

**PENGGUNAAN KEMASAN *RETORT POUCH* DAN LAMA  
PENYIMPANAN PADA SUHU RUANG TERHADAP  
TOTAL BAKTERI, KUALITAS FISIK, DAN  
SENSORIS SATE AMBAL**

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**INTISARI**

Sate Ambal merupakan makanan khas Kecamatan Ambal, Kebumen, Jawa Tengah yang memiliki daya simpan rendah, yaitu sekitar satu hari. Hal ini dikarenakan terjadi kontaminasi dari bakteri yang menyebabkan pembusukan, sehingga diperlukan kemasan yang berfungsi mengurangi kontaminasi bakteri untuk memperpanjang masa simpan. Penelitian ini bertujuan untuk mengetahui bahan kemasan yang terbaik supaya sate memiliki total bakteri, kualitas fisik, dan sensoris yang masih aman dikonsumsi selama masa penyimpanan. Penelitian ini menggunakan Rancangan Acak Lengkap pola faktorial 2x5 dengan 3 ulangan. Faktor P adalah jenis kemasan (*polyethylene* vakum dan *retort pouch* vakum) dan faktor M adalah lama penyimpanan (0, 2, 4, 6, dan 8 minggu). Parameter yang diamati adalah total bakteri, kualitas fisik (pH, DIA, dan keempukan), dan sensoris (warna, aroma, tekstur, dan daya terima). Perbedaan nyata diuji dengan uji *Duncan's New Multiple Range Test*. Kualitas sensoris dianalisis dengan analisis *non-parametrik* dengan uji *Friedman*. Hasil analisis statistik menunjukkan bahwa perlakuan kemasan dan lama penyimpanan pada suhu ruang ( $27\pm 2^{\circ}\text{C}$ ) memberikan pengaruh sangat nyata ( $P < 0,01$ ) terhadap total bakteri, kualitas fisik dan sensoris sate ambal. Hasil yang diperoleh dapat disimpulkan bahwa kemasan *retort pouch* vakum adalah kemasan yang terbaik dengan ditunjukkan sate masih layak dikonsumsi pada masa simpan dua bulan.

(Kata kunci: Sate ambal, *Retort pouch*, *Polyethylene*, Kualitas fisik, Total bakteri, Sensoris)

## **THE USAGE OF RETORT POUCH PACKAGING AND STORAGE TIME AT ROOM TEMPERATURE ON TOTAL BACTERIA, PHYSICAL, AND SENSORY QUALITYS OF SATE AMBAL**

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### **ABSTRACT**

“Sate Ambal” is a typical food of Ambal District, Kebumen, Central Java, which has a low shelf life, about one day. This is caused by bacteria contamination that causes decomposition, so it needs packaging that serves to reduce bacterial contamination to extend the shelf life. This study aims to determine the best packaging material so that “sate ambal” has total bacteria, physical, and sensory qualitys, that are still safe for consumption during the storage period. Samples were packed with *polyethylene* vacuum or *retort pouch* vacuum. Each sample was tested for two months with testing done at weeks 0, 2, 4, 6, and 8. The observed parameters were total bacteria, physical quality (pH, DIA, and tenderness), and sensory (color, aroma, texture, and acceptability). Total data of bacteria and physical quality were analyzed with a Completely Randomized Design of factorial patterns 2x5. The mean differences were tested with the Duncan's New Multiple Range Test. Sensory quality was analyzed by non-parametric analysis with the Friedman test. Each treatment was carried out as many as three times repetition. The statistical analysis result towards total bacteria, physical, and sensory qualitys, showed that the packaging treatment and storage time at room temperature ( $27\pm 2^{\circ}\text{C}$ ) had a very significant effect ( $P<0.01$ ). The obtained results can be concluded that the vacuum pouch retort packaging is the best packaging, by showing that the “sate ambal” is still proper for consumed with shelf period of two months.

(Keywords: Sate ambal, Retort pouch, Polyethylene, Physical quality, Total bacteria, Sensory)