

## ABSTRAK

Tujuan penelitian ini adalah untuk mengetahui pengaruh lama fermentasi dan konsentrasi kerak nasi sangrai terhadap mutu bekasam ikan wader. Penelitian ini menggunakan metode penelitian kuantitatif dengan model Rancangan Acak lengkap (RAL) pola faktorial 2x3 dengan 3 kali ulangan terhadap lama fermentasi dan konsentrasi kerak nasi sangrai. Perlakuan penelitian yaitu pembuatan bekasam dengan menggunakan kerak nasi sangrai (30%, 40%, dan 60%) dan lama fermentasi (5, 7, dan 10 hari). Parameter yang diamati adalah kadar protein, pH, organoleptik bekasam berupa warna, aroma, rasa, dan tekstur. Hasil penelitian menunjukkan bahwa lama fermentasi dan konsentrasi kerak nasi sangrai berpengaruh terhadap kadar protein dan pH. Kadar protein tertinggi dihasilkan sebesar 20.0253% dengan lama fermentasi 10 hari, sedangkan konsentrasi kerak nasi sangrai terbaik dihasilkan sebesar 20.0889% pada perlakuan kerak nasi 60%. Untuk nilai pH yang terbaik adalah 5,1233 (rendah/asam) pada lama fermentasi 10 hari, dan konsentrasi kerak nasi terbaik dihasilkan pH 5,1744 (rendah/asam) pada perlakuan kerak nasi 60%. Interaksi lama fermentasi dan konsentrasi kerak nasi sangrai tidak berpengaruh terhadap kadar protein dan pH. Berdasarkan hasil validasi ahli materi didapatkan, skor 4,6 dan hasil validasi ahli desain diperoleh skor 4,3. Hasil validasi dinyatakan bahwa *booklet* layak digunakan untuk pembelajaran.

**Kata kunci:** Bekasam, ikan wader, fermentasi, kerak nasi sangrai

## ABSTRACT

The purpose of this study was to determine the effect of fermentation time and concentration of roasted rice crust on the quality of fish ex-wader. This study used a quantitative research method with a completely randomized design (CRD) 2x3 factorial pattern with 3 replications for the duration of fermentation and the concentration of roasted rice crust. The research treatment was the manufacture of bekasam using roasted rice crust (30%, 40%, and 60%) and fermentation time (5, 7, and 10 days). Parameters observed were protein content, pH, organoleptic acid in the form of color, aroma, taste and texture. The results showed that the fermentation time and the concentration of roasted rice crust had an effect on protein levels and pH. The highest protein content was produced at 20.0253% with a fermentation time of 10 days, while the best roasted rice crust concentration was produced at 20.0889% at 60% rice crust treatment. The best pH value was 5.1233 (low/acid) at 10 days of fermentation, and the best rice crust concentration resulted in a pH of 5.1744 (low/acid) at 60% rice crust treatment. The interaction between fermentation time and concentration of roasted rice crust had no effect on protein content and pH. Based on the results of the material expert validation, a score of 4.6 was obtained and the results of the design expert validation obtained a score of 4.3. The results of the validation stated that the booklet was suitable for use in learning.

**Key words:** bekasam, wader fish, fermentation, roasted rice crust