RINGKASAN

MASLUCKY LUFIANTI. Pengaruh Perbedaan Konsentrasi Asap Cair Terhadap Kualitas Ikan Kembung (*Rastrelliger kanagurta*) Asap. Dosen Pembimbing Dr. Laksmi Sulmartiwi, S.Pi., MP. dan Dr. Eng. Patmawati, S.Pi., M.Si.

Pengasapan merupakan salah satu solusi untuk memperpanjang masa simpan ikan serta memberi aroma dan cita rasa yang khas pada ikan. Proses pengasapan di Indonesia pada umumnya masih menggunakan cara tradisional. Dikatakan tradisional karena dalam pengerjaannya masih didominasi tenaga manusia, kurang memperhatikan aspek sanitasi sehingga mudah terjadi kontaminasi, biaya produksi murah dan limbah berupa asap yang dihasilkan dapat memberikan dampak kesehatan dan lingkungan. Kelemahan dari proses pengasapan tradisional yang lain diantaranya, kenampakan kurang seragam, kontrol suhu saat pengasapan yang sulit dilakukan dan mencemari lingkungan. Kelemahan dari pengasapan tradisional tersebut menyebabkan kualitas dari ikan kembung asap rendah. Untuk mengatasi kelemahan metode pengasapan tradisional tersebut dikembangkan pengasapan ikan menggunakan asap cair.

Penelitian ini bertujuan mengetahui pengaruh perbedaan konsentrasi asap cair terhadap kualitas ikan kembung asap dan mengetahui konsentrasi asap cair yang memberikan pengaruh paling baik terhadap kualitas ikan kembung asap. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari lima perlakuan dan empat ulangan. Perlakuan dalam penelitian adalah konsentrasi asap cair 3%, 6%, 9%, 12% dan ikan kembung yang diasapi secara tradisional (0%).

Hasil penelitian mengenai pengaruh perbedaan konsentrasi asap cair terhadap kualitas ikan kembung asap adalah perbedaan konsentrasi asap cair dapat mempengaruhi kualitas ikan kembung asap, diantaranya adalah angka lempeng total, hasil proksimat dan organoleptik. Hasil perlakuan terbaik yaitu penggunaan konsentrasi asap cair dengan konsentrasi 9% dengan masa simpan sampai jam ke 42, kadar air selama masa penyimpanan masih dibawah 60%, dan sifat organoleptik secara keseluruhan nilai rata-rata adalah 7.

SUMMARY

MASLUCKY LUFIANTI. ***Effect Of Different Concentration Of Liquid Smoke On Quality Of Smoked Mackerel (Rastrelliger kanagurta).*** **Academic Advisor Dr. Laksmi Sulmartiwi, S.Pi., MP. and Dr. Eng. Patmawati, S.Pi., M.Si.**

Smoking is one solution to extend the shelf life of fish a distictive smel and taste. The smoking process in Indonesia generally stil uses traditional methods. It is to be traditional because the process is still dominated by human labor, pay less attention to sanitation aspects so that contamination is easy, production costs are cheap and the waste in the form of smoke produced can have health and environmental impacts. Other weaknesses of the traditional smoking process include the appearance of being less uniform, temperature control during smoking which is difficult to do and polluting the environment. The weakness of the traditional smoking causes the quality of smoked mackerel to to smoke is still low. To overcome the weakness of the traditional smoking methode, fish smoking using liquid smoke was developed.

This study aims to determine the effect of different concentrations of liquid smoke on the quality of smoked mackerel and to determine the concentration of liquid smoke which has the best effect on the quality of smoked mackerel. This study used a completely Randomized Design Consisting (RDC) of 5 treatments and 4 replications. The treatments in this study were concentration of liquid smoke 3%, 6%, 9%, 12% and traditional meckerel fish or concentration 0%.

The result of research regarding the effect of differences in the concentration of liquid smoke on the quality of smoked mackerel are that differences in the concentration of liquid smoke can effect the quality of smoked mackerel, including Total Plate Number (TPN), proximate and organoleptic results. The best treatment result are the use of liquid smoke concentration with a concentration of 9% with a shelf life of up to 42 hours, the moisture content during the storage period is still below 60% and the overall organoleptic properties the average value is 7.