

**POTENTIAL TEST OF CUCUMBER TREE (*Averrhoa bilimbi*) LEAVES
SUSPENSION AS ALTERNATIVE MACKEREL (*Scomberomorus sp*)
PRESERVATIVES**

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ABSTRACT

This research was conducted aiming to prove the effect of dipping suspension of cucumber tree leaf with a concentration of 2,5%, 5%, and 7,5% for the freshness of the mackerel fish. Mackerel were randomized into four treatments for three kind of test i.e. organoleptic test, the initial decay test, and TPC test. Mackerel group without dipping P0, P1 group mackerel dipped in a suspension of cucumber tree leaf with a concentration of 2,5%, mackerel dipped in a suspension of P2 group of cucumber tree leaves extract with a concentration of 5% and mackerels dipped in a suspension of P3 group of cucumber tree leaves with a concentration of 7,5% , respectively for \pm 3 hour. Mackerel that have been treated then drained and left at room temperature for four hours. After that the mackerel tested with organoleptic, the initial decay, and TPC test. The rest of the cucumber tree leaves suspension that has been singled out then sterilized for antibacterial test using disc diffusion test. The result show that the cucumber tree leaf suspension able to maintain the freshness of the mackerel, so that cucumber tree leaves suspension can be used as an alternative preservative for mackerel.

Keyword : *cucumber tree leaves, mackerel preservation*