

Intisari

Penelitian ini dilakukan untuk mengetahui pengaruh medium aneka bumbu tradisional terhadap nilai sterilitas (F_0), perubahan sifat fisik kaleng serta sensoris dalam proses pengalengan lele asap selama masa penyimpanan 8 minggu. Lele yang digunakan berbentuk potongan filet *skinless* dengan ukuran $2 \times 3 \text{ cm}^2$ dan diasap menggunakan asap cair 10%. Bumbu tradisional yang digunakan sebagai medium yaitu rendang, sambal balado dan sambal goreng. Suhu dan variasi waktu sterilisasi yaitu 121°C selama 30 dan 40 menit serta dilakukan uji tekstur sebagai penentu degradasi mutu akibat sterilisasi. Pengamatan fisik kaleng, deskriptif sensoris dan skoring dilakukan setiap dua minggu sekali selama masa penyimpanan 8 minggu. Hasil perhitungan nilai F_0 lele asap dengan bumbu tradisional menggunakan *general method* berkisar 4,8 – 7,66 menit. Proses sterilisasi terpilih adalah 30 menit pada 121°C karena memiliki nilai $F_0 \geq$ tiga menit dan memiliki tekstur yang tidak berbeda dengan produk tanpa sterilisasi. Kerusakan fisik kaleng tidak terjadi selama masa penyimpanan 8 minggu, namun kehampaan kaleng belum sesuai SNI. Karakteristik mutu organoleptik lele asap dalam kaleng dengan bumbu tradisional cenderung menurun selama masa penyimpanan 8 minggu, namun tidak ditemukan tanda-tanda kebusukan. Nilai sensoris lele asap dalam kaleng dengan bumbu tradisional di atas standar SNI dan masih diterima oleh panelis hingga minggu ke-8 penyimpanan

Kata Kunci : lele asap, bumbu tradisional, pengalengan, nilai sterilitas, sensoris

Abstract

The research aimed to determine the effect of various traditional seasoning medium on the sterilization value (F_0), changes in physical properties of the cans and sensory in the canning process of smoked catfish during the storage period, that is 8 weeks. The catfish skinless fillets which have 2x3 cm² size and it was smoked using 10% of liquid smoke. Traditional seasonings used as a medium are *rendang*, *sambal balado* and *sambal goreng*. The sterilization process was conducted with temperature 121°C and the variation of time (30 and 40 minutes), the texture of traditional-seasoned smoked catfish were analyzed as well to determine the quality degradation due to sterilization process. The observation for physical of cans, sensory descriptive and scoring were carried out every two weeks during 8 weeks period of storage. The F_0 calculation of traditional-seasoned smoked catfish used general method which ranged from 4,83 to 7,66 minutes. The result showed that the chosen time for sterilization process was 30 minutes at 121°C because the value of $F_0 \geq 3$ minutes and the texture were not different compared with unsterilization canned product. The physical damage of cans was not found, but the vacuum degree of cans were not in accordance to the Indonesian National Standard (SNI). The characteristics of organoleptic quality of canned traditional-seasoned smoked catfish tend to decline during the storage period, but the indication of spoilage were not found. The sensory value of canned traditional-seasoned smoked catfish is above the standard (SNI) and still be accepted by the panelists until the 8th week of storage.

Keywords: smoked catfish, traditional seasonings, canning, sterilization value, sensory