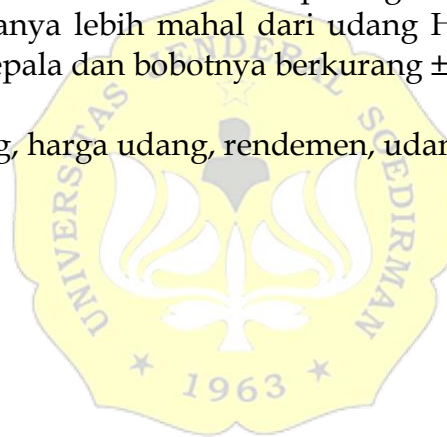


ABSTRAK

Produk olahan beku diposisikan dalam bentuk *Head On* (HO), *Head Less* (HL) dan *Peeled Tail On* (PTO). Proses pembekuan udang akan menyebabkan kenaikan atau penurunan bobot olahan udang tersebut sesuai dengan jenis olahannya. Kenaikan bobot udang terjadi karena adanya proses perendaman es selama proses distribusi udang dari tambak ke konsumen. Sedangkan penurunan bobot udang terjadi karena lamanya pembekuan. Harga jual udang dipengaruhi size, semakin rendah size udang maka semakin tinggi harga. Tujuan penelitian ini untuk mengetahui pengaruh jenis olahan udang terhadap perubahan bobot dan harga udang berdasarkan lama waktu perendaman. Metode yang digunakan adalah metode eksperimental RAL dengan pengambilan data secara langsung yang mewakili seluruh populasi menggunakan purposive random sampling. Hasil penelitian menunjukkan nilai bobot udang olahan PTO lebih besar dibanding dengan produk olahan HO dan HL. Semakin lama waktu perendaman udang maka bobot semakin bertambah 1.02 ± 1.79 dan waktu optimal perendaman udang yaitu 8 jam perendaman jika melebihi 8 jam bobot udang akan stabil. Udang HL lebih mahal dari udang HO karena sudah dipotong kepala, bobotnya berkurang ± 0.36 . Udang PTO harganya lebih mahal dari udang HO dan HL karena udang PTO ini sudah potong kepala dan bobotnya berkurang ± 0.38 .

Kata kunci : bobot udang, harga udang, rendemen, udang vaname



ABSTRACT

Frozen processed products are positioned in the form of *Head On* (HO), *Head Less* (HL) and *Peeled Tail On* (PTO). The process of freezing shrimp will cause an increase or decrease in the weight of processed shrimp in accordance with the type of processing. The increase in shrimp weight occurs due to the ice soaking process during the distribution process of shrimp from the pond to consumers. While the decrease in shrimp weight occurs due to the length of freezing. The selling price of shrimp is influenced by size, the lower the size of the shrimp, the higher the price. The purpose of this study was to determine the effect of the type of processed shrimp on changes in weight and price of shrimp based on the length of soaking time. The method used is an experimental method RAL with direct data collection representing the entire population using purposive random sampling. The results showed that the weight value of PTO processed shrimp is greater than that of HO and HL processed products. The longer the shrimp soaking time, the weight increases 1.02 ± 1.79 , and the optimal time for shrimp soaking is 8 hours, if it exceeds 8 hours, the shrimp weight will be stable. HL shrimp is more expensive than HO shrimp because it has been cut off the head, the weight is reduced by ± 0.36 . PTO shrimp is more expensive than HO and HL shrimp because this PTO shrimp has been cut off the head and its weight is reduced by ± 0.38 .

Keywords : processed vaname shrimp, shrimp price, shrimp weight, yield

