

**PENGARUH LAMA PENYIMPANAN TERHADAP JUMLAH  
CEMARAN DAN KUALITAS FISIK KULIT SAMAK  
IKAN NILA (*OREOCHROMIS NILOTICUS*)**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh lama penyimpanan terhadap jumlah cemarkan mikroba dan kualitas fisik kulit ikan nila (*Oreochromis niloticus*) tersamak nabati. Penelitian ini menggunakan kulit ikan nila yang disamak nabati dengan lama penyimpanan 0, 3 dan 6 bulan pada suhu ruang. Penelitian dilakukan dengan pengulangan sebanyak tiga kali untuk masing-masing perlakuan. Variabel yang diuji pada penelitian ini meliputi jumlah cemarkan, kekuatan tarik, kemuluran, dan suhu kerut kulit. Data yang diperoleh dianalisis dengan menggunakan rancangan acak lengkap pola searah, kemudian dilanjutkan dengan uji *Duncans New Multiple Range Test* (DMRT). Hasil uji *Total Plate Count* (TPC) menunjukkan bahwa lama penyimpanan mempengaruhi jumlah cemarkan kulit samak ikan nila ( $P < 0,05$ ) dan uji kualitas fisik menunjukkan bahwa semakin lama penyimpanan menunjukkan penurunan nilai kekuatan tarik dan suhu kerut serta peningkatan nilai kemuluran kulit samak ikan nila ( $P < 0,05$ ). Berdasarkan penelitian ini, dapat disimpulkan bahwa penambahan lama penyimpanan terhadap kulit samak ikan nila berpengaruh terhadap jumlah cemarkan dan kualitas fisik kulit samak ikan nila.

Kata kunci: Kulit Samak Ikan Nila, Lama Penyimpanan, Cemarkan, Kualitas Fisik, Kekuatan Tarik, Kemuluran Kulit, Suhu Kerut.

**THE EFFECT OF STORAGE TIME ON TOTAL CONTAMINANT  
AND THE PHYSICAL QUALITY OF TILAPIA TANNED SKIN  
(*OREOCHROMIS NILOTICUS*)**

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**ABSTRACT**

This study aims to determine the effect of storage time on total microba and the physical quality of vegetable tilapia tanned skin (*Oreochromis niloticus*). This study used vegetable tilapia tanned skin with storage time of 0, 3 and 6 months at room temperature. The study was conducted with three repetitions for each treatment. The variables tested in this study included of total contaminant, tensile strength, elongation, and skin wrinkle temperature. The research data tested with RAL (completely randomized series) unidirectional pattern, if the data shows significantly different then a follow-up test is carried out with Duncans New Multiple Rangers Test (DMRT). The results of the Total Plate Count (TPC) test showed that storage time affected the amount of tilapia tanned skin contamination ( $P < 0,05$ ) and physical quality test showed that the longer the storage time, effecting on decrease of tensile strength and wrinkle temperature, and an increase of elongation of the tilapia tanned skin ( $P < 0,05$ ). Based on this research, it can be concluded that the addition of storage time for tilapia tanned skin has an effect on total contaminant and the physical quality of tilapia tanned skin.

Key words: Tilapia tanned skin, storage time, total contaminant, physical quality, tensile strength, elongation, skin wrinkle temperature.