

Pengaruh Suhu dan Waktu Pengeringan Terhadap Mutu Pindang Tongkol Dikemas Vakum Selama Penyimpanan. *Effect the kind of drying temperature and time against quality of vacuum packed Pindang Tongkol during storage*

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ABSTRACT

Study of effect the kind of drying temperature and time against quality of vacuum packed pindang tongkol during storage was aim to determine effect of temperature and time oven drying against chemistry (moisture content, salinity, and TBA), Physical (texture), microbiology (TPC), and organoleptic properties of pindang tongkol during storage. This Study used a completely randomized design (CRD) factorial consisting of two factors. The first factor was the drying temperature (55 °C, 65 °C, and 75 °C) and the second factor was drying time (4, 5 and 6 hour). The results showed that drying temperature and time influence chemistry (moisture content and salinity) physical (texture), microbiology (TPC) and organoleptic quality of pindang tongkol, but does not give significant effect against TBA value. Based on the studied drying temperature of 65 °C and drying time of 6 hour uses vacuum packing can vindicate quality of pindang tongkol during storage.

Keywords : Drying temperature and time, Pindang tongkol