Karakteristik Fisik, Kimia, dan Sensori Sambal Gurita dengan Pra-proses Perlakuan Cabai yang Berbeda (*Physical, Chemical, and Sensory Characteristics of Octopus Chili Sauce with Different Chili Pre-Treatment Process*).
Supervised by Dr. Elly Kurniawati, S.Tp, MP

Kinanti Fitrah Rahmadhani
Study Program of Food Engineering Technology
Majoring of Agriculture Technology
Program Studi Teknologi Rekayasa Pangan
Jurusan Teknologi Pertanian

ABSTRACT

Sambal is one type of complementary food obtained from the main ingredient of chili (Capsicum sp.) which is cooked and processed with the addition of permitted spices or without the addition of other foods. The making of octopus sauce needs a good method or processing method to produce different forms and end results of dishes. This study aims to determine the physical, chemical, and sensory characteristics of octopus chili sauce and the best treatment with different chili pre-treatment processes. This research was conducted experimentally, with 4 treatments and 3 replications, namely P0 (control); P1 (Hot Water Blanching); P2 (Steam Blanching); P3 (Saute). Parameters observed were water activity, water content, pH, vitamin C, and sensory (hedonic and hedonic quality). The results showed that steam blanching (P2) was chosen as the best treatment with an water activity score of 0.858, water content of 24.88%, pH of 5.19, vitamin C of 41.97%, color hedonic test 4.35, taste hedonic test 4.40, hedonic aroma 4.00, texture hedonic test 4.60, overall favorite hedonic test 4.40, color hedonic quality test 4.35, taste hedonic quality test 4.45, aroma hedonic quality test 3.90, texture hedonic quality test 4 ,05.

Key words: *chili sauce, octopus, pre-treatment process.*