

RINGKASAN

Abon ikan nila merupakan salah satu produk utama dari Poklahasr Bunda Madani Panembangan. Pemilihan jenis kemasan sangat penting dilakukan agar mutu abon ikan nila dapat dipertahankan selama penyimpanan. Penelitian ini bertujuan untuk mengetahui pengaruh jenis kemasan dan lama penyimpanan terhadap sifat kimia dan sensori abon ikan nila.

Penelitian ini merupakan penelitian kuantitatif (eksperimen) menggunakan Rancangan Acak Lengkap (RAL) dengan dua faktor, yaitu jenis kemasan dan lama penyimpanan. Faktor jenis kemasan terdiri atas 2 taraf yaitu kemasan kertas kraft (P1) dan plastik Polipropilen atau plastik PP (P2). Faktor lama penyimpanan terdiri atas 4 taraf yaitu penyimpanan 0 hari (L1), penyimpanan 25 hari (L2), penyimpanan 50 hari (L3), dan penyimpanan 75 hari (L4). Variabel yang diamati adalah variabel kimia (kadar air dan nilai TBA) dan variabel sensori (kenampakan, bau, rasa, dan tekstur). Data hasil penelitian dianalisis secara statistik dengan aplikasi SPSS, untuk variabel kimia dianalisis menggunakan sidik ragam dan dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT) serta data variabel sensori dianalisis menggunakan uji *Friedman*.

Hasil penelitian menunjukkan bahwa faktor jenis kemasan dan lama penyimpanan berpengaruh nyata terhadap kadar air dan nilai TBA abon ikan nila. Interaksi jenis kemasan dan lama penyimpanan berpengaruh nyata terhadap kadar air abon ikan nila, akan tetapi tidak berpengaruh nyata terhadap nilai TBA abon ikan nila. Kombinasi perlakuan berpengaruh nyata terhadap kenampakan, bau, dan tekstur, namun tidak berpengaruh nyata terhadap rasa abon ikan nila. Berdasarkan hasil kadar air, nilai TBA, dan sensori abon ikan nila selama 75 hari penyimpanan, penggunaan kemasan plastik PP memberikan hasil yang lebih baik daripada kemasan kertas kraft.

SUMMARY

Shredded tilapia is one of the main products of Poklahsar Bunda Madani Panembangan. The choice of packaging type is very important so that the quality of shredded tilapia can be maintained during storage. This study aims to determine the effect of packaging type and storage duration on the chemical and sensory properties of shredded tilapia.

This research is a quantitative research (experiment) using a completely randomized design (CRD) with two factors, namely type of packaging and length of storage. The packaging type factor consists of 2 levels, namely kraft paper packaging (P1) and Polypropylene plastic or PP plastic (P2). The storage duration factor consists of 4 levels, namely 0 days storage (L1), 25 days storage (L2), 50 days storage (L3), and 75 days storage (L4). The observed variables were chemical variables (moisture content and TBA value) and sensory variables (appearance, odor, taste, and texture). The data were analyzed statistically with SPSS application, for chemical variables analyzed using variance analysis and continued with Duncan's Multiple Range Test (DMRT) and sensory variable data analyzed using Friedman test.

The results showed that the factors of packaging type and storage duration significantly affected the moisture content and TBA value of shredded tilapia. The interaction of packaging type and storage duration significantly influenced the moisture content of shredded tilapia, but did not significantly influence the TBA value of shredded tilapia. The treatment combination significantly affected the appearance, odor, and texture, but did not significantly affect the taste of shredded tilapia. Based on the results of moisture content, TBA value, and sensory of shredded tilapia during 75 days of storage, the use of PP plastic packaging gives better results than kraft paper packaging.