

## **The Addition of Nilem Fish Protein Concentrate On Cakwe Preferred Level**

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### **ABSTRACT**

Nilem fish (*Osteochilus hasselti*) are native Indonesian fish that live in freshwaters, such as rivers and swamps. This research aims to determine the right level of fish protein concentrate's addition to the preferred level of cakwe. The design is using a non-factorial Completely Randomized Design (CRD), with four levels of treatment namely without the addition of nilem fish protein concentrate, addition of nilem fish protein concentrate 2.5%, addition of nilem fish protein concentrate 5%, and addition of nilem fish protein concentrate 7.5%. The parameters tested are organoleptic, namely color, aroma, taste and texture carried out by 20 semi-trained panelists. The results showed that cakwe with 5% nilem fish protein concentrate is the most preferred by consumers with organoleptic values (color 6.9, aroma 7.3, texture 6.5, taste 7.3).

*Keywords: Cakwe; fish protein concentrate; nilem; preference level*

### **1. INTRODUCTION**

Protein is an essential nutrient for the body, especially for developing and repairing body tissues. Therefore it is necessary to fulfill the nutritional quality of protein in the food supply. In general, animal protein has the most suitable amino acid structure for human needs [1]. One good source of animal protein is fish [2].

Nilem fish (*Osteochilus hasselti*) is a native Indonesian fish that lives in freshwaters, such as rivers and swamps [3]. Nilem is a freshwater fishery commodity with potential value for cultivation because it has advantages, including a relatively easy cultivation technique and a very delicious meat taste [4]. Fish farming is less than that of other consumption fish because nilem fish has many spines, thin meat and a substantial portion of gonads so that nilem fish is less desirable for direct consumption [5]. Therefore, it is necessary to innovate processed fishery products, one of which is fish protein concentrate flour.

Fish protein concentrate (FPC) is a product produced by removing air and fat from fish meat, thereby increasing the concentration of protein and other nutritional ingredients [6]. The advantages of fish protein concentrate are that it has a long shelf life and is more flexible in its use [7], besides FPC has very high protein. The use of fish protein concentrate as an additional ingredient in the manufacture of low protein food products can be an alternative for processing fishery products to improve the nutritional quality of protein.

Cakwe is one of the snacks that is quite popular and is favored by children to adults. Cakwe has low protein nutritional content. The addition of nilem fish concentrate protein to cakwe is expected to increase the nutritional value of cakwe.

## 2. MATERIAL AND METHODS

### 2.1 Place and Time

The research was conducted from March 2019 to January 2020 at the Laboratory Fisheries Product Processing, Faculty of Fisheries and Marine Science, Padjadjaran University.

### 2.2 Materials and Tools

The tools used in this research are a digital scale, knife, cutting board, food processor, spoon, basin, pan, baking sheet, glass jar, measuring cup, cloth, oven, blender, sieve, rolling pin and frying pan. The materials used in this research are nilem fish, hexane, NaHCO<sub>3</sub>, water, wheat flour, baking powder, baking soda, instant yeast, cooking oil, salt and sugar.

### 2.3 Research Methods

The level of preference for cakwe was analyzed by Friedman's non-parametric statistical method consisting of 4 treatments and 20 semi-trained panelists as a test. The treatment of adding nilem fish protein concentrate on cakwe is as follows:

- Treatment A (control) : Without the addition of nilem fish protein concentrate (0%).
- Treatment B : 2.5% addition of nilem fish protein concentrate.
- Treatment C : 5% addition of nilem fish protein concentrate.
- Treatment D : 7,5% addition of nilem fish protein concentrate.

The formulation of materials for making cakwe can be found in Table 1.

**Table 1. Formulation of making cakwe**

Materials	Treatment			
	0%	2.5%	5%	7.5%
Flour (g)	100	100	100	100
FPC (g)	0	2.5	5	7.5
Yeast powder (g)	1.2	1.2	1.2	1.2
Baking powder (g)	0.8	0.8	0.8	0.8
Baking soda (g)	0.8	0.8	0.8	0.8
Salt (g)	2	2	2	2
Sugar (g)	1.2	1.2	1.2	1.2

The procedure for making cakwe by adding nilem fish protein concentrate based on Irmadona [8] modifies as follows:

- Mix warm water, yeast, and sugar, then let stand until foamy.
- Dry ingredients such as wheat flour, nilem FPC flour, baking powder, baking soda, and salt are mixed.
- The yeast dough is mixed with the dry ingredients, then stir, then add the remaining water.
- Add enough oil then knead the cakwe dough until all the ingredients are perfectly emulsified.
- Leave the cakwe mixture until it expands. Approximately 1.5 hours.
- The cakwe dough is shaped as needed.
- The cakwe dough is fried until it expands.

### 2.4 Parameter Observed

The parameters observed in this research are the organoleptic characteristics of cakwe, including color, aroma, texture and taste. Organoleptic characteristics were tested using a hedonic test with 20 semi-trained panelists consisting of students from the Faculty of Fisheries and Marine Sciences, Padjadjaran University.

### 2.5 Data Analysis

Organoleptic observation data were analyzed using non-parametric statistics, namely two-way variant analysis of Friedman's test. Friedman test was conducted to determine the effect of the treatment of the addition of nilem fish protein concentrate on the level of preference. Friedman's Test formula is as follows:

$$X^2 = \left( \frac{12}{nk(k+1)} \sum_{i=0}^n (R_j)^2 \right) - 3n(k+1)$$

Description:

X<sup>2</sup> : Friedman Test Statistics  
 N : Repeat  
 K : Treatment  
 R<sub>j</sub> : Total ranking of each treatment

The Bayes method was used to determine the best treatment by considering the four parameters (color, taste, aroma and texture). The Bayes test results will show that the highest priority value element is the one most preferred by the panelists. Bayes equation is as follows:

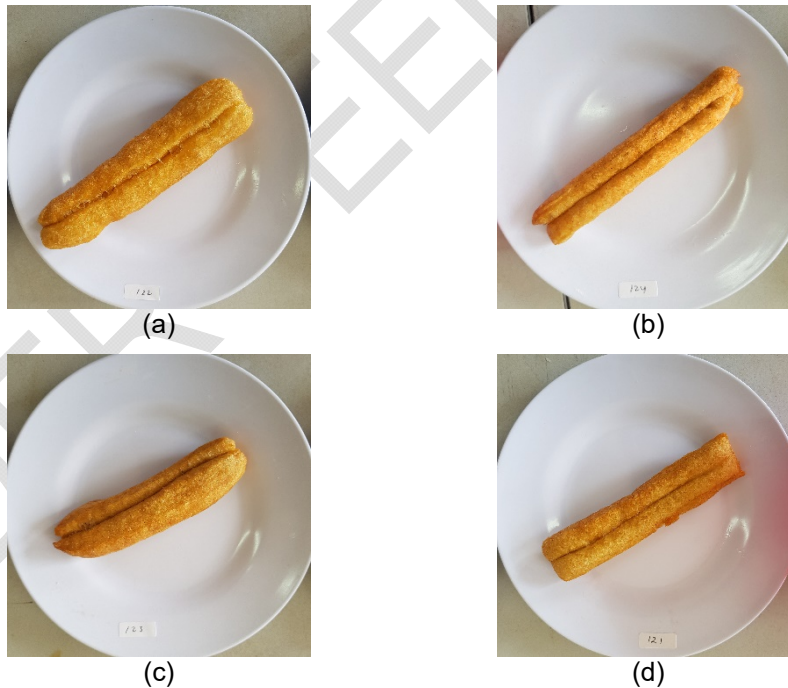
$$XG = \sqrt[n]{\prod \cdot \bar{X}_i}$$

Description:

XG : Geometric average  
 Π : Permutation  
 N : Number of panelists  
 X<sub>i</sub> : Rating from the 1st panelist

### 3. RESULTS AND DISCUSSION

The organoleptic test results on the color, aroma, taste, and texture of cakwe with the addition of Nile fish protein concentrate were as follows.

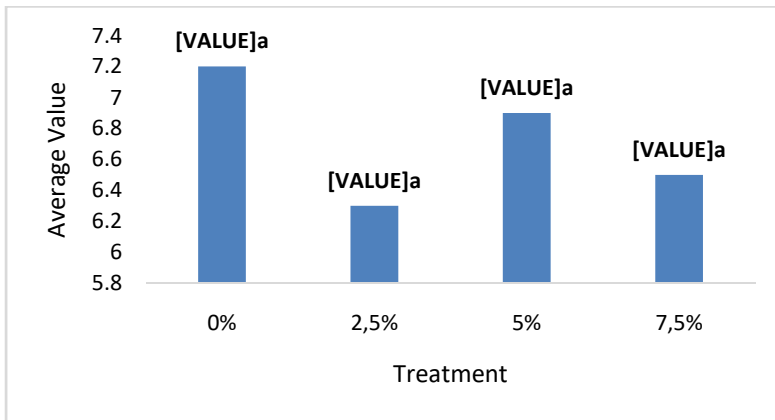


**Fig. 1. Cakwe with the treatment of adding Nile fish protein concentrates**

(a) Without the addition of Nile fish protein concentrate, (b) 2.5% addition of Nile fish protein concentrate, (c) 5% addition of Nile fish protein concentrate, (d) 7.5% addition of Nile fish protein concentrate

#### 3.1 Level of Preference for the Color of Cakwe

Color is the first sensory that consumers can see directly [9]. Consumers can judge a product quickly and easily by looking at color parameters. The color of a product can increase consumer attractiveness to the product.



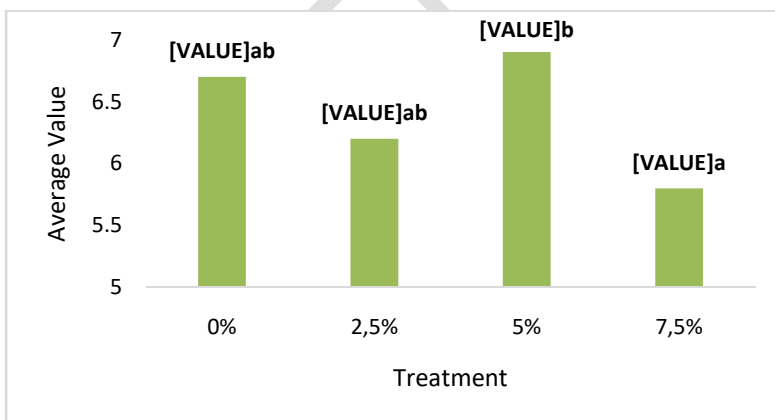
**Fig. 2. The average value for the color of cakwe**

Based on the Friedman statistical test results, it showed that the addition of Nile fish protein concentrate to cakwe did not significantly affect the level of preference for the color of cakwe, which means that in the most considerable treatment or treatment of adding 7.5% Nile fish protein concentrate, the color of cakwe was still favored by panelists. Based on the assessment of the color of cakwe with the addition of Nile fish protein concentrate, the median value was 7 for all treatments (preferred). Treatment A (0% Nile fish protein concentrate addition treatment) had the highest average of 7.2 with bright golden brown color criteria. Then, treatment C, which has a slightly dark golden brown color and a few brownish spots, treatment D has a slightly dark golden brown color and lots of brownish spots and treatment B has a slightly dark golden brown color and very few brownish spots.

From the observations, it can be seen that the addition of Nile fish protein concentrate to cakwe can make the color of cakwe become pale golden brown and darker. The decrease in color brightness or the darker shade of the cakwe was caused by the more significant the content of the Nile fish protein concentrate added in each treatment. The Nile FPC added to cakwe contains high protein content so that when the heating process is done, the protein will be denatured. During the frying process, there will be a Maillard reaction [10]. A decrease in brightness levels occurs because high protein levels can increase the risk of a Maillard reaction. During the frying process, a Maillard reaction occurs. Maillard reactions occur because of the presence of an amino group free from protein and then binds to the hydroxyl group of reducing sugars, causing the product to turn brown [11].

### 3.2 Level of Preference for the Aroma of Cakwe

The aroma is one of the critical parameters to test because aroma can give an impression/assessment of a product quickly and affect the taste of a food product [12].



**Fig. 3. The average value for the aroma of cakwe**

Based on the Friedman statistical test results, it can be seen that the addition of Nile fish protein concentrate on cakwe has a significant effect on the level of preference for the aroma of cakwe. Based on the assessment of the aroma of cakwe with the addition of Nile FPC flour, the median value was 7 for all treatments (preferred). Furthermore, based on

the multiple comparison test results, treatment C (addition of 5% Nilem FPC) produced the highest (most preferred) aroma level average of 6.9 with a distinctive aroma of cakwe, namely savory aroma and a slight fish-specific aroma. In the addition of 2.5% FPC, there was also a slight fish aroma, but the panelists still liked it. The lowest average aroma value is found in the 7.5% treatment, which is 5.8. This happened because there was a specific aroma of fish that caused the panelists to dislike 7.5% treatment cakwe.

The addition of Nilem fish protein concentrate (FPC) affected the average value of the taste level of cakwe. This is in line with the research results of [12] that cork FPC's addition has a significant effect on donuts' aroma value. The donuts produced with the addition of snakehead fish protein concentrate have a neutral aroma where a fishy smell in the snakehead fish protein concentrates that does not sting. There is also a distinctive aroma of donuts. One of the factors that can determine a product's aroma comes from the content of the freshwater fish used. If the fish contents are given adequate treatment, unwanted aromas can be minimized [13].

### 3.3 Level of Preference for the Texture of Cakwe

The texture is one of the parameters for assessing the acceptance of a food product. The texture is an essential characteristic of food products that can affect consumer acceptance. The texture is usually related to sensing or organoleptic testing on solid materials that can be felt by the sense of touch and taste.

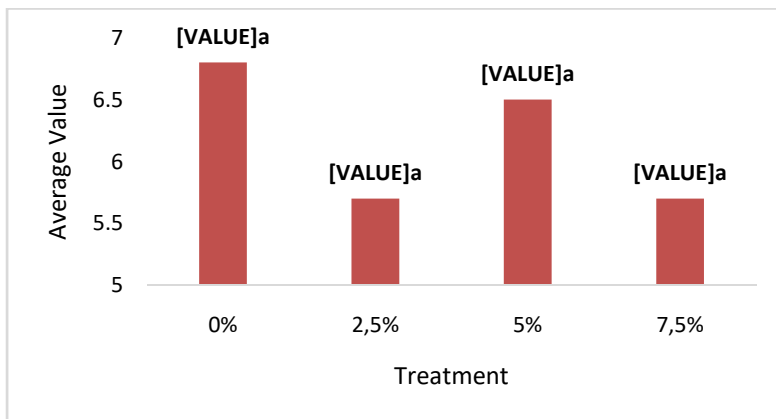


Fig. 4. The average value for the texture of cakwe

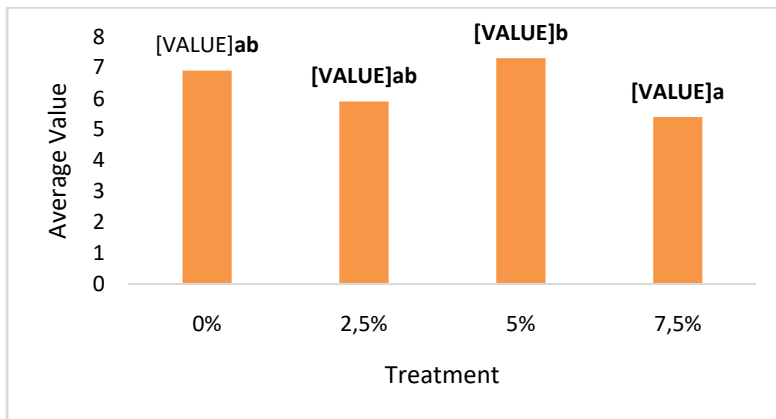
The Friedman statistical test results showed that the addition of fish protein concentrate (FPC) to cakwe had no significant effect on the level of preference for the texture of cakwe. Based on the panelists' assessment of the cakwe texture, the median value ranged from 5 to 7. Furthermore, based on the multiple comparison test results, treatment A (addition of 0% Nilem FPC) produced the highest level of texture preference (most preferred). Treatment A was the most preferred treatment for panelists because it produced cakwe with a crunchy texture on the surface and soft and hollow on the inside. In treatment C, the resulting cakwe texture was also crunchy on the surface and soft and hollow on the inside but was slightly denser than treatment A. Meanwhile, treatment D had a texture of cakwe which was less soft and dense so that panelists less preferred it.

The number of FPC additions influences the resulting cakwe texture. The greater the number of FPC additions, the resulting cakwe becomes less fluffy so that the texture becomes less soft and tends to be dense. This is because the number of FPCs added to the dough affects the lack of other compositions in the bread dough, one of which is the moisture content in the bread produced [14]. Fish protein concentrate is water absorbent [15]. Many things affect the texture of food ingredients, including the ratio of protein content, fat, processing temperature, water content, and water activity.

Meanwhile, the increasing number of additions of Nilem fish protein concentrate into cakwe can make the texture of the cakwe denser. The higher the protein content in the product, the higher the hardness level. This is because the higher the protein content, the lower the water content so that the cakwe becomes denser. The presence of water in a food product will affect the softness or hardness of a product. Wheat flour contains gluten, flexible and elastic and can make the cakwe texture soft, but its ability is limited due to increased protein content in a product [16]. However, the addition of Nilem fish protein concentrate at 0% to 7.5% treatment into cakwe was still acceptable to the panelists because the average value in each treatment was still above the value of 3 or above the rejection limit.

### 3.4 Level of Preference for the Taste of Cakwe

The taste of food is a factor that determines consumer acceptance. If a product tastes bad even though other parameters' assessment is better, it will still be rejected by consumers [17].



**Fig. 5. The average value for the taste of cakwe**

The Friedman statistical test results showed that the addition of nilam fish protein concentrate (FPC) to cakwe had a significant effect on the liking level of cakwe. Furthermore, based on the multiple comparison test results, the addition of a 5% nilam FPC resulted in the highest (most preferred) taste preference level. The addition of 5% nilam fish protein concentrate was the most preferred treatment because the 5% treatment produced cakwe with a savory taste, a specific taste of cakwe and very little taste of nilam fish protein concentrate. This is in line with [14] concerning fortification of tilapia protein concentrate on sweet bread; the highest taste value was produced at 5% treatment. This is because the effect of the tilapia FPC fortification given is not too high. Similar to cakwe, the addition of 5% nilam FPC is not too high, so the resulting taste of cakwe is not much different from cakwe without the addition of nilam FPCs.

In the treatment, the addition of a 7.5% nilam FPC showed a decrease in the panelists' preference because it produced cakwe with a specific taste of cakwe, and there was a slight taste of nilam fish protein concentrate. However, the taste of cakwe with the addition of nilam fish protein concentrate at 0% to 7.5% treatment was still acceptable to the panelists.

The taste test involves more of the sense of taste, namely the tongue. Taste can determine a person's assessment of a food product and determine the satisfaction value of people who consume it [12]. Most fish protein concentrates have a typical taste and not a specific fish taste, while the type C fish protein concentrate still leaves a fish odor and taste [18]. The taste of nilam fish in making cakwe is not too strong because the taste of fish from the fish protein concentrate in cakwe is covered with other raw materials from making cakwe, one of which is wheat flour. The taste produced from cakwe is dominant with a savory taste resulting from broth used in making cakwe.

### 3.5 Bayes Test

The decision making on the relative weight value and criteria for color, aroma, texture and taste of cakwe with the addition of nilam fish protein concentrate was carried out with a pairwise comparison. The pairwise comparison test data from 20 semi-trained panelists on the preference level of cakwe with the addition of nilam fish protein concentrate can be seen in Table 2.

**Table 2. Criteria value of cakwe with the addition of nilam fish protein concentrate**

Criteria	Value of Criteria
Color	0.17
Aroma	0.15
Texture	0.17
Taste	0.50

Based on the calculation of the value criteria for color, aroma, texture and taste of cakwe can be seen in Table 2. Based on the calculation results, the highest criterion weight value is found in the flavor parameter that is 0.50, while the lowest criterion weight is the aroma that is 0.15. This shows that the taste parameter is the most crucial parameter according to

panelists in choosing cakwe products with the addition of nilem fish protein concentrate. Furthermore, the assessment decision matrix with the Bayes method can be seen in Table 3.

**Table 3. Assessment decision matrix via Bayes method**

Treatment	Criteria				Alternative Value
	Color	Aroma	Texture	Taste	
0%	7.20	6.70	6.80	6.90	6.90
2.5%	6.30	6.20	5.70	5.90	5.98
5%	6.90	6.90	6.50	7.30	<b>7.03</b>
7.5%	6.50	5.80	5.70	5.40	5.70
Total	0.17	0.15	0.17	<b>0.50</b>	25.62

Based on calculations using the Bayes method, the results showed that cakwe with the addition of nilem fish protein concentrate in all treatments were still acceptable or preferred by the panelists. The highest alternative value (7.03) was found in the treatment of adding 5% nilem fish protein concentrate with a weight value of taste criteria (0.50). Data from the Bayes method shows that taste is the most crucial criterion in the panelists' final decision regarding the level of panelist preference in this research.

### 3.6 Recapitulation of Observation

The overall results of observations of the cakwe with the addition of nilem fish protein concentrate are presented in Table 4.

**Table 4. Recapitulation of observation results of cakwe**

Observations	The Average Treatment of Addition of Nilem Fish Protein Concentrate			
	0%	2.5%	5%	7.5%
<b>Hedonic Test</b>				
Color	7.2a	6.3a	6.9a	6.5a
Aroma	7.5ab	7.1ab	7.3b	6.9a
Texture	6.8a	5.7a	6.5a	5.7a
Taste	6.9ab	5.9ab	7.3b	5.4a
<b>Bayes Method</b>				
Alternative Value	6.90	5.98	7.03	5.70

Based on the results of the hedonic test observations, it can be seen that the average value of the addition of nilem fish protein concentrate (FPC) on the color, aroma, texture and taste of cakwe is ranging from 5.4 to 7.5. Meanwhile, based on the Bayes method, the highest alternative value is found in the addition of 5% nilem FPC, which is 7.03, which means that the treatment is the most preferred treatment by panelists. In comparison, the lowest alternative value is found in the addition of 2.5% nilem FPC treatment, which is equal to 5.98.

## 4. CONCLUSION

The most preferred product by panelists was cakwe with the addition of a 5% nilem fish protein concentrate with an average hedonic value of color 6.9, aroma 7.3, texture 6.5 and taste 7.3.

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