NURBAYA YOISANGAJI 04132011022. KARAKTERISTIK NILAI F_0, MIKROBIOLOGI DAN ORGANOLEPTIK IKAN MASAK KERING KAYU KALENG DENGAN LAMA STERILISASI YANG BERBEDA

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RINGKASAN

Ikan masak kering kayu merupakan masakan tradisional khas Maluku Utara yang terbuat dari bahan dasar ikan cakalang dan populer digemari masyarakat di sana, namun produk ini belum dikemas dengan baik sehingga perlu adanya kemasan yang tepat mudah dibawah dan nyaman selama perjalanan salah satunya kemasan produk yaitu pengalengan. Tujuan penelitian ini adalah untuk mengetahui karakteristik Nilai F_0, mikrobiologi dan organoleptik dan mengetahui lama sterilisasi terbaik ikan masak kering kayu kaleng. Rancangan peneltian yang digunakan adalah rancangan acak lengkap (RAL), dengan lama sterilisasi yang berbeda (P) yang terdiri dari 4 perlakuan 4 ulangan sehingga diperoleh 16 unit percobaan yaitu : P1 = W sterilisasi 15 menit, P2 = W sterilisasi 20 menit, P3 = W sterilisasi 25 menit, P4 = W sterilisasi 30 menit. Parameter yang diamati dalam penelitian ini meliputi Nilai F_0 terdiri dari distribusi panas dan kecukupan panas, mikrobiologi terdiri daari angka lempeng total, dan organoleptik terdiri dari warna, rasa, aroma dan tekstur. Hasil penelitian menunjukan bahwa karakteristik Nilai F_0, mikrobilogi dan organoletik ikan masak kering kayu kaleng analisa nilai F_0 meliputi distribusi panas dan kecukupan panas 6.02, mikrobilogi meliputi angka lempeng total 2.31-4.38 koloni/g, dan organoleptik meliputi warna 7.60-7.88, sangat suka, rasa 7.60-8.46 sangat suka, aroma 7.59-7.67sangat suka, tekstur 7.71-8.13 sangat suka.

Kata kunci: ***Pengalengan, ikan masak kering kayu, nilai F_0,sterilisasi.***

NURBAYA YOISANGAJI 04132011022. CHARACTERISTICS OF F0 VALUE, MICROBIOLOGY AND ORGANOLEPTICS OF CANNED DRY COOKED FISH WITH DIFFERENT STERILIZATION LENGTHS

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ABSTRACT

Dried wood-cooked fish is a traditional dish typical of North Maluku which is made from skipjack tuna and is popular with the people there, however this product has not been packaged well so it is necessary to have appropriate packaging that is easy to carry and comfortable during travel, one of which is product packaging, namely canning. The aim of this research was to determine the characteristics of the F0 value, microbiology and organoleptics and to determine the best sterilization time for canned dry cooked fish. The research design used was a completely randomized design (CRD), with different sterilization times (P) consisting of 4 treatments and 4 repetitions to obtain 16 experimental units, namely: P1 = W sterilization 15 minutes, P2 = W sterilization 20 minutes, P3 = W sterilization 25 minutes, P4 = W sterilization 30 minutes. The parameters observed in this research include the F0 value consisting of heat distribution and heat adequacy, microbiology consisting of total plate number, and organoleptic consisting of color, taste, aroma and texture. The results of the research show that the characteristics of the F0 value, microbiology and organoletics of canned dry cooked fish, analysis of the F0 value include heat distribution and heat adequacy of 6.02, microbiology includes a total plate number of 2.31-4.38 colonies/g, and organoleptics include color 7.60-7.88, very like, taste 7.60-8.46 really like, aroma 7.59-7.67 really like, texture 7.71-8.13 really like.

Keywords: ***Canning, wood dry cooked fish, F0 value, sterilization.***