

**Optimasi Proses dan Lama Sterilisasi Pengalengan Ikan Asap terhadap Sifat Mikrobiologi dan Organoleptik Produk** (*Optimizing the Process Temperature and Sterilization Time for Smoked Fish Canning on the Microbiological and Organoleptic Properties of the Product*)  
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***ABSTRACT***

*This study aims to (1) determine the effect of temperature and sterilization time of smoked fish canning on microbiological and organoleptic properties of the product (2) determine the best temperature and time optimization on microbiological and organoleptic properties of the product. The method used is experimental with Response Surface Methods (RSM). This study consisted of 13 treatments of a combination of temperature and sterilization time in the process of canning canned smoked fish, with the Response of total bacteria, taste, and texture. The best optimization results are in the treatment of 120 ° C temperature and time for 60 minutes predicted to produce canned smoked fish with a total microbial Response value of 0.000731324 cfu/gr, canned smoked fish flavor parameters of 7.9035% with very good and savory criteria and strong soybean oil flavor, and canned smoked fish texture parameters of 7.94314% with solid texture criteria, very compact, between fish tissue very tightly. The highest result of the organoleptic test on the appearance parameter was 8.28% with the criteria of intact and very clean, the odor parameter was 8.2% with the criteria of a strong smoked fish smell, strong soybean oil, the color parameter was 8.44% with the criteria of brownish white and very bright.*

**Keywords:** *Canning, Sterilization Temperature, Sterilization Time, RSM*