

ABSTRAK

Tiram merupakan salah satu sumberdaya hayati laut yang memiliki nilai ekonomis tinggi. Salah satu jenis tiram yang dapat dikonsumsi adalah *Crasostrea cucullata*. Tiram *C. Cucullata* memiliki kandungan gizi tinggi antara lain protein, lemak, karbohidrat, vitamin dan mineral. Penelitian ini bertujuan untuk mengetahui kandungan protein dan zat besi yang terdapat pada tiram *C. cucullata*, dan juga untuk mengetahui tentang pengaruh kedalaman terhadap kandungan protein dan zat besi tiram *C. cucullata* di perairan Pantai Teluk Peny, Cilacap. Penelitian ini menggunakan metode survai dan analisis laboratorium. Pengambilan sampel dilakukan pada bulan April 2018 di perairan Pantai Teluk Peny. Percobaan menggunakan rancangan acak lengkap (RAL), dengan perlakuan kedalaman (A) 0 cm; (B) 50 cm; (C) 100 cm dan (D) 150 cm, masing-masing perlakuan dibuat ulangan 3 (tiga) kali. Analisis kandungan protein dan zat besi dilakukan di Laboratorium Tanah, Fakultas Pertanian, Universitas Jenderal Soedirman. Data yang diperoleh selanjutnya ditabulasi dan dianalisis secara deskriptif. Untuk mengetahui adanya perbedaan kandungan protein dan zat besi pada setiap perlakuan kedalaman digunakan uji Anova, dengan uji lanjut Tukey. Sedangkan untuk mengetahui pengaruh kedalaman terhadap kandungan protein dan zat besi tiram *C. cucullata* digunakan analisis korelasi-regresi. Hasil penelitian menunjukkan bahwa kandungan protein tertinggi (6,37–6,44%) terdapat pada perlakuan kedalaman 0–50 cm ($P>0,05$). Kandungan zat besi tertinggi (2,25–2,39 ppm) terdapat pada kedalaman 0–50 cm ($P>0,05$). Hasil analisis menunjukkan bahwa kedalaman berpengaruh nyata terhadap kandungan protein dan zat besi tiram *C. cucullata*. Semakin dalam perairan, maka kandungan protein dan zat besi yang terdapat dalam tiram akan semakin menurun.

Kata kunci: Tiram *Crasostrea cucullata*; protein; zat besi; kedalaman; perairan Teluk Peny.

ABSTRACT

Oysters are one of the marine biological resources that have high economic value. One of the edible oyster species that is *Crasostrea cucullata*. *C. cucullata* has a high nutrition content including protein, fat, carbohydrates, vitamins and minerals. This study aims to determine the protein and iron content of *C. cucullata*, and also to find out the effect of depth water on protein and iron content of *C. cucullata* in the Teluk Penyu Beach, Cilacap. This study was used survey and laboratory analysis methods. Sampling was conducted in April 2018 in Teluk Penyu waters. The experiment used a completely randomized design (CRD), with the treatment of depth is (A) 0 cm; (B) 50 cm; (C) 100 cm and (D) 150 cm, each treatment was replicated 3 times. Analysis of protein and iron was carried out at the Soil Laboratory, Faculty of Agriculture, General Soedirman University. The data was obtained then tabulated and analyzed descriptively. Anova test was used to determine the differences in protein and iron content in each treatment, it will be followed by the Tukey test. Meanwhile, to determine the effect of depth on *C. cucullata* protein and iron content was used correlation-regression analysis. The results showed that the highest protein content (6,37 – 6,44%) was found at 0 – 50 cm ($P > 0,05$) depth treatment. The highest iron content (2,25 – 2,39 ppm) was found in 0 – 50 cm ($P > 0,05$). The analysis showed that depth significantly affected to the protein and iron contained of oysters *C. cucullata*. The deeper water, the protein and iron contained of oysters will decrease.

Keywords: Oysters *Crasostrea cucullata*; protein; iron; depth water; Teluk Penyu waters