

ORGANOLEPTIK MIE BELUT (*Monopterus albus* Zuiew) INSTAN DENGAN PENAMBAHAN SEMI REFINED CARRAGEENAN (SRC) *Eucheuma cottonii*

ORGANOLEPTICS INSTANT EEL (*Albus monopterus* Zuiew) NOODLE WITH ADDITION OF SEMI REFINED CARRAGEENAN (SRC) *Eucheuma cottonii*

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Abstract. The purpose of this research was to study the effect of SRC addition on the organoleptic characteristics of instant eel noodles (*Monopterus albus* zuiew) in cup packaging for 30 days of storage. The research was making wet noodles with added crushed meat of eel and then added 2% semi refined carrageenan (SRC). Eel noodles that are still in their wet form are then dried using the frying method. Instant eel noodles are then packaged in paper cups then stored at room temperature for 30 days. Instant noodles were characterized as organoleptic every 10 days. Organoleptic analysis result data appearance, color, taste, smell and texture then analyzed the data using the sign test to determine the differences of each treatment at each storage age. The results of the sign test analysis on the data obtained show that the 2% SRC treatment can maintain organoleptic quality except in texture and taste. The average organoleptic value at each storage level, the addition of SRC 2% i can inhibit the decrease in organoleptic values by an average of 1%.

Keywords : mie, *Eucheuma cottonii*, SRC, *Monopterus albus* zuiew, kemasan cup