Enhancing Catfish Floss with Lempuyang: Effects on Moisture, Fat Content, and Organoleptic Properties

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Abstract. Catfish floss (abon lele) represents a significant potential for product diversification in Indonesia's fish-based food industry. This study investigates the effect of incorporating Lempuyang (Zingiber Zerumbet) on the quality of catfish floss, specifically in examining moisture content, fat content, and organoleptic properties. This study indicated that the moisture content for catfish floss without Lempuyang averaged 31.82%, while with Lempuyang it averaged 31.39%, both exceeding the 15% maximum stipulated by SNI 7600:2019. The fat content for catfish floss without Lempuyang was 56.98%, whereas it dropped to 21.85% with Lempuyang, thereby meeting the SNI 01-3707-1995 standard of a maximum of 30%. Organoleptic evaluation revealed a higher preference for the Lempuyang enhanced catfish floss, with an average score of 7 from the panelists. The study concludes that the addition of Lempuyang improves the acceptability of catfish floss and meets fat content standards, although the moisture content remains above the regulatory limit.

Keywords: Catfish floss, Fat content, *Lempuyang (Zingiber Zerumbet),* Moisture content, Organoleptic test