

Pengaruh Lama Perendaman (*Soaking*) Terhadap Penambahan Bobot Udang Vannamei Beku Jenis Peeled and Deveined (PD) di PT Indokom Samudra Persada

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ABSTRAK

Udang vaname (*Litopenaeus vannamei*) menjadi udang unggulan ekspor di Indonesia. Bobot udang merupakan salah satu hal terpenting dalam sektor ini. Selama pengolahan, udang akan kehilangan beratnya dalam beberapa tahap proses. Rendemen pada pengolahan udang dimaksudkan untuk mengetahui nilai bobot akhir dan nilai bobot yang hilang. Data yang digunakan yaitu yaitu sekunder dan primer pada proses *soaking*. Pengambilan data dilakukan pada proses pengolahan udang *Vannamei Peeled Deveined* (PD), proses *soaking* dan perhitungan serta pendataan nilai kenaikan presentase bobo udang pada proses *soaking*. Pada proses *soaking* target kenaikan sudah tercapai yaitu sebesar 18-20% dengan rata-rata size yang berbeda yaitu 20,85% pada size 41-50 dan 20,90% pada size 71-90. Perbandingan larutan *soaking* dan udang adalah 2:1. Penambahan STPP mempengaruhi kenaikan *recovery net*. Salah satu cara mengembalikan bobot udang yang hilang atau *recovery* adalah dengan cara *soaking*.

Kata kunci : *Udang vaname (Litopenaeus vannamei), Soaking, STPP, Recovery.*

The Effect of Soaking Time on the Weight Addition of Peeled and Deveined (PD) Frozen Vannamei Shrimp at PT Indokom Samudra Persada

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ABSTRACT

Vaname shrimp (*Litopenaeus vannamei*) is the leading shrimp export in Indonesia. Shrimp weight is one of the most important things in this sector. During processing, shrimp will lose weight in several stages of the process. The yield in shrimp processing is intended to determine the final weight value and the value of lost weight. The data used is secondary and primary in the soaking process. Data collection was carried out during the Vannamei Peeled Deveined (PD) shrimp processing process, the soaking process and the calculation and data collection of the value of the percentage increase in shrimp weight during the soaking process. In the soaking process, the increase target has been achieved, namely 18-20% with different average sizes, namely 20.85% at size 41-50 and 20.90% at size 71-90. The ratio of soaking solution and shrimp is 2:1. The addition of STPP affects the increase in net recovery. One way to restore lost shrimp weight or recovery is by soaking.

Keywords : *Udang vaname (Litopenaeus vannamei), Soaking, STPP, Recovery.*