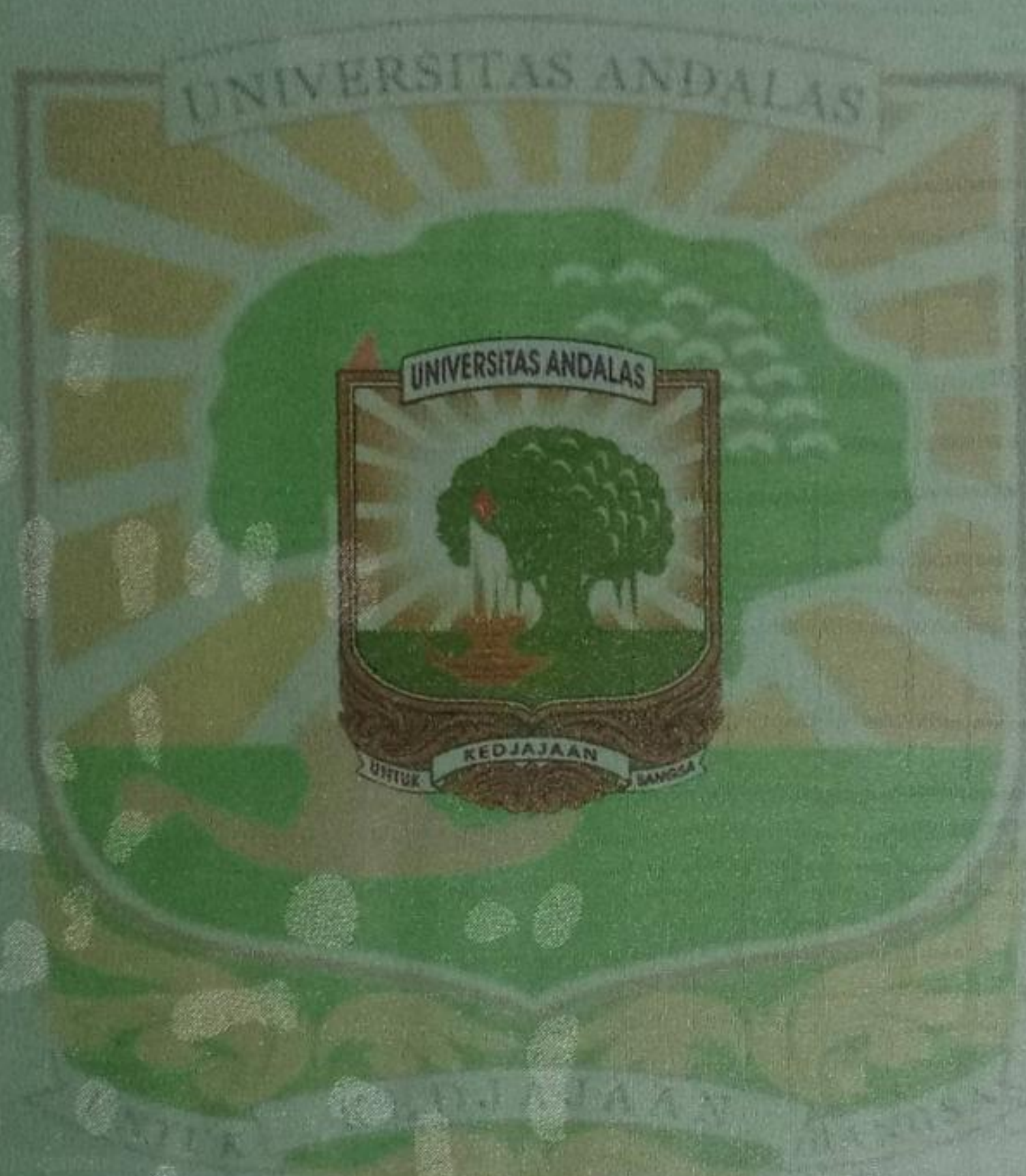


**PENGARUH PERBEDAAN LAMA FERMENTASI DENGAN
PENAMBAHAN *CRUDE* ENZIM BROMELIN TERHADAP
KARAKTERISTIK KECAP IKAN DARI *CHUNK MEAT* TUNA
(*Thunnus sp*)**

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The Effect of Differences in Fermentation Time with The Addition of Crude Bromelain Enzyme on the Characteristics of Fish Sauce from Chunk Meat Tuna (*Thunnus Sp*)

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ABSTRACT

This research aims to know the effect of differences in fermentation time with the addition of crude bromelain enzyme on the physics, chemistry, organoleptic and microbiology of sauce from chunk meat tuna. This research was designed using completely Randomized Design (CRD) with 5 treatments (difference in fermentation time 20, 22, 24, 26, and 28 days) with 3 replications. The result were analyzed statistically using ANOVA test and Duncan's New Multiple Range Test (DNMRT) at 5% level. This research shows that there is the effect of differences in fermentation time on yield, color, ash content, pH, protein content, nitrogen content, and sensory (color) and doesn't affect on fat content, sodium chloride (NaCl) and organoleptic (taste and aroma). On the result of a test of physics, chemistry, mikrobiologi and organoleptic, the best product is a product tuna fish sauce with a fermentation time of 28 days, with average value of yield 84.85%; color $^{\circ}Hue$ 28.29%; acidity (pH) 5.47; ash content 10.46%; protein content 13.45%; nitrogen content 2.40%; sodium chloride (NaCl) 19.25%; organoleptic like color 4.14 (likes); taste 3.35 (neutral); aroma 3.65 (neutral) and Total Plate Count (TPC) 2.0×10^3 colony/g.

Keywords : bromelain, chunk meat of tuna, fermentation, fish sauce

