PENGARUH PENAMBAHAN GARAM TERHADAP MUTU TERASI LOKAN *(Geloina erosa)*

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Pengaruh Penambahan Garam terhadap Mutu Terasi Lokan *(Geloina erosa)*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan garam terhadap mutu terasi lokan dan kadar garam yang tepat berdasarkan karakteristik terasi lokan. Rancangan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbedaan penambahan garam: 10%; 12,5%; 15%; 17,5%; dan 20%) dengan 3 kali ulangan. Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Penelitian ini menunjukkan adanya pengaruh penambahan garam terhadap aktivitas air (aw), kadar air, kadar protein, kadar abu total, kadar abu tak larut asam, kadar garam dan sensori (tekstur), dan tidak berpengaruh terhadap derajat keasaman (pH), kekerasan, kadar lemak, dan sensori (warna, aroma, dan rasa). Pada hasil analisis fisik, kimia, mikrobiologi dan sensori, produk terbaik adalah produk terasi lokan dengan penambahan garam 20% (perlakuan E) dengan rata-rata nilai derajat keasaman (pH) 4,90; aktivitas air (aw) 0,6630; kekerasan 145,86 N/cm^2; kadar air 32,28%; kadar protein 28,34%; kadar lemak 2,93%; kadar abu total 22,26%; kadar abu tak larut asam 1,327%; kadar garam 15,28%; kadar kalsium 3325,7 mg/g; *Escherichia coli* (negatif); *Salmonella* (negatif); Angka Lempeng Total (ALT) 1,7x10^4 cfu/g dan sensori (warna 3,17; aroma 3,37; rasa 3,93; dan tekstur 3,97).

Kata Kunci: Terasi lokan, kadar garam, mutu

The Effect of Salt Addition to the *Terasi Lokan* (*Geloina erosa*) Quality

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ABSTRACT

This study aims to determine the effect of addition salt to the quality of the *terasi lokan* and the appropriate salt addition based on the characteristics of the *terasi lokan*. The design used in this study was a Completely Randomized Design (CRD) with 5 treatments (difference in salt addition: 10%; 12.5%; 15%; 17.5%; and 20%) with 3 replications. Data were analyzed statistically using ANOVA and continued with *Duncan's New Multiple Range Test* (DNMRT) at the 5% level. This study shows the effect of adding salt to the activity of water (aw), moisture content, protein content, acid insoluble ash content, salt content and sensory properties (texture), and has no effect on acidity (pH), hardness, fat content and sensory properties (color, flavor and taste). In the results of physics analysis, chemical, microbiology and sensory properties, the best product is a product of treatment with 20% (E treatment) addition of salt, with an average value of acidity (pH) of 4.90; water activity (aw) 0.6630; hardness of 145.86 N/cm^2; water content of 32.28%; protein content of 28.34%; fat content 2.93%; total ash content 22.26%; acid insoluble ash content 1.327%; salt content of 15.28%; calcium levels 3325.7 mg/g; *Escherichia coli* (negative); *Salmonella* (negative); Total Plate Count (TPC) 1.7x10^4 cfu/g and sensory properties (color 3.17; flavor 3.37; taste 3.93; and texture 3.97).

Keywords: *Terasi lokan*, salt persentage, quality