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

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh metode pengemasan dan lama simpan refrigerator terhadap kualitas fisiko-kimia, mikrobiologis dan sensoris *longegg* asin. Penelitian ini dilakukan dengan perlakuan metode pengemasan (vakum dan tanpa vakum) dan lama penyimpanan dingin (0, 7, dan 14 hari). Variabel yang diuji antara lain pH, kadar garam, kadar air, daya ikat air, *Texstur profile analysis* (*hardness*, *springiness*, *gumminess*, *resilience*, dan *fracture*), total bakteri, total *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* asin kemasan vakum memiliki nilai pH, total bakteri, total *yeast*, kadar garam, kadar air, DIA, dan *hardness* lebih rendah, sedangkan *springiness*, *gumminess*, *resilience*, dan *fracture* lebih tinggi dibanding tanpa vakum (P<0,05). *Longegg* asin selama penyimpanan 14 hari terjadi peningkatan pH, total bakteri, *yeast*, kadar garam, kadar air, *hardness*, *springiness*, *gumminess*, *resilience*, dan *fracture,* sedangkan DIA mengalami penurunan (P<0,05). *Longegg* asin yang dikemas vakum memiliki nilai lebih tinggi pada setiap parameter sensoris. Penyimpanan *longegg* asin selama 14 hari menyebabkan terjadinya penurunan pada warna, rasa, tekstur dan daya terima, sedangkan aroma mengalami kenaikan. Berdasarkan hasil penelitian yang telah dilakukan dapat disimpulkan bahwa *longegg* asin kemasan vakum dengan lama penyimpanan hari ke-0 memiliki kualitas terbaik, dan kualitas *longegg* asin dapat dipertahankan hingga lama simpan hari ke-14.

Kata kunci : *Longegg*, Telur ayam asin, Metode pengemasan, Lama simpan, Kualitas.

THE INFLUENCE OF PACKAGING METHOD AND REFRIGERATOR TEMPERATURE STORAGE ON PHYSICO-CHEMICAL, MICROBIOLOGICAL AND SENSORY QUALITY OF SALTED LONGEGG

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ABSTRACT

This study aims to determine the effect of the packaging method and refrigeration shelf life on the physico-chemical, microbiological and sensory qualities of salted longegg. This research was conducted with the treatment of packaging methods (vacuum and tanpa-vacuum) and cold storage time (0, 7, and 14 days). Variables tested included pH, salt content, water content, water holding capacity, texture profile analysis (hardness, springiness, gumminess, resilience, and fracture), total bacteria, total yeast, and sensory (color, taste, aroma, texture, and overalls). Data were analyzed by factorial analysis of variance, followed by Duncan's new Multiple Range Test. The results showed that vacuum packed salted long eggs had lower pH values, total bacteria, total yeast, salt content, water content, DIA, and hardness, while springiness, gumminess, resilience, and fracture were higher than tanpa-vacuum (P<0, 05). Salted longegg during 14 days of storage there was an increase in pH, total bacteria, yeast, salt content, water content, hardness, springiness, gumminess, resilience, and fracture, while DIA decreased (P<0.05). Vacuum-packed salted Longegg scored higher on every sensory parameter. Salted long egg storage for 14 days caused a decrease in color, taste, texture and acceptability, while the aroma increased. The results of the study can be concluded that salted long eggs in vacuum packaging with a storage time of 0 days have the best quality, and the quality of salted long eggs can be maintained until the 14th day of storage.

Keywords : *Longegg*, Salted chicken eggs, Vacuum packaging, Quality.