

Diseminasi Teknologi Pembuatan Konsentrat Protein Ikan dan Aplikasinya pada Produk Kukis di Kabupaten Wonogiri

(Dissemination of Technology for Making Fish Protein Concentrate and Its Application in Cookie Products in Wonogiri Regency)

Joko Santoso*, Wini Trilaksana, Bambang Riyanto, Wahyu Ramadhan, Kustiariyah Tarman, Zacky Arivai Santosae, Farel Widiarsyah, Sugeng Heri Suseno, Purnama Arafah

1 Departemen Teknologi Hasil Perairan, Fakultas Perikanan dan Ilmu Kelautan, Institut Pertanian Bogor

* Penulis Korespondensi: E-mail: jsantoso@apps.ipb.ac.id

ABSTRAK

Keberadaan Bendungan Serbaguna Gajah Mungkur di Kabupaten Wonogiri sangat bermanfaat bagi masyarakat sekitar khususnya sebagai area budidaya ikan. Pemanfaatan ikan di sekitar bendungan masih terbatas dalam bentuk olahan digoreng dan dibakar. Kondisi ini menunjukkan bahwa pemahaman masyarakat sekitar waduk terkait produk olahan ikan masih terbatas, karena belum adanya produk bernilai tambah dari pengolahan ikan yang dijual. Melalui program pengabdian masyarakat dosen pulang kampung, maka dilakukan diseminasi teknologi pengolahan ikan dalam bentuk konsentrat protein ikan dan aplikasinya pada produk kukis. Kegiatan diseminasi dilakukan di Aula Alami Sayang Kecamatan Ngadirojo Kabupaten Wonogiri pada Kamis 25 Juli 2024. Sebanyak 30 peserta ikut dalam kegiatan ini yang berasal dari 2 polakshar yaitu Rejo Makmur sebanyak 20 orang dan Alfatah sebanyak 10 orang. Peserta dipandu instruktur berhasil membuat Cashew London Cookies dan Garlic Cheese Cookies yang diperkaya dengan konsentrat protein ikan. Hasi uji sensori hedonik yang dilakukan peserta, penambahan konsentrat protein ikan pada Cashew London Cookies meningkatkan nilai penerimaan panelis pada semua parameter (kenampakan, warna, aroma, rasa, tekstur dan keseluruhan). Sebaliknya penambahan konsentrat protein ikan pada Garlic Cheese Cookies menurunkan nilai penerimaan panelis pada semua parameter. Materi pelatihan yang disampaikan dipahami dengan baik oleh peserta dengan meningkatnya nilai post-test dibandingkan dengan pre-test dengan rata-rata nilai pre-test 86,67 dan nilai post-test 95,67.

Kata Kunci: diseminasi, diversifikasi, konsentrat protein ikan, kukis

ABSTRACT

The existence of the Serbaguna Dam Gajah Mungkur in Wonogiri Regency is very beneficial for the community living in this area especially for fish culture. The utilization of fish around the dam is still limited in the form of fried and grilled fish. This condition shows that the understanding of the community regarding processed fish products is still limited, because there are no value-added products from fish processing that are sold. Through the community service program of dosen pulang kampung, fish processing technology was disseminated in the form of fish protein concentrate and its application in cookie products. The dissemination activities were carried out at the Alami Sayang Hall, Ngadirojo District, Wonogiri Regency on Thursday 25 July 2024. A total of 30 participants took part in this activity, representing 2 poklshar, namely Rejo Makmur with 20 persons and Alfatah with 10 persons. Participants guided by instructors succeeded in making Cashew London Cookies and Garlic Cheese Cookies which were enriched with fish protein concentrate. The results of the hedonic sensory test carried out by participants showed that the addition of fish protein concentrate to Cashew London Cookies increased the panelists' acceptance scores on all parameters (appearance, color, aroma, taste, texture and overall). On the other hand, the addition of fish protein concentrates to Garlic Cheese Cookies reduced the panelists' acceptance scores on all parameters. The training material presented was well understood by the participants with the post-test score increasing compared to the pre-test with an average pre-test score of 86.67 and post-test score of 95.67.

Keywords: cookies, dissemination, diversification, fish protein concentrate