

**Kualitas dan Umur Simpan Kerupuk Ikan Lele Dumbo (*Clarias gariepinus*) Panggang dengan Rasio Daging Lumat Ikan Lele Dumbo: Tepung Tapioka dan Jenis Pengemas**

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**INTISARI**

Ikan lele dumbo dimanfaatkan sebagai sumber protein kerupuk panggang. Pada kerupuk ikan lele dumbo panggang dilakukan optimasi penambahan jumlah ikan lele dumbo dan dipelajari umur simpannya. Optimasi penambahan ikan lele dumbo rasio ikan: tepung tapioka (b/b) (L1= (17:83, L2= (29:71) dan L3= (38:62)) terhadap produk kerupuk dipelajari sifat fisik dan kimianya. Perlakuan rasio ikan : tepung tapioka (b/b) terbaik selanjutnya dikemas dengan kemasan kantong plastik polipropilen (PP) dan metalik (PM) kemudian ditentukan umur simpannya dengan persamaan Labuza (1982) metode akselerasi dengan model pendekatan kadar air kritis. Hasil menunjukkan bahwa rasio ikan : tepung tapioka (b/b) terbaik diperoleh pada rasio daging lumat ikan lele dumbo dan tepung tapioka (b/b) sebesar 29:71. Produk kerupuk ikan lele dumbo panggang yang dikemas dengan kantong plastik metalik mempunyai umur simpan (664 hari) lebih panjang daripada plastik PP (465 hari).

Kata kunci : kerupuk panggang, lele dumbo, umur simpan, plastik, kadar air kritis

**Quality and Shelf Life of Roasted African Catfish (*Clarias gariepinus*)  
Crackers Optimized by Ratio of Fish: Tapioca Starch  
and Plastic Packaging Type**

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**ABSTRACT**

African catfish used as a source of protein on roasted fish crackers. Roasted African catfish crackers was optimized by increasing the amount of fish meat addition and studied of shelf life. Ratio of fish : tapioca starch (w/w) was optimized with (L1= (17:83, L2= (29:71) and L3= (38:62)). Physic and chemistry properties of crackers were evaluated. The best result was selected and packaged with polypropylene (PP) and metallic (PM) plastic packaging then the shelf life was determined by Labuza (1982) equation with critical moisture model. The result showed that the best ratio of fish: tapioca starch was 29:71 (w/w). Roasted African catfish crackers with metallic plastic packaging can extend longer shelf life (664 days) than polypropylene plastic packaging (465 days).

Keywords : roasted crackers, african catfish, shelf life, plastic, critical moisture