

## **PENGARUH PERBEDAAN KEMASAN PRIMER TERHADAP KUALITAS FISIK, SENSORIS DAN TOTAL BAKTERI SOSIS KAMBING ASAP**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan kemasan primer dan lama penyimpanan terhadap kualitas fisik, sensoris dan total bakteri sosis kambing asap *Ready-to-Eat* pada penyimpanan suhu ruang. Perlakuan pengemasan meliputi P0 (kontrol *polyethylene* non vakum), P1 (*polyethylene* vakum sterilisasi) dan P2 (*retort pouch*). Perlakuan lama penyimpanan yaitu selama 8 minggu pada suhu ruang ( $27\pm 2^{\circ}\text{C}$ ) dengan pengujian pada minggu ke 0, 2, 4, 6 dan 8. Parameter yang diamati yaitu kualitas fisik yang meliputi pH, daya ikat air dan keempukan, kualitas sensoris yang meliputi warna, aroma, rasa, tekstur dan daya terima serta total bakteri. Nilai pH diuji menggunakan pH meter. Daya ikat air diuji menggunakan modifikasi metode Hamm. Keempukan diuji menggunakan penetrometer. Parameter kualitas sensoris diuji menggunakan uji hedonik. Total bakteri diuji menggunakan *Total Plate Count Test* (TPC). Data kualitas fisik dan total bakteri dianalisis menggunakan ANOVA Rancangan Acak Lengkap pola faktorial 3x5. Perbedaan rerata diuji menggunakan *Duncan's New Multiple Range Test*. Data kualitas sensoris dianalisis menggunakan analisis non-parametrik *Friedman*. Hasil penelitian menunjukkan bahwa perlakuan kemasan memberikan pengaruh yang nyata ( $P<0,05$ ) terhadap kualitas fisik, sensoris dan total bakteri sosis kambing asap. Perlakuan lama penyimpanan pada suhu ruang memberikan pengaruh yang nyata ( $P<0,05$ ) terhadap kualitas fisik, sensoris dan total bakteri sosis kambing asap. Terdapat interaksi antara pengemasan dan lama penyimpanan pada kualitas fisik, sensoris dan total bakteri sosis kambing asap ( $P<0,05$ ). Kesimpulan dari penelitian ini yaitu pengemasan dan lama penyimpanan berpengaruh terhadap kualitas fisik, sensoris dan total bakteri sosis kambing asap pada penyimpanan suhu ruang. Berdasarkan nilai total bakteri, produk sosis kambing asap dapat bertahan 4 minggu pada kemasan *retort pouch*, 2 minggu pada kemasan *polyethylene* vakum sterilisasi dan kurang dari 2 minggu pada kemasan kontrol.

Kata kunci: Kemasan primer, Lama penyimpanan, Kualitas fisik dan sensoris, Total bakteri, Sosis kambing asap.

## **EFFECT OF DIFFERENT PRIMARY PACKAGING ON PHYSICAL, SENSORY QUALITIES AND TOTAL BACTERIA OF SMOKED GOAT SAUSAGE**

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### **ABSTRACT**

This study aims to determine effect of different primary packaging and storage time on physical, sensory qualities and total bacteria of Ready-to-Eat smoked goat sausage at room temperature. Packaging treatment were P0 (control non vacuum polyethylene), P1 (vacuum sterilized polyethylene) and P2 (retort pouch). Storage time treatment 8 weeks at room temperature ( $27\pm 2^{\circ}\text{C}$ ) and observed at week 0, 2, 4, 6 and 8. The observed variables were physical qualities including pH, water holding capacity, tenderness, sensory qualities including color, aroma, taste, texture, acceptance and total bacteria. The pH test was performed by pH meter. The water holding capacity was analyzed by using the modification of Hamm method. The tenderness test of sausage was measured by penetrometer. The sensory quality test of sausage was performed by panelist method. Total bacteria test by using Total Plate Count Test (TPC). The data of total bacteria and physical qualities were analyzed using ANOVA Completely Randomized Design of factorial patterns 3x5. The mean differences were tested with the Duncan's New Multiple Range Test. Sensory qualities was analyzed by non-parametric Friedman test. The result showed that packaging treatment was significant ( $P<0,05$ ) on physical, sensory qualities and total bacteria of smoked goat sausage. The storage time treatment was significant ( $P<0,05$ ) on physical, sensory qualities and total bacteria of smoked goat sausage. There is an interaction between packaging and storage time on physical, sensory qualities and total bacteria of smoked goat sausage ( $P<0,05$ ). The conclusions of this study were packaging and storage time influenced physical, sensory qualities and total bacteria of smoked goat sausage at room temperature. Based on the total bacteria value, the smoked goat sausage product can be consumed for up to 4 weeks in the retort pouch, 2 weeks in the vacuum sterilized polyethylene and less than 2 weeks in the control package.

**Keywords:** Primary packaging, Storage time, Physical and sensory qualities, Total bacteria, Smoked goat sausage.