”Masa Simpan Bumbu Rendang Dengan Metode Pengemasan Berbeda”

Mauli Ahmad Zada[1], Novelina[2], Rina Yenrina[2]

ABSTRAK

Penelitian ini dilakukan di Laboratorium Teknologi Hasil Pertanian, Universitas Andalas, Padang, dari bulan Desember 2014-April 2015. Penelitian ini bertujuan untuk mengetahui lama masa simpan produk bumbu rendang dengan 2 jenis kemasan dan metode pengemasan vakum dan non vakum untuk mengetahui mutu kimia, mikrobiologi dan organoleptik bumbu rendang serta selama penyimpanan. Penelitian ini menggunakan rancangan acak lengkap faktorial 2x2 dengan 3 kali ulangan. Data dianalisis secara statistik dengan menggunakan ANNOVA dan dilanjutkan dengan uji Duncan's new multiple range test (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah A1B1 (kemasan alumunium foil dengan metode pengemasan vakum), A1B2 (kemasan alumunium foil dengan metode pengemasan non vakum), A2B1(Kemasan plastik PP dengan metode pengemasan vakum), dan A2B2 (Kemasan plastik PP dengan metode pengemasan non vakum). Produk terbaik diperoleh pada perlakuan A1B1 (kemasan alumunium foil dengan metode pengemasan vakum), dengan data sebagai berikut kadar air 62,64%, TBA 4,12 malonaldehid/kg, total asam 1,20%, pH 5,01, asam lemak bebas 0,29%, organoleptik meliputi warna 29, aroma 32, dan angka lempeng total 8,0 x 10^{-4}cfu/g.

Kata kunci – **bumbu rendang, kemasan, umur simpan**

" The Time Save Marinade Beef Rendang With Different Packaging Menthods "

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ABSTRACT

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This research was conducted in the laboratory of argicultural technology, the University of Andalas, Padang, from Desember to April 2014-2015. This research aims to know the long peroid of seasoning products save rendang with 2 types of vacuum and non-vacuum to menthod of vacuum and non-vacuum to know the quality of chemistry, microbiology and organoleptik seasoning beef rendang and during storage. This study used a randomized complete repeats. The data were analyzed statistically using ANNOVA and continued with test duncan's new multiple range test (DNMRT) at the 5% level. Treatment in this study is A1B1 (alumunium foil packaging with vacuum packaging method), A1B2 (alumunium packaging foil with vacuum packaging method), A2B1 (pp plastic packaging with vacuum packaging method), and A2B2 (pp plastic packaging with non vacuum packaging method). Best products obtained at treatment A1B1 (alumunium foil packaging with vacuum packaging method) with the following data 62,64% water content, 4,12 malonaldehid/kg TBA, 1,20% total acid, 5,01 pH, 0,29% free fatty acids, organoleptic covering color 29, aroma 32, and 8,0 x 10^{-4}cfu/g total plate count.

Keywords – **spice beef rendang, packaging, shelf life**