

**Kajian Jenis Kemasan Metode Vakum dan Lama Penyimpanan Terhadap  
Karakteristik Mutu Ikan Asap** (*Study of Types of Vacuum Packaging Methods and  
Storage Time on Smoked Fish Quality Characteristics*)  
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**ABSTRACT**

*This study aims to (1) know the difference between aluminium retort pouch and polypropylene on the quality of smoked fish during storage and (2) to find out the quality changes that occur in smoked fish during storage. This research used completely randomized design two factorial which is first factorial is the type of packaging and the second factorial is storage time. Data was analyzed with ANOVA two way 1% for sensory test and chemical test and descriptive analyze for microbiological test. If there was a significant effect, then the analysis is continued with the Least Significant Difference test. Based on the result of the research that The effect of the type of packaging and storage time were significant differences in the parameters of water content and organoleptic quality attributes of appearance and taste. The pH parameters, odor, texture, mold, and mucus did not experience significant differences in the type of packaging and storage time for 20 days. Meanwhile, the microbiological parameters were carried out using a descriptive method during storage and experienced an increase in the number of microbial growth in each package, but with a different increase in susceptibility. The best treatment in this research was the use of aluminum retort pouch gave water content value as big as 65.07%, appearance as big as 7.53, good taste as big as 7.37, and dense texture as big as 7.32.*

**Keywords:** *Smoked fish, Storage time, Packaging*