

INDAH GITA CAHYANI. NRP.140331100063. Aplikasi Asap Cair Batang Tembakau (*Nicotiana tabacum* L.) Terhadap Umur Simpan Daging Ikan Gurami (*Osphronemus gouramy*) Segar. **Dr. Moh. Fuad Fauzul M, S.TP., M.Si dan Ir. Muhammad Fakhry, MP**

ABSTRAK

Asap cair merupakan bahan pengawet alami yang tidak mengandung komponen berbahaya seperti hidrokarbon polisiklis aromatis (PAHs). Kandungan utama asap cair dari limbah batang daun tembakau yaitu berupa senyawa keton, asam dan beberapa senyawa aromatik. Ikan gurami (*Osphronemus gouramy*) adalah ikan air tawar yang populer sebagai ikan konsumsi di Asia. Namun ikan mudah mengalami proses pembusukan, sehingga perlu dilakukan upaya dalam mempertahankan kesegaran daging ikan. Adapun faktor yang mempengaruhi efektifitas pengawetan menggunakan asap cair adalah konsentrasi dan lama perendaman. Tujuan penelitian ini untuk mengetahui pengaruh konsentrasi asap cair batang tembakau dan lama perendaman terhadap karakteristik daging ikan gurami serta umur simpan daging ikan gurami yang disimpan dalam suhu ruang. Desain penelitian menggunakan rancangan acak lengkap Faktorial (RALF) dengan dua faktor yaitu konsentrasi asap cair 2%, 4%, dan 6% serta lama perendaman 10 menit, 20 menit, dan 30 menit. Parameter penelitian meliputi uji kekerasan (*hardness*), uji kenampakan warna dan aroma, uji total bakteri, dan penentuan umur simpan daging ikan gurami. Hasil penelitian menunjukkan bahwa konsentrasi asap cair batang tembakau dan lama perendaman berpengaruh nyata terhadap aroma dan total bakteri daging ikan gurami selama penyimpanan 14 jam, namun tidak berpengaruh terhadap kekerasan dan warna daging ikan gurami. Interaksi antara konsentrasi asap cair dan lama perendaman tidak berpengaruh nyata terhadap kekerasan, warna, aroma, dan total bakteri daging ikan gurami. Umur simpan daging ikan gurami segar berdasarkan parameter mikrobiologis bakteri yang paling lama adalah perlakuan dengan penambahan asap cair batang tembakau sebanyak 6% dan lama perendaman 30 menit (*k3p3*) yaitu selama 7 jam 45 menit dibandingkan perlakuan lainnya.

Kata kunci : Asap Cair Batang Tembakau, Ikan Gurami, Umur Simpan

INDAH GITA CAHYANI, NRP.140331100063. Application of Liquid Smoke Tobacco Stem (*Nicotiana tabacum* L.) Against The Shelf Life of Fresh Carp Fish Meat (*Osphronemus gouramy*). **Dr. Moh. Fuad Fauzul M, S.TP., M.Si and Ir. Muhammad Fakhry, MP**

ABSTRACT

*Liquid Smoke is a natural preservative that does not contain harmful components such as aromatic polycyclic hydrocarbons (PAHs). The main content of liquid smoke from tobacco leaf waste is a compound of ketones, acids and some aromatic compounds. Gouramy (*Osphronemus gouramy*) is a freshwater fish that is popular as consumption fish in Asia. But fish easily experience the process of decomposition, so it is necessary to make efforts in maintaining the freshness of fish meat. The factors that affect the effectiveness of preservation using liquid smoke is the concentration and duration of immersion. The purpose of this research is to know the influence of liquid smoke concentration of tobacco stems and soaking time to the characteristics of carp meat and shelf life of gouramy meat kept in room temperature. The research design was randomized completely factorial design (RALF) with two factors: 2%, 4%, and 6% liquid smoke concentration and 10 minutes, 20 minutes and 30 minutes of soaking time. The research parameters included hardness test, color and aroma appearance test, total bacteria test, and determination of shelf life shrimp meat. The results showed that the concentration of liquid smoke of tobacco stems and the duration of immersion significantly affected the smell and total of gouramy meat bacteria during 14 hours storage, but did not affect the hardness and color of carp meat. The interaction between the concentration of liquid smoke and the duration of immersion did not significantly affect the hardness, color, aroma, and total gouramy meat bacteria. Shelf life of fresh gouramy fish based on longest bacteriological microbiological parameter was treatment with addition of smoke liquid tobacco stem as much as 6% and 30 minutes immersion time (k3p3) ie for 7 hours 45 minutes compared to other treatment.*

Keywords: *Liquid Smoke Tobacco Stem, Gurami Fish, Shelf life*