

Intisari

Pengalengan merupakan pengawetan bahan pangan dalam wadah yang tertutup rapat dan disterilisasi dengan panas. Penelitian ini bertujuan mengetahui nilai sterilitas, tekstur, dan warna lele asap berbumbu hasil pengalengan dengan variasi suhu, waktu, dan medium sterilisasi. Perlakuan variasi olahan yaitu lele asap oven medium minyak, lele asap oven medium garam, lele asap goreng medium minyak, dan lele asap goreng medium garam. Variasi suhu dan waktu sterilisasi yaitu (121°C, 15 menit); (121°C, 20 menit); (126°C, 15 menit); dan (126°C, 20 menit). Produk hasil pengalengan diuji nilai sterilitas, tekstur, dan warna setelah inkubasi selama 8 minggu. Hasil penelitian menunjukkan nilai sterilitas produk berkisar antara 3,00 hingga 29,17 menit. Proses yang telah memenuhi standar sterilisasi komersial dan tidak terjadi perubahan nilai tekstur serta nilai warna setelah dilakukan sterilisasi adalah lele oven medium garam perlakuan (121°C, 15 menit). Hasil pengalengan menunjukkan tidak ditemukan tanda-tanda kebusukan (bau busuk, lendir, dan tekstur yang mudah hancur) dan kerusakan kaleng (*flat sour*, berkarat, dan penyok) selama penyimpanan 8 minggu.

Kata kunci : lele asap berbumbu, pengalengan, nilai sterilitas (F0)

Abstract

Canning is a preservation of food in a sealed container that sterilized with heat. This research aims to determined the sterilization value, texture, and color of seasoned smoked canned catfish with variations in temperature, time, and sterilized medium. Variations of process were smoked oven catfish in oil, smoked oven catfish in brine, smoked fried catfish in oil and smoked fried catfish in brine. Variations of time and temperature sterilization were (121°C, 15 min); (121°C, 20 min); (126°C, 15 min); and (126°C, 20 min). After incubation for 8 weeks, the sterilization value, texture, and color of the canned products measured . The results showed the sterilization value (F0) of products ranging from 3.00 to 29.17 minutes. The process that fulfilled the standard of commercial sterilization and has no changes in texture and color after sterilized is smoked oven catfish in brine (121°C, 15 min). The signs of rottenness (bad smell, mucus, and easily destroyed texture) and the damage can (flat sour, rusty and dented) of smoked canned catfish was not found during storage of 8 weeks.

Keywords : *seasoned smoked catfish, canning, sterilization value (F0)*