



## *Organoleptic Test, Public Acceptance, and Selling Price On The Patty Of Milk Fish With Book Leaves*

### **Uji Organoleptik, Daya Terima Masyarakat, dan Harga Jual Terhadap Patty Ikan Bandeng Dengan Daun Mangkogan**

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#### **Abstract**

*Milkfish is a freshwater fish which is one of the fishery commodities in Indonesia. Milkfish processing has been carried out a lot, as in this study in the form of milkfish patty, which is combined with bowls of leaves, which are acceptable to the public, both in terms of characteristics and selling price. The purpose of this study was to 1) find out the right formula for making the Mukukan leaf milkfish patty, 2) Characteristics of the Mangkogan leaf milkfish patty, 3) find out the acceptance of the community, 4) find out the selling price perspective. The research method used was an experiment with various treatments using 30 grams, 40 grams, and 50 grams of kukukan leaves and questionnaires distributed to 35 panelists. The results of this study, the most appropriate composition of the leaves of the bowl for the milkfish patty is 50 grams, with a characteristic grayish white color and a combination of fine green bitnik, the texture is dense, chewy, has a distinctive aroma of milkfish, and tastes savory. The community's assessment of the most preferred product is product code 212, with an average rating of 3.56 level of preference. The selling price per 100 grams of the Mukukan leaf milkfish patty is Rp. 17,000,-.*

*Keywords: Bowl Of Leaves, Milkfish, Patty*

#### **Abstrak**

Ikan bandeng merupakan ikan air tawar yang menjadi salah satu komoditi perikanan di Indonesia. Pengolahan ikan bandeng telah banyak dilakukan, seperti pada penelitian ini berupa *patty* bandeng, yang dikombinasikan dengan daun mangkogan, yang bisa diterima masyarakat baik karakteristik maupun harga jualnya. Tujuan penelitian ini untuk 1) mengetahui formula yang tepat pada pembuatan *patty* bandeng daun mangkogan, 2) Karakteristik *patty* bandeng daun mangkogan, 3) mengetahui daya terima masyarakat, 4) mengetahui persepektif harga jual. Metode penelitian yang digunakan yaitu eksperimen dengan berbagai perlakuan pemakaian daun mangkogan 30 gram, 40 gram, dan 50 gram dan kuesioner yang dibagikan pada 35 panelis. Hasil dari penelitian ini, komposisi daun mangkogan yang paling tepat pada *patty* bandeng yaitu sebanyak 50 gr, dengan karakteristik warna putih keabuan dan kombinasi bitnik hijau halus, teksturnya padat kenyal, aroma khas bandeng, serta berasa gurih. Penilaian masyarakat produk yang paling disukai yaitu produk kode 212, dengan penilaian rata-rata tingkat kesukaan 3,56. Harga jual per 100 gram *patty* bandeng daun mangkogan .

Kata Kunci: *Patty*, Bandeng, Daun Mangkogan

#### **1. INTRODUCTION**

Milkfish is a fish that is often found in Indonesia. Milkfish is often cultivated by Indonesians. In Southeast Asia, milkfish (*Chanos chanos*) is a popular fish consumed. The milkfish is the only extant species in the family Chanidae (along with six additional genera reported to have existed but are now extinct). Bugis and Makassarese are known as sponge fish, and in English milkfish (Novianto, 2011)

According to Saparinto (2009), milkfish nutrition contains 129 kcal of energy, 20 g protein, 4.8 g fat, 150 mg phosphorus, 20 mg calcium, 2 mg iron, 150 SI vitamin A, and 0,05 mg of vitamin B1. Based on the nutritional composition, milkfish is classified as high protein and low fat fish.

The Mangkokan plant contains chemical compounds found in the Mangkokan plant, namely fat, protein, amygdalin, and iron. Mangkokan leaves have secondary metabolites in the form of tannins, saponins, and flavonoids. Chemically, Mangkokan leaves contain high levels of active compounds in the form of flavonoids. The types of flavonoid content contained in Mangkokan leaves are flavonols such as kaemferol, quercetin, myrisetin, anthraquinones and coumarins that are not present in Araliaceae plants. Anthraquinone is a quinone compound that functions as an antibacterial (Dzaroini, 2019).

*Patty* is a form of processed meat made from minced meat, binders, fillers and seasonings. Patties are generally made from various types of mixtures of minced meat and animal fats such as beef, pork, poultry, fish or mixtures of several types of meat fat. Heinz and Hauzinger (2007). The patty in this case is a patty formulated with the substitution of milkfish and bowls of leaves.

In this study, milkfish and bowls of leaves will be processed into a side dish in the form of a burger patty that can be accepted by consumers. The formula for the main raw materials used uses raw materials of milkfish and bowls of leaves with a mixture of additional ingredients. In the test, 30 semi-trained panelists were used, where the panelists used already knew the characteristics of the burger patty on the market. Sensory testing with organoleptic testing includes the panelists' preference level (hedonic) and product quality (hedonic quality) as parameters to be observed including color, texture, aroma, and taste.

## **2. MATERIALS AND METHOD**

This research is an experiment of making a patty made from milkfish which is varied with bowls of leaves. Experiments were carried out 3 times, with 3 types of products per experiment. The difference between each product is determined by the addition of mashed Mangkokan leaves. Each product is code 621 with the addition of 30 g of Mangkokan leaves, code 793 with the addition of 40 g of Mangkokan leaves, and code 212 with the addition of 50 g of Mangkokan leaves.

The experimental products were then subjected to organoleptic tests, which were carried out by experts, to determine the best characteristics for the parameters of color, taste, texture, and aroma. Meanwhile, to measure people's acceptance of the product, as well as to determine the most preferred product, a hedonic test was carried out, which was carried out by 30 semi-trained panelists. The materials used in this study were 100 g milkfish, 30 g, 40 g, and 50 g Mangkokan leaves, 50 g onions, 5 g garlic, 3 g salt, 5 g pepper, 30 g butter, 15 g tapioca flour.

The following is a way to process and store burger stuffing in the right way (Yahyono (2009): The samples used in this study were milkfish obtained from the Sampangan market, Semarang, milkfish that had been purchased were then taken for the meat and separated from the spines then mashed. using a mixer then mixed with the boiled leaves of the bowl then mixed with the supporting spices. The dough is molded into a flat round shape and then steamed for 10 minutes. After steaming, the patty is baked until browned.

Determination of the selling price of a product is determined by the cost of production, namely all expenses made by the company to produce goods/services. Production costs are calculated from the total fixed costs and variable costs. Fixed costs are costs that are not used up in one production period. The variable costs (not fixed) are costs that run out in one production period (UY Triastuti, 2020), with the following calculations: Total Cost = Fixed Cost + Variable Cost.

The place where the research was carried out was in the Culinary Arts laboratory, Akademi Kesejahteraan Sosial Ibu Kartini Semarang, Jalan Sultan Agung number 77 Semarang. With the time needed for 3 months, starting from March to May 2022.

## **3. RESULTS AND DISCUSSION**

### **3.1. Formula**

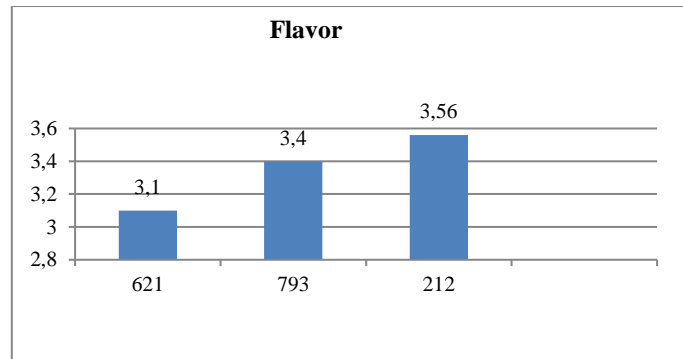
The exact formula from the results of the research, experimentation of making milkfish patties and Mangkokan leaves on product code 212. The formulation consists of 100 g milkfish, 50 g Mangkokan, 50 g onions, 5 g garlic, 3 g salt, 5 g pepper, butter 30 g, tapioca flour 15 g.

### **3.2. Characteristics**

Characteristics through organoleptic testing or sensory testing (panel testing) play an important role in product development by minimizing risk in decision making. The quality attributes that were tested in the milkfish patty Mangkokan products include taste, aroma, texture, and color.

### 3.3. Flavor

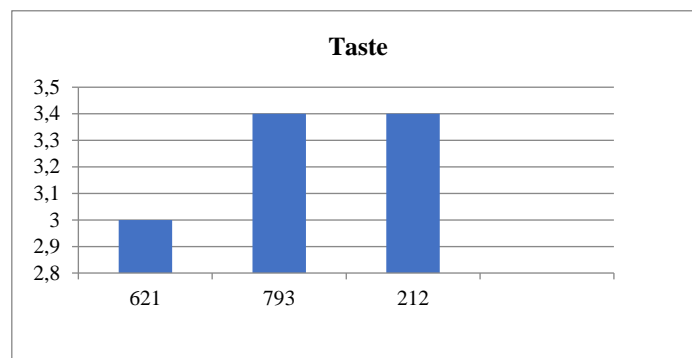
Based on Figure 1 above, it can be concluded that the taste for patty with the formula code 621,793, and 212 was the most chosen by the panelists, namely flavor 212, namely 3.56.793, namely 3.4, and 621, namely 3.1.



**Figure 1.** Panelists' Mean Value on Patty Milkfish Leaves Bowl on Taste

### 3.4. Aroma

Aroma is one of the determinants of the quality assessment of product preferences, the better the aroma produced by a product, the more enthusiasts of the product.

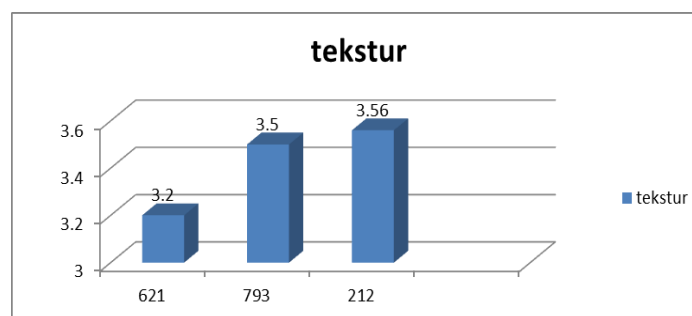


**Figure 2.** The Average Value of Panelists on the Patty of Milkfish Leaf Mangkokan on Aroma Color

Based on Figure 2 above, it can be concluded that the taste for the burger patty with the formula code 621,793, and 212 was the most chosen by the panelists, namely taste 212, namely 3,34,793, namely 3.34, and 621, namely 3

### 3.5. Texture

Texture is one of the properties of materials or products that can be felt by touching the skin or tasting. Some textural properties can also be estimated using such as the smoothness or hardness of the surface of the material or the viscosity of the liquid. The texture of the Mangkokan leaf milkfish patty is dense and chewy. The average results of the panelists' assessment of the Mangkokan leaf milkfish patty can be seen in Figure 3.

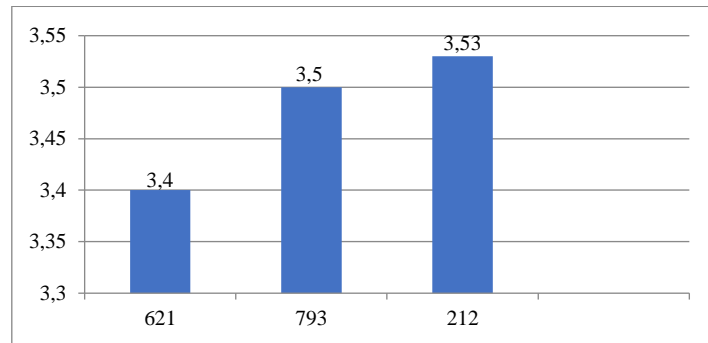


**Figure 3.** Panelists' Mean Values on Patty Milkfish Leaves Mangkokan on Texture

Based on Figure 3 above, it can be concluded that the taste for the burger patty with the formula code 621,793, and 212 was the most chosen by the panelists, namely taste 212, namely 3.56,793, namely 3.5, and 621, namely 3.2.

### 3.6. Colour

The colour of the product is the first impression that appears on the attractiveness of the panelists, which is a measure of consumer interest in goods (Triastuti, 2022). The milkfish patty from the Mangkokan leaves has an attractive color, which is grayish white from the milkfish and a combination of fine green spots from the Mangkokan leaf.



**Figure 4.** Average Value of Panelists on the Patty of Milkfish Leaf Mangkokan on Color

Based on Figure 4 above, it can be concluded that the taste for the burger patty with the formula code 621,793, and 212 was the most chosen by the panelists, namely taste 212, namely 3.53,793, namely 3.5, and 621, namely 3.4. So the results of the organoleptic test stated that the patty with the addition of 50gr of mangkokan leaves was of interest to the panelists with an average of 3,514, followed by the milkfish patty with the addition of 40 gr of mangkokan leaves of 3.4575, and the panelists least liked the patty. milkfish with the addition of 30 grams of mangkokan leaves for 3, 1825.

### 3.7. Selling Price

Calculation of the selling price of a product, needs to be calculated, to measure business feasibility. This is for the benefit of the company in order to know and control the company's expenses and revenues. The selling price of the bowled milkfish patty is based on calculations, which is Rp. 17.00,- per 100 g.

## 4. CONCLUSION

Based on the results of the research that has been carried out, it can be concluded that:

1. The correct formula is the milkfish patty and the kukukan leaf in product code 212. The formulation consists of 100 g milkfish, 50 g lumpurkan leaf, 50 g onion, 5 g garlic, 3 g salt, 5 g pepper, 30 g butter, tapioca flour 15 gr..
2. The results of organoleptic test of the Mukukan leaf milkfish patty, has a characteristic grayish white color and a combination of fine green bitnik, the texture is dense, chewy, has a distinctive aroma of milkfish, and tastes savory.
3. The public's acceptance of the bowlang leaf milkfish patty with a formulation based on the results of the panelist's assessment, namely product code 212 with the highest average value of 3.56, texture of 3.56.
4. The selling price of the Mukukan leaf milkfish patty per 100 g is Rp. 17,000,-

As a suggestion for further research, it can be calculated for BEP, and testing the nutritional content of the bowls of milkfish patty

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