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PENETAPAN KADAR PROTEIN PADA BERBAGAI OLAHAN KEONG SAWAH (*Pila ampullacea*)

(DETERMINATION OF PROTEIN CONTENT IN VARIOUS PROCESSED SNAIL FIELDS (Pila ampullacea))

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INTISARI

Keong sawah (*Pila ampullacea*) adalah sejenis siput air yang mudah dijumpai di perairan tawar Asia tropis, seperti di sawah, aliran parit, serta danau. Keong sawah oleh masyarakat dianggap sebagai hama tanaman padi, namun beberapa dimanfaatkan sebagai sumber makanan karena mudah mendapatkannya kemudian mengolahnya menjadi beberapa olahan seperti sate keong, dan tumis keong sehingga masyarakat bisa menjadikannya sebagai sumber makanan berprotein. Penelitian ini bertujuan untuk menentukan kadar protein pada berbagai olahan keong sawah.

Sampel dalam penelitian ini berupa keong sawah segar, sate keong, dan tumis keong dimana sampel ini didapatkan dari pedagang di Pasar Nusukan Surakarta. Penentuan kadar protein pada olahan keong sawah ini menggunakan metode Kjeldahl. Penentuan kadar protein ini melalui tiga tahap yaitu tahap destruksi, tahap destilasi, dan tahap titrasi. Kadar protein pada olahan keong sawah dihitung berdasarkan jumlah Nitrogen dikalikan dengan faktor konversi.

Hasil penelitian menunjukkan bahwa kadar protein pada keong sawah segar adalah 14,68%, sate keong 15,83%, tumis keong 8,86%. Ada pengaruh pengolahan terhadap kadar protein keong sawah.

Kata Kunci **:** keong sawah, olahan, protein, Metode Kjeldahl

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ABSTRACT

Snail field (*Pila ampullacea*) is a slug of water is easily found in fresh waters of tropical Asia, such as in the rice fields, ditches, streams and lakes. Snail field by society are considered as a pest of rice plant, but some are exploited as a food source because it is easy to get it then turn it into some preparations such as sate and sauteed conch shells so that the community can making it as a source of food with protein content. This research aims to determine the levels of protein in a various processed snail field.

The sample in this research in the form of fresh rice, conch shells, and sate sauteed conch where these samples obtained from Market Traders in the Nusukan of Surakarta. Determination of protein in processed snail field using Kjeldahl method. Determination of the levels of these proteins through three phases namely stages of destruction, the stage of distillation, and phase titration. Protein levels in processed snail field is calculated based on the amount of snail Nitrogen multiplied by the conversion factor.

The results showed that levels of the protein in rice fresh conch was 14.68%, sate keong 15.83%, sauteed conch 8.86%. There is the influence of the processing of rice protein against snails.

Keywords: snail field, processed, protein, Kjeldahl Method