RINGKASAN

Amplang ikan nila Poklahsar Bunda Madani merupakan produk pangan yang terbuat dari daging ikan nila dengan campuran tepung tapioka, telur, penyedap rasa, dan pengembang. Amplang ikan memiliki kadar air rendah dan bersifat higroskopis sehingga mudah mengalami perubahan tekstur menjadi tidak renyah. Selama proses penggorengan amplang akan terjadi penyerapan minyak ke dalam produk yang menyebabkan amplang rentan teroksidasi apabila terpapar oksigen sehingga dapat memicu timbulnya aroma tengik. Kemasan dapat memberikan efek perlindungan untuk mengendalikan perubahan mutu produk pangan selama penyimpanan. Penelitian ini bertujuan untuk mengetahui pengaruh jenis kemasan dan lama penyimpanan terhadap perubahan kimia dan sensori amplang ikan nila serta menentukan jenis kemasan yang efektif memperlambat laju penurunan mutu amplang ikan nila.

Penelitian dilaksanakan di Laboratorium Teknologi Pertanian, Fakultas Pertanian, Universitas Jenderal Soedirman. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan dua faktor uji yaitu jenis kemasan (*standing pouch* plastik *metalized,* PP, kertas kraft) dan lama penyimpanan (0, 25, 50, 75 hari) sehingga terdapat 12 kombinasi perlakuan. Variabel yang diamati antara lain mutu kimia amplang ikan nila (bilangan TBA, kadar air) dan mutu sensori (rasa, kenampakan, tekstur, aroma). Analisis data mutu kimia dilakukan dengan analisis sidik ragam (ANOVA), apabila hasil menunjukkan berbeda nyata dilanjutkan uji DMRT (*Duncan Multiple Range Test*). Data hasil pengujian mutu sensori dianalisis menggunakan uji *Friedman*. Penelitian ini diawali dengan mempersiapkan amplang ikan nila, jenis kemasan, dan alat bahan yang akan digunakan untuk analisis. Amplang ikan selanjutnya disimpan pada suhu ruang dan dianalisis mutu kimia serta sensori setiap penyimpanan hari ke-0, 25, 50, dan 75.

Hasil penelitian menunjukkan jenis kemasan dan lama penyimpanan berpengaruh terhadap peningkatan kadar air dan bilangan TBA serta perubahan kualitas sensori (tekstur, rasa, aroma, dan kenampakan) amplang ikan nila. Kemasan *standing pouch* plastik *metalized* lebih efektif dalam mengendalikan penurunan mutu amplang ikan nila selama 75 hari penyimpanan dibandingkan kemasan plastik PP dan kertas kraft dengan laju peningkatan kadar air sebesar 0,0585% per hari, laju peningkatan TBA 0,0006 mg malonaldehid/kg per hari, dominasi tekstur kurang renyah, aroma cukup kuat spesifik ikan, rasa kurang kuat spesifik ikan, dan warna mulai kusam, kurang bersih pada hari terakhir penyimpanan.

SUMMARY

Nile tilapia amplang is a food product made from nile tilapia meat mixed with tapioca flour, eggs, flavorings, and baking soda. Amplang ikan has a low moisture content and is hygroscopic, making it prone to texture changes and becoming less crispy. During the frying process, amplang absorbs oil, which makes it susceptible to oxidation when exposed to oxygen, potentially leading to rancid odors. Packaging can provide protection to control changes in the product's quality during storage. This study aims to determine the effect of packaging types and storage duration on the chemical and sensory changes in nile tilapia amplang and to identify which packaging is effective in slowing down the quality degradation of amplang.

The research was conducted at the Agricultural Technology Laboratory, Faculty of Agriculture, Jenderal Soedirman University. The study used a Completely Randomized Design (CRD) with two test factors: packaging types (standing pouch metalized plastic, PP, and paper kraft) and storage duration (0, 25, 50, 75 days), resulting in 12 treatment combinations. Variables observed included the chemical quality of nile tilapia amplang (TBA number, moisture content) and sensory quality (taste, appearance, texture, aroma). Chemical quality data were analyzed using Analysis of Variance (ANOVA); if results showed significant differences, Duncan's Multiple Range Test (DMRT) was performed. Sensory quality data were analyzed using the Friedman test. The study began with preparing the nile tilapia amplang, packaging types, and equipment for analysis. The amplang was then stored at room temperature and analyzed for chemical and sensory quality on days 0, 25, 50, and 75.

The results indicate that both the type of packaging and storage duration affect the increase in moisture content and TBA number, as well as changes in sensory quality (texture, taste, aroma, and appearance) of nile tilapia amplang. The metalized plastic standing pouch packaging was more effective in controlling the decline in the quality of amplang during 75 days of storage compared to plastic PP and paper kraft packaging. The rate of increase in moisture content was 0.0585% per day, and the rate of increase in TBA was 0.0006 mg malonaldehyde/kg per day, with a dominance of less crispy texture, moderately strong fish-specific aroma, less strong fish-specific taste, and a color that became dull and less clean by the last day of storage.