ABSTRACT

Along this time, there known meatball with cow flesh material. Problem faced in cow meatball is the expensiveness of cow flesh. That’s why there needed another alternative to make meatball, one of them by using cork fish as raw material. The research aimed to find out the influence of composition comparison of main composition (fish flesh and tapioca) to the quality of cork fish meatball, finding out the influence of stew treatment to the quality of cork fish meatball, and finding out the combination influence of main composition comparison (fish flesh and tapioca) and the stew length to the quality of cork fish meatball.

The research kind was true experiment. To arrange treatment in field, in this research used complete random design. The design used to measure meatball quality and organoleptic. Arranged in factorial with two factors and two repeatment. Factor 1 is main composition comparison (fish flesh : tapioca) with 4 levels (90% : 10%), (80% : 20%), (70% : 30%) and (60% : 40%) and factor II is the stew length with four levels (10 minutes, 15 minutes, 20 minutes and 25 minutes). Research indicator is meatball quality consisted of water rate, protein rate, fat rate, carbohydrate rate, and meatball organoleptic (texture, color, aroma, and taste). Data found analyzed by ANAVA 2 factors, continued with Duncan’s test with 5% significance.

The result showed that combination treatment of various main composition comparison (fish flesh : Tapioca) and stew length influenced the meatball quality (water rate, protein rate, fat rate, and carbohydrate rate). But it didn’t influence the difference, texture, color, aroma, and meatball taste result. The best treatment to produce cork fish was combination of P1L1 (main composition comparison (fish flesh 90% : tapioca 10%) and stew length 10 minutes).