

**PENENTUAN UMUR SIMPAN TERASI UDANG BUBUK DENGAN TEKNIK
*ACCELERATED SHELF LIFE TESTING (ASLT)***

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Abstrak

Jenis olahan laut yang sangat digemari di Indonesia adalah terasi. Pada umumnya terasi terbuat dari udang rebon, ikan kecil, atau teri dan bahan tambahan lainnya. Kelemahan dari terasi adalah umur simpan yang relatif pendek dikarenakan kadar air yang masih tinggi sehingga sering tumbuh jamur selama proses penyimpanan. Umur simpan yang tidak terlalu lama akan menjadi masalah terhadap konsumen. Oleh karena itu perlu dilakukannya tindakan untuk memperpanjang daya simpannya, salah satunya dengan proses pengeringan dan kemasan yang sesuai. Penentuan umur simpan produk terasi dapat dilakukan dengan metode *Accelerated Shelf Life Testing (ASLT)*. Metode ini pada prinsipnya adalah menyimpan produk pangan pada suhu ekstrim. Penentuan umur simpan terasi udang bubuk menggunakan perlakuan kombinasi suhu (30°C dan 40°C) dan kemasan (aluminium foil dan plastik HDPE). Hasil penelitian penentuan umur simpan terasi udang bubuk metode *Accelerated Shelf Life Testing (ASLT)* diperoleh perlakuan terbaik pada penyimpanan suhu 40°C dengan kemasan aluminium foil yaitu 1 tahun 6 bulan 28 hari, sedangkan pada suhu 30°C dengan kemasan aluminium foil yaitu 1 tahun 1 bulan 13 hari. Penyimpanan pada suhu 40°C dengan menggunakan kemasan HDPE yaitu 3 bulan 22 hari, dan penyimpanan pada suhu 30°C yaitu 2 bulan 20 hari.

Kata kunci: Terasi udang bubuk, umur simpan, *Accelerated Shelf Life Testing (ASLT)*.

The Determining Of Shelf Life Time Of Shrimp Paste Powder Using Accelerated Shelf Life Testing (ASLT) Technique

Abstract

Processed sea goods which is very popular in indonesia is “*terasi*” or shrimp paste. Generally, the paste made of rebon , small fish , or anchovies and other additives, The downside of the paste is relatively short shelf life, because the water levels are still high , so often grow mold during the storage process. Short shelf life will be a problem for a consumer, Therefore it is necessary to take an action to extend the shelf life time, one of them is with the appropriate process of drying and packaging, determination of shelf life of the product can be done with accelerated shelf life testing (ASLT) method, In principle, this method is storing food products at the extreme temperatures, Determination of the shelf life of powdered shrimp paste using a combination of temperature treatment (30°C and 40°C) and packaging (aluminium foil and HDPE plastic). Results from analyzing of shelf life determination from shrimp paste powder using accelerated shelf life testing (ASLT) method The best treatment was obtained at 40 ° C storage with aluminum foil packaging is 1 year 6 months 28 days, at 30 ° C with aluminum foil packaging is 1 year 1 month 13 days, at 40 ° C by using HDPE packaging that is 3 months and 22 days, and storage at 30 ° C is 2 months and 20 days .

Keyword : Shrimp paste powder, shelf life time, *Accelerated Shelf Life Testing* (ASLT).

DETERMINATION OF SHRIMP PASTE POWDER DURABILITY WITH ACCELERATED SHELF LIFE TESTING (ASLT) TECHNIQUE

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Abstarct

Type of favorite sea product in Indonesia is shrimp paste. Generally, shrimp paste is made from small shrimp and other additional materials. However, it has short durability. It is because high water degree which causes it is covered with mold during depository process. Short durability can become problem to consumer. Therefore, draining process and appropriate package are required to conduct lengthen action of its wearability. Method of Accelerated Shelf Life Testing (ASLT) is used to determine durability of shrimp paste. Keeping food product in extreme temperature is main principle of this method. Determination of shrimp paste powder durability uses treatment of temperature combination (30°C and 40°C) and package (aluminium foil and HDPE plastic). The research result of shrimp paste powder determination by applying Accelerated Shelf Life Testing (ASLT) method obtains the best treatment at temperature depository 40°C with aluminium foil package is 1 year 6 months 28 days and 1 year 1 month 13 days at temperature 30°C. While, the usage of HDPE package at temperature depository 40°C is 3 months 22 days and 2 months 20 day at temperature 30°C.

Keywords: shrimp paste powder, durability, Accelerated Shelf Life Testing (ASLT).