

# Koagulasi daging ikan lele menggunakan agen koagulan enzim = Coagulation of catfish meat using coagulant agent enzyme

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## Abstrak

### <b>ABSTRAK</b><br>

Koagulasi adalah metode yang digunakan untuk menggumpalkan daging. Agen koagulan yang digunakan adalah enzim papain, transglutaminase dan rennin. Enzim papain tergolong protease sulhidril. Pada penggumpalan daging apabila dikenakan enzim papain maka terjadi reaksi pemutusan ikatan peptide sehingga protein terpotong-potong membentuk rantai yang lebih pendek. Komposisi penambahan agen koagulan yang dilakukan adalah 6 ml untuk setiap 100 gram daging ikan lele gerusan. Berdasarkan hasil penelitian, diketahui nilai-nilai untuk koagulasi menggunakan agen enzim papain, enzim transglutaminase dan enzim rennin secara berurutan adalah kadar protein (16,01%; 16,03%; 17,21%), kadar air (72,44%; 70,98%, 72,5%), kadar serat kasar (0,4%; 0,56%; 0,29%) kadar lemak (7,88%; 7,75%; 8,85%), kadar karbohidrat (0,68%; 1,61%; 0,32%). Kemudian diketahui bahwa enzim transglutaminase paling baik dalam peran sebagai agen koagulan dibanding enzim lainnya. Diketahui transglutaminase memiliki kinerja lebih baik dalam menggumpalkan daging ikan lele, meskipun dikonsikan pada suhu 800C.

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### <b>ABSTRACT</b><br>

Coagulation is the method used to agglomerate meat. Coagulant agents used are papain, transglutaminase and rennin enzymes. Papain enzymes are classified as protease sulhydryl. In agglomeration of flesh when it is enriched papain enzyme then the peptide bond termination reaction occurs so that the protein is cut into shorter chains. The composition of the addition of coagulant agent is 6 ml for every 100 grams of scalloped catfish meat. Based on the results of the research, it is known that the values &#8203;&#8203;for coagulation using papain enzyme agent, transglutaminase enzyme and rennin enzyme are protein content (16,01%; 16,03%; 17,21%), moisture content (72,44%; 70,98%, 72.5%), crude fiber content (0.4%, 0.56%, 0.29%) fat content (7.88%, 7.75%, 8.85%), carbohydrate 0.68%; 1.61%; 0.32%). Then it is known that transglutaminase enzyme is best in the role of coagulant agent than any other enzyme. Known transglutaminase has better performance in catfish flesh, although dikonsikan at a temperature of 800C.