

**Pengaruh Suhu dan Waktu *Precooking* Ikan Lemuru Terhadap
Sifat Fisik, Mikrobiologi dan Organoleptik**
*Effect of Precooking Temperature and Time of Lemuru on Physical,
Microbiological and Organoleptic Properties*

Pembimbing (1 orang)

Ir. Wahyu Suryaningsih, M.Si

Audi Ais Oktavia

***Study Program of Technology Enggenering food
Majoring of Agriculture Technology***

Program studi Teknologi Rekayasa Pangan
Jurusan Teknologi Pertanian

ABSTRACT

This study aims (1) to determine the effect of temperature and precooking time, as well as their interactions. (2) looking for temperature, time and combination of precooking time and temperature of lemuru on physical, microbiological and organoleptic properties. This study used a randomized block design with factorial patterns, namely precooking temperatures of 75 C, 80 C, and 85 C and precooking times of 5 minutes, 10 minutes and 15 minutes with 3 replications. The data were processed by analysis of diversity and further tests of BNJ 1 and 5%. The results showed that the pre-cooking temperature had a significant effect on complete weight, microbial count, color, appearance, and maturity level, but had no significant effect on moisture content and texture. Precooking time had a significant effect on color and appearance, but had no significant effect on complete weight, moisture content, microbiology, texture, appearance, and maturity level. The interaction had no significant effect on all parameters, except fish color. Precooking temperature of 85 C and time of 10 minutes gave the best results with complete weight (0.88%), number of microbes (1×10^3 cfu/ml), color 20% reddish white (4.08), ripe appearance (3.58), and the level of maturity of the meat is 20% undercooked (3.95)

Keyword- Precooking, Organoleptic, Microbiology, Phsyical, lemuru fish.