ABSTRACT

Red bean is one of the legumes that is a good source of nutritions for body. The advancement of food technology which enables to ease the food handling practice and also food processing, develops the technology of flouring as well. Red bean processed into red bean flour in order to maintain its storability. Catfish is a freshwater commodity with a good production but less utilized into various product. The combination of red bean flour and catfish can be processed into nuggets so it can attracted to society especially children. This research aims to find the acceptability of catfish nugget with red bean flour determined with organoleptic analysis criterias including color, aroma, texture and flavor measured by the hedonic scale as well as to determine the nutrient contents of protein, fat, carbohydrate also water and ash contents from nugget.

This research is experimental research, which consists of two factor, those are red bean flour and catfish using 3 treatments. Each treatment using comparisons of red bean flour and catfish in amount 35% : 65%, 25% : 75%, and 15% : 85% symbolized by A₁, A₂, A₃. Panelists in this research are the students of Elementary School 060929 Medan Johor of class VI A comprised 30 students.

The result showed that the organoleptic test of catfish nugget with red bean flour which is most preferred based on color criteria is nugget with treatment III (A₃) with score 81,11%, based on aroma criteria catfish nugget with red bean flour which is most preferred is nugget with treatment I (A₁) with score 85,56%, whereas for texture and flavor criteria catfish nugget with red bean flour that most preferred are nugget with treatment III (A₃) with each score 85,56% and 81,11%. Based on the results of nutrient contents, nugget with the highest protein and water contents contained in treatment A₁ with each amount are 16,4474% and 36,457%, whereas the highest fat, ash and carbohydrate contents contained in treatment A₃ with each amount are 29,7941%, 4,0877%, and 19,1318%.

It is necessary to process more other ways catfish nugget with red bean flour to improve the acceptability as well as its quality in order to attract the consumer.

Keywords: Red bean, Catfish, Nugget, Nutrient content