

4. HASIL DAN PEMBAHASAN

4.1 Hasil Penelitian

Hasil penelitian pengaruh konsentrasi asam sitrat dan lama perendaman pada pembuatan nugget ikan pari; kadar air, kadar protein, kadar lemak, kadar abu, amoniak, nilai a_w , dan pH dapat dilihat pada Tabel 14.

Tabel 14. Rerata Hasil Analisa Parameter Objektif Nugget Ikan Pari (*Himantura* sp)

Perlakuan	Parameter						
	Air (%)	Abu (%)	Protein (%)	Lemak (%)	Amoniak (mg/100gr)	pH	a_w
C1T1	60.50 ± 0.75	6.56 ± 0.06	22.66 ± 1.11	5.75 ± 0.68	22.70 ± 1.25	5.28 ± 0.19	0.75 ± 0.01
C1T2	61.58 ± 1.01	6.82 ± 0.40	21.33 ± 0.67	6.93 ± 0.63	18.90 ± 2.69	5.19 ± 0.24	0.76 ± 0.01
C1T3	61.87 ± 0.65	6.52 ± 0.18	19.29 ± 0.44	7.42 ± 0.06	18.30 ± 0.61	5.30 ± 0.07	0.78 ± 0.01
C2T1	62.05 ± 0.87	7.00 ± 0.36	21.67 ± 1.30	5.98 ± 0.77	19.50 ± 1.78	5.08 ± 0.14	0.76 ± 0.03
C2T2	63.60 ± 0.92	6.76 ± 0.24	20.24 ± 1.48	7.96 ± 0.48	15.10 ± 1.68	4.84 ± 0.14	0.76 ± 0.02
C2T3	63.37 ± 0.45	6.46 ± 0.31	18.50 ± 0.53	7.95 ± 0.39	16.40 ± 1.35	4.70 ± 0.07	0.75 ± 0.02
C3T1	63.11 ± 0.10	6.65 ± 0.27	18.61 ± 0.64	7.32 ± 0.23	18.03 ± 2.46	4.68 ± 0.08	0.78 ± 0.02
C3T2	63.85 ± 0.35	6.15 ± 0.30	19.05 ± 0.82	7.40 ± 1.00	15.80 ± 1.59	4.72 ± 0.08	0.78 ± 0.02
C3T3	64.12 ± 1.03	5.89 ± 0.42	16.55 ± 1.29	7.79 ± 0.51	15.97 ± 2.96	4.57 ± 0.20	0.77 ± 0.01

