

Intisari

PENGARUH PENGALENGAN TERHADAP KARAKTERISTIK KIMIA DAN MIKROBIOLOGI FILET LELE DUMBO ASAP BERBUMBU

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Lele dumbo (*Clarias gariepinus*) merupakan salah satu ikan yang banyak dibudidayakan namun jika tidak segera diolah akan cepat mengalami kerusakan. Salah satu pengolahan yang dapat mempertahankan mutu dan kualitas produk lele dumbo yaitu dengan cara pengasapan yang dikombinasi dengan pengalengan. Tujuan dari penelitian ini adalah untuk mengetahui karakteristik kimia dan mikrobiologi filet lele dumbo asap berbumbu yang dikemas kaleng selama penyimpanan. Preparasi penelitian dilakukan dengan cara merendam filet lele dumbo ke dalam bumbu dan larutan asap cair konsentrasi 10% selama 1 menit. Kemudian dilakukan penirisan, pengovenan dan penggorengan. Produk yang sudah matang ditimbang 110 g dan dimasukkan kedalam kaleng berukuran Ø 301x205. Ditambahkan medium larutan garam 5% dan minyak nabati sebanyak 100 mL, dilakukan proses *exhausting* dan *seaming*. Tahapan terakhir yaitu dilakukan proses sterilisasi (126°C selama 20 menit), pendinginan dan inkubasi (24°C selama 2 minggu). Pengamatan kemunduran mutu produk filet lele dumbo asap berbumbu dilakukan pada minggu ke-0, 2, 4, 6 dan 8, meliputi uji TVB, pH, angka peroksida dan TPC. Hasil penelitian menunjukkan bahwa kombinasi perlakuan antara pengasapan dan penambahan medium (larutan garam 5% dan larutan minyak nabati) yang dikombinasi dengan perlakuan pengalengan mampu mempertahankan mutu dan kualitas produk filet lele dumbo asap berbumbu, berdasarkan TVB, pH, angka peroksida dan TPC selama 8 minggu penyimpanan.

Kata kunci: lele dumbo asap berbumbu, pengasapan, asap cair, pengalengan, TVB, pH, angka peroksida, TPC

Abstract

EFFECT OF CANNING TO CHEMICAL AND MICROBIOLOGY
CHARACTERISTIC OF SMOKED AFRICAN CATFISH FILLET WITH
SEASONING

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African catfish (*Clarias gariepinus*) many cultivated by the farmers, however if not treated quickly damaged. One treatment that can maintain quality product african catfish is by smoked and canning. The aim of this study was to determine the chemical and microbiological characteristics of smoked African catfish fillet with seasoning packaged cans during storage. Preparation of research carried out by soaking the African catfish fillet into seasonings and liquid smoke concentration of 10% by immersion for 1 minute. Then do the draining, curing and drying. Products that are ripe weighed 110 g and signed into cans sized Ø 301x205. Added medium brine concentration 5% and vegetable oil as much as 100 ml , a process exhausting and seaming. The last stage is performed a sterilization process (126°C for 20 minutes), cooling and incubation (24°C for 2 weeks). Observations deterioration of product quality of smoked African catfish fillet with seasoning performed at weeks 0, 2, 4, 6 and 8. Tests conducted include chemical test which includes test TVB, pH and peroxide value and microbiological testing in the form of TPC. The results showed that the combined treatment of the fumigation and the addition of medium (saline 5% and solution of vegetable oil) combined with treatment canning able to maintain product quality of smoked African catfish fillet with seasoning, based TVB, pH, peroxide value and TPC during storage.

Key word: smoked african catfish fillet with seasoning, smoking, liquid smoke, canning, TVB, pH, peroxide value, TPC