory which the fish was soaked with liquid smoke (control) was more preferred than the fish was marinated by majapahit leaf extract.

Keywords: Majapahit leaf extract, peh fish, durability fish, nutritional value, sensory quality.