

Intisari

Penelitian ini dilakukan untuk mengetahui pengaruh proses sterilisasi terhadap sifat organoleptik dan flavor filet lele dumbo asap berbumbu kemasan kaleng. Preparasi penelitian dilakukan dengan merendam semua filet lele dumbo dalam bumbu dan asap cair. Asap cair yang digunakan berupa larutan asap 10% dengan lama perendaman 1 menit. Penelitian ini dilaksanakan dengan perlakuan jenis produk (goreng dan oven) dan perlakuan medium (dalam medium minyak dan dalam medium larutan garam 5%). Pengamatan perubahan organoleptik dan flavor dilakukan pada saat sebelum proses sterilisasi dan setelah proses sterilisasi. Pengamatan perubahan organoleptik selama penyimpanan dilakukan pada minggu ke-0, 2, 4, 6, dan 8. Pengujian organoleptik yang dilakukan antara lain uji hedonik dan uji skoring; dan analisis senyawa bau aktif berdasarkan analisa GCMS-*Olfactory*. Hasil penelitian menunjukkan bahwa sterilisasi tidak berpengaruh nyata terhadap sifat sensoris warna dan aroma filet lele dumbo asap berbumbu kemasan kaleng. Sterilisasi berpengaruh nyata terhadap sifat sensoris tekstur filet lele dumbo asap berbumbu kemasan kaleng perlakuan goreng dalam medium minyak dan sifat sensoris rasa filet lele dumbo asap berbumbu kemasan kaleng perlakuan oven dalam medium larutan garam. Filet lele dumbo asap berbumbu kemasan kaleng masih dapat diterima panelis hingga minggu ke-8 penyimpanan.

Kata kunci: lele asap berbumbu, pengalengan, sterilisasi, organoleptik, flavor

Abstract

The aim of this research was to study the effect of sterilization on the organoleptics and flavour of seasoned smoked dumbo catfish fillet canned. Research preparation conducted with soaking all dumbo catfish fillet on the seasoning and liquid smoke. 10% solution of liquid smoke has been used for soaking in 1 minute. The research conducted with varian products treatment (frying and oven) and different filling medium (in oil and in brine 5%). Monitoring organoleptics deterioration and flavour conducted before and after sterilization. Monitoring organoleptics deterioration storing treatment conducted on the week of 0, 2, 4, 6, and 8. Organoleptics were examined by using hedonics and scoring test methods; and the odour-active compounds were identified by using GCMS-Olfactory. The results of this research showed that sterilization did not influence to appearance and odour of seasoned smoked dumbo catfish fillet. Sterilization did influence to texture of fried seasoned smoked dumbo catfish fillet in oil and flavor of oven seasoned smoked dumbo catfish fillet in brine. The seasoned smoked dumbo catfish fillet in the can was still accepted by panelists until the week of 8 storage.

Keywords: seasoned smoked catfish, canning, sterilization, organoleptics, flavour



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**PENGARUH STERILISASI TERHADAP SIFAT ORGANOLEPTIK DAN FLAVOR FILET LELE DUMBO
ASAP BERBUMBU KEMASAN
KALENG**

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Universitas Gadjah Mada, 2016 | Diunduh dari <http://etd.repository.ugm.ac.id/>