

## RINGKASAN

**MOCH RIZKY DISTIAWAN. Kualitas Ikan Patin (*Pangasionodon hypophthalmus*) Asap Dalam Kemasan Vakum Pada Penyimpanan Suhu Refrigerasi di Department of Fishery Products, Faculty of Fisheries, Kasetsart University. Dosen Pembimbing Dr. Ir. Kismiyati, M.Si.**

Pengasapan ikan merupakan metode tradisional yang menggabungkan beberapa proses termasuk pengasinan (*brining*), pengeringan, dan pemanasan dari asap itu sendiri (terutama sebagai antioksidan dan antimikroba). Namun, penelitian sebelumnya menunjukkan bahwa pengasinan (*brining*) dan pemanasan selama pemrosesan dapat menyebabkan peningkatan oksidasi lemak (terutama asam lemak tak jenuh) sehingga dapat menurunkan kualitas produk ikan asap. Pengembangan metode preservasi baru untuk memperpanjang umur simpan ikan asap perlu dilakukan, yakni preservasi menggunakan kemasan vakum. Tujuan pelaksanaan Praktek Kerja Lapang ini adalah untuk mengetahui proses produksi Ikan Patin (*Pangasionodon hypophthalmus*) asap dengan pengasapan panas dan kualitas Ikan Patin (*Pangasionodon hypophthalmus*) asap dalam kemasan vakum pada penyimpanan suhu refrigerasi di Department of Fishery Products, Faculty of Fisheries, Kasetsart University.

Praktek Kerja Lapang ini dilaksanakan pada tanggal 29 Januari sampai 1 Maret 2018 di Department of Fishery Products, Faculty of Fisheries, Kasetsart University. Metode kerja yang digunakan adalah metode partisipasi aktif dengan metode pengumpulan data yaitu observasi, wawancara langsung dengan pihak terkait dan studi pustaka sebagai data pendukung.

Proses produksi Ikan Patin asap dengan pengasapan panas yang dilakukan di Department of Fishery Products, Faculty of Fisheries, Kasetsart University meliputi penerimaan bahan baku, pencucian, pembersihan viseral dan *filleting*, perendaman larutan garam, penirisan, pengasapan panas (pengeringan dan pengasapan), pendinginan, pengemasan, dan penyimpanan. Untuk kualitas Ikan Patin asap yang diperoleh di Department of Fishery Products, Faculty of Fisheries, Kasetsart University yakni produk relatif dapat diterima oleh konsumen yang dapat ditunjukkan dari nilai atribut kenampakan, warna, bau, rasa, dan tekstur, berturut-turut adalah  $6.67 \pm 1.44$ ;  $7.00 \pm 1.13$ ;  $7.08 \pm 1.78$ ;  $7.67 \pm 0.78$ ;  $6.83 \pm 1.64$

## SUMMARY

**MOCH RIZKY DISTIAWAN. Quality of Smoked Striped Catfish (*Pangasionodon hypophthalmus*) in Vacuum-Packaged During Storage Under Refrigeration. Advisor Dr. Ir. Kismiyati, M.Si.**

Smoked fish is a traditional method that has several processes includes brining, drying, and heating from the own smoke material (especially as antioxidants and antimicrobials). However, previous researchers reported that these two traditional preservation methods lead to increased lipid oxidation (especially polyunsaturated fatty acids), caused from heating and brining during processing, and subsequently, decreasing the nutritional value of the product. Development of new preservation method is needed to prolong the shelf life of smoked fish, namely vacuum-packaged. The objectives of Field Work Practice are to knowing about production processes of smoked striped fish (*Pangasionodon hypophthalmus*) and their quality in vacuum-packaged during storage under refrigeration at Department of Fishery Products, Faculty of Fisheries, Kasetsart University.

Field Work Practice was held on January 29 until March 1, 2018, at Department of Fishery Products, Faculty of Fisheries, Kasetsart University. The methods used are an active participation with data collection by observation, interview, and literature study was obtained.

Production processes of smoked striped fish (*Pangasionodon hypophthalmus*) with hot smoked had been done at Department of Fishery Products, Faculty of Fisheries, Kasetsart University includes acceptance of raw material, washing, degutting and filleting, brining, hot smoked fish (drying and smoking), cooling, packaging, and storage. For the quality of striped smoked fish were obtained at Department of Fishery Products, Faculty of Fisheries, Kasetsart University showed that products relatively was acceptable by consumer, which indicate to the score of attributes of appearance, color, odour, taste, and texture,  $6.67 \pm 1.44$ ;  $7.00 \pm 1.13$ ;  $7.08 \pm 1.78$ ;  $7.67 \pm 0.78$ ;  $6.83 \pm 1.64$ , respectively.