

PENGARUH METODE PENGEMASAN DAN LAMA SIMPAN TERHADAP KUALITAS FISIKO-KIMIA, MIKROBIOLOGIS DAN SENSORIS *LONGEGG*

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh metode pengemasan dan lama simpan terhadap kualitas fisiko-kimia, mikrobiologis, dan sensoris *longegg*. Penelitian ini dilakukan dengan metode pengemasan (vakum dan non vakum) dan lama simpan dingin (0, 7, dan 14 hari). Variabel yang diuji adalah kadar air, pH, daya ikat air, tekstur, kadar air, mikrobiologis (jumlah bakteri dan *yeast*) dan sensoris (warna, rasa, aroma, tekstur, dan *overall*). Data dianalisis dengan analisis variansi pola faktorial, dilanjutkan dengan *Duncan New Multiple Range Test*. Hasil penelitian menunjukkan bahwa *longegg* kemasan vakum memiliki nilai *resilience* dan *springness* lebih tinggi, sedangkan pH, daya ikat air, kadar air, *hardness*, *chewiness*, *gumminess*, jumlah bakteri dan *yeast* lebih rendah daripada non vakum ($P < 0,05$). *Longegg* selama penyimpanan 14 hari terjadi peningkatan pH, kadar air, *hardness*, *springiness*, *gumminess*, jumlah bakteri dan *yeast*, sedangkan daya ikat air, *resilience*, dan *chewiness* terjadi penurunan ($P < 0,05$) baik kemasan vakum maupun non vakum. Kemasan vakum memiliki tingkat kesukaan lebih tinggi untuk rasa, aroma, tekstur, dan *overall* sedangkan untuk warna lebih rendah daripada kemasan non vakum. Penyimpanan *longegg* selama 14 hari menyebabkan terjadinya penurunan sensoris sampai taraf agak suka untuk warna, rasa, aroma, tekstur, dan *overall* ($P < 0,05$). Penelitian ini dapat disimpulkan bahwa metode pengemasan vakum memiliki kualitas fisiko-kimia dan mikrobiologis lebih baik daripada non vakum. Penyimpanan hari ke-14 menurunkan kualitas fisiko-kimia, mikrobiologis, dan sensoris. *Longegg* dengan metode pengemasan vakum pada hari ke-7 memiliki kualitas fisiko-kimia, mikrobiologis, dan sensoris yang paling baik.

Kata kunci: *Longegg*, Kemasan vakum, Lama simpan, Kualitas, Mikrobiologis, Sensoris.

THE EFFECT OF PACKAGING METHOD AND STORAGE TIME ON THE PHYSICO-CHEMICAL QUALITY, MICROBIOLOGICAL AND SENSORY OF LONGEGG

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ABSTRACT

This study aimed to determine the effect of packaging method and shelf life on the physico-chemical quality, microbiological, and sensory of longegg. The research was conducted with packaging method (vacuum and non-vacuum) and cold storage time (0, 7, and 14 days). Variables tested were pH, water holding capacity, texture, water content, microbiological (number of bacteria and yeast) and sensory (color, taste, aroma, texture, and acceptability). Data were analyzed by factorial analysis of variance, followed by Duncan's New Multiple Range Test. The results showed that vacuum packaging longegg had higher resilience and springness values, while pH, water holding capacity, moisture content, hardness, chewiness, gumminess, number of bacteria and yeast were lower than non-vacuum ones ($P < 0.05$). Longegg during 14 days of storage was increase for pH, moisture content, hardness, springiness, gumminess, the number of bacteria and yeast, while for water holding capacity, resilience, and chewiness was decrease ($P < 0.05$) both vacuum and non-vacuum packaging. Vacuum packaging longegg had higher level of preference for taste, aroma, texture, and acceptability while for color was lower than non-vacuum packaging. Longegg storage for 14 days causes sensory decline to some degree of preference for color, taste, aroma, texture, and acceptability ($P < 0.05$). The study can be concluded that the vacuum packaging method has better physico-chemical and microbiological qualities than non-vacuum. 14th day storage degrades physico-chemical, microbiological and sensory qualities. Longegg with the vacuum packaging method on the 7th days had the best physico-chemical, microbiological and sensory qualities.

Keywords: Longegg, Vacuum packaging, Storage time, Quality, Microbiological, Sensory.