

INTISARI

Penelitian ini bertujuan untuk mengetahui karakteristik fisika, kimia dan total bakteri lele asap dengan berbagai bumbu khas Indonesia yang dikemas kaleng. Penelitian ini dilakukan pada bulan Agustus 2016 hingga Februari 2017, bertempat di Laboratorium Teknik Pengolahan Ikan dan Laboratorium Mutu dan Keamanan Hasil Perikanan, Departemen Perikanan Fakultas Pertanian, Universitas Gadjah Mada dan UPT BPPTK LIPI, Gunung Kidul, Yogyakarta. Penelitian ini terdiri dari 3 perlakuan, yaitu bumbu balado, sambal goreng dan rendang. Ikan lele yang telah di filet di rendam dalam larutan garam dan larutan asap cair, kemudian di oven. Produk lele asap ditimbang sebanyak 120 g kemudian dimasukkan ke dalam kaleng dan ditambahkan medium (bumbu balado, sambal goreng dan rendang) sebanyak 80 g. Kaleng lele berbumbu selanjutnya dilakukan proses *exhausting*, *seaming*, sterilisasi (121°C selama 30 menit), pendinginan dan inkubasi. Pengamatan kemunduran mutu filet lele asap kaleng dengan aneka bumbu khas Indonesia dilakukan pada minggu ke-0, 2, 4, 6 dan 8, meliputi uji pH, *total volatile base*, angka peroksida dan *total plate count*. Hasil pengamatan menunjukkan bahwa proses pengalengan dan pemberian aneka bumbu khas Indonesia dalam lele asap selama 8 minggu penyimpanan masing-masing memenuhi standar mutu produk berdasarkan uji pH, *total volatile base*, angka peroksida dan *total plate count*.

Kata Kunci : Lele asap, pengasapan, pengalengan, bumbu khas Indonesia

Abstract

This study aimed to know the physical and chemical characterization and the total bacteria of canned smoked-catfish in a various authentic Indonesian seasoning during storage period. This study was conducted from August 2016 to February 2017 in Fish Processing Technique Laboratory and Quality and Safety of Fisheries Products Laboratory Department of Fisheries Universitas Gadjah Mada and UPT BPPTK LIPI Gunung Kidul, Yogyakarta. This study consisted of 3 treatments; balado, sambal goreng and rendang seasoning. A catfish fillet was soaked in a saline solution and liquid smoke solution then ovened. A 120 g of smoked-catfish product was canned with additional of 80 g medium (balado, sambal goreng and rendang seasoning). The can was exhausted, seamed and sterilized (120°C for 30 minutes), cooled and incubated. Quality of canned smoked-catfish in various authentic Indonesian seasoning consisted of pH value, Total Volatile Base (TVB), peroxide value and total bacteria by Total Plate Count (TPC) was observed in week 0, 2, 4, 6 and 8 during storage period. The result showed that process of canning and the addition of authentic Indonesian seasoning in a smoked-catfish for 8 weeks storage period meet the product quality standard based on its pH value, TVB, peroxide value and TPC.

Keywords: smoked-catfish, smoking, canning, authentic Indonesian seasoning