ABSTRACT

Tanti, Marina Yuniar. 2010. “The Making of Fillet Using Banana Inflorescence as the Basic Ingredient”. Final Project, Services and Production Technology Department Semarang State University. Supervisor Dr. Sus Widayani, M.Si.

Keywords: Fillet, Banana Inflorescence Fillet

Fillet is one of well-preserved meat product. Fillet is a traditional product from Indonesia and the other South-East Asian countries, that is always made from beef, chicken, pork, lamb, or rabbit. Fillet is a food that made by putting the meat into the cabinet dryer, plastic and not too dry. Besides using meat as the basic ingredient, fillet is also can be made of banana inflorescence as the basic ingredient and its nutrient is high enough because it contains water, protein, fat, calcium, dan ferum. In order to add the protein, it can be added tiny sea fish, because the protein of the tiny sea fish is also high enough. The objectives of the research are 1) to know the quality of banana inflorescence fillet with the comparison of tiny sea fish 20%, 30%, dan 40%, 2) to know the protein, the fiber of E.coli, the amount of water, and the amount of dust in the banana inflorescence fillet, 3) to know the consumer likes degree toward banana inflorescence fillet, 4) to know the sale cost of the banana inflorescence fillet production.

The result of the research indicate that banana inflorescence fillet with 20% tiny sea fish in all of the aspects is in the good graces, with the mean is 3,85 with the criteria is much wanted. Banana inflorescence fillet with 30% tiny sea fish in the aspect of colour, aroma, and tekstur indicate the criteria much wanted while for the taste has criteria most wanted, and has mean 3,95 with the criteria much wanted. Banana inflorescence fillet with 40% tiny sea fish in all of the aspects indicate criteria much wanted, and the mean is 3,85 with the criteria much wanted. The result of laboratory test show that 1) banana inflorescence fillet with the comparison of tiny sea fish 20% contains 10,16% protein, 0,72 gram fiber, E coli $3 \times 10^4$ sel/ml with the amount of water is 5 gram and the amount of dust is 0,1 gram, 2) banana inflorescence fillet with the comparison of tiny sea fish 30% contains 13,02% protein, 0,84 gram fiber, E coli $10 \times 10^4$ sel/ml, 7,2 gram water and 0,15 gram dust, 3) banana inflorescence fillet with the comparison of tiny sea fish 40% contains 12,62% protein, 0,96 gram fiber, E coli $3 \times 10^4$ sel/ml, 8,5 gram water and 0,21 gram dust.

The conclusion of the research is that banana inflorescence fillet with the comparison of tiny sea fish 30% is most wanted because the result of the product is close to the characteristics of a good fillet. The suggestion that given is that the further research can examine the save capacity of banana inflorescence fillet and improve the process of dehydrated.