

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penyimpanan terhadap karakteristik kimiawi dan mikrobiologis lele asap *retort pouch* dengan berbagai bumbu tradisional khas Indonesia. Penelitian ini terdiri atas tiga perlakuan yaitu bumbu balado, rendang, dan sambal goreng dengan pengamatan dalam penyimpanan delapan minggu. Penelitian ini diawali dengan penyiangan, ikan lele filet melalui proses penggaraman, perendaman dengan larutan asap cair, dan pengeringan menggunakan oven, selanjutnya lele asap ditimbang sebesar 120 g kemudian dimasukkan ke dalam *retort pouch*, lalu ditambah medium bumbu tradisional khas Indonesia (bumbu balado, rendang, dan sambal goreng). *Retort pouch* yang berisi lele asap dengan medium melalui proses *exhausting*, *vacuuming*, *sealing*, sterilisasi (121°C selama 20 menit), pendinginan, dan inkubasi selama dua minggu. Pengamatan karakteristik kimiawi dan mikrobial meliputi uji pH, *total volatile base*, angka peroksida, dan *total plate count* dilakukan pada minggu ke-0, 2, 4, 6, 8. Hasil pengamatan menunjukkan bahwa proses pengemasan *retort pouch* dan penambahan bumbu tradisional khas Indonesia selama 8 minggu penyimpanan masih berada di bawah batas kelayakan konsumsi berturut-turut sambal balado, rendang, dan sambal goreng: pH (5,66; 5,66; 5,9), TVB (5,38; 4,3585; 4,65 mgN/100g); angka peroksida (0,80; 2,02; 2,87 meq/kg); dan TPC ($4,3 \times 10^2$; $5,4 \times 10^2$; $6,6 \times 10^2$ CFU/mL)

Kata kunci: lele asap, asap cair, *retort pouch*, penyimpanan, kualitas kimiawi dan kualitas mikrobiologis

ABSTRACT

This research aims to understand the storage effect on smoked catfish' chemical and microbiological characteristics with various traditional Indonesian sauces as the medium on retort pouch packaging for observation on eight weeks storage. This research has three treatments: the addition of balado, rendang, and sambal goreng sauce to the smoked catfish. Filleted catfish were salted, submerged on liquid smoke, and oven-dried. Smoked catfish were weighted for 120 g then inserted on retort pouch while added traditional Indonesian sauces. Retort pouch filled with smoked catfish and medium going through exhausting, vacuum-sealing, sterilisation (121°C for 20 minutes), cooling, and incubation for two weeks. Observation for chemical and microbiological characteristics include pH, total volatile base, peroxide value, and total plate count on week 0, 2, 4, 6, 8. Observation results have shown that retort pouch packaging and the addition of Indonesian traditional sauces for 8 weeks storage has fulfilled the standard of chemical and microbiological characteristics on their respected tests which are shown in the following order (sambal balado, rendang, and sambal goreng: pH (5,66; 5,66; 5,9), TVB (5,38; 4,3585; 4,65 mgN/100g); peroxide value (0,80; 2,02; 2,87 meq/kg); and TPC (4,3 x 10²; 5,4 x 10²; 6,6 x 10² CFU/mL).

Keywords: smoked-catfish, liquid smoke, retort pouch, chemical and microbiological characteristics