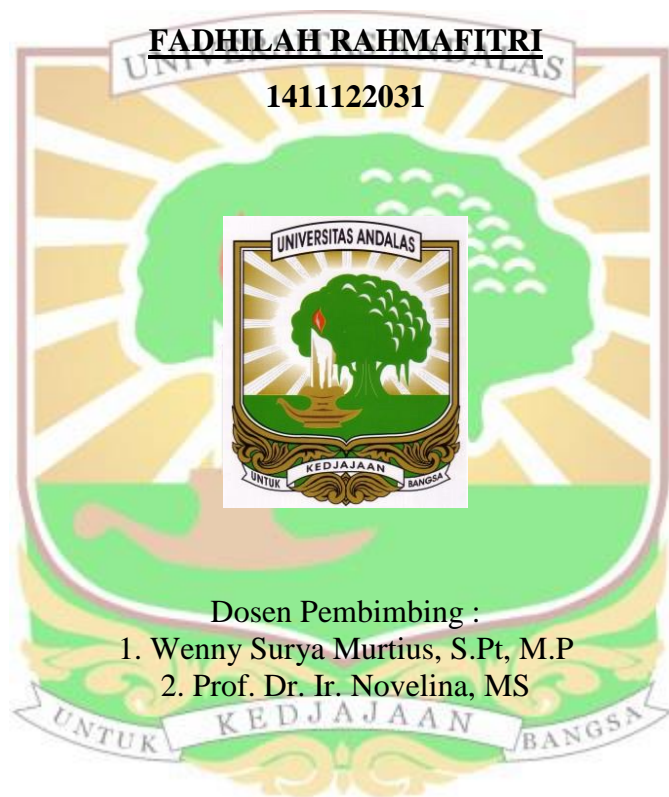


**PENGARUH LAMA FERMENTASI TERHADAP
KARAKTERISTRIK TERASI LOKAN (*Geloina erosa*)**



**PROGRAM STUDI TEKNOLOGI HASIL PERTANIAN
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Pengaruh Lama Fermentasi terhadap Karakteristik Terasi Lokan
(Geloina erosa)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh fermentasi terhadap karakteristik Terasi Lokan (*Geloina erosa*), mengetahui waktu fermentasi terbaik dalam pembuatan terasi lokan berdasarkan karakter kimia dan mengetahui tingkat penerimaan panelis secara uji organoleptik. Desain yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis menggunakan ANOVA dan diuji lanjut menggunakan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan dalam penelitian ini antara lain A (fermentasi 8 hari), B (fermentasi 14 hari), C (fermentasi 20 hari), D (fermentasi 26 hari) dan E (fermentasi 32 hari). Hasil penelitian menunjukkan bahwa waktu fermentasi memiliki efek yang berbeda nyata terhadap protein dan asam glutamat, tetapi tidak berbeda nyata terhadap pH, tekstur, kadar air, kadar abu, lipid, dan analisis sensori. Perlakuan terbaik berdasarkan hasil analisis kimia dan fisika adalah perlakuan C (fermentasi 20 hari) dengan nilai rata-rata pH 5,27, aw 0,65, tekstur 23,51 N / cm², kadar air 37,35%, protein 26,17%, lipid 2,97%, kadar abu 21,47%, asam glutamat 37,18%, analisis sensori (rasa 4,50; aroma 3,45; warna 3,85; tekstur 3,50) dan asam amino tertinggi adalah asam glutamat dan asam aspartat.

Kata kunci – fermentasi, lama fermentasi, karakteristik, terasi lokan, *Geloina erosa*

The Effect of Fermentation on Characteristics of Terasi Lokan (*Geloina erosa*)

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ABSTRACT

The research aimed to determine the effect of fermentation on characteristics of Terasi Lokan (*Geloina erosa*) to know the best time of fermentation in terasi lokan production based on chemist character and sensory analyzed to acceptance of terasi lokan. The design used was Completely Randomized Design (CRD) with 5 treatments and 3 replications. The data were analyzed statistically by ANOVA and followed by Duncan's New Multiple Range Test (DNMRT) at significance of 5%. The treatment in this research are A (8 days fermentation), B (14 days fermentation), C (20 days fermentation), D (26 days fermentation) and E (32 days fermentation). The results showed that time of fermentation had a significant effect on protein and glutamate acid, but did not significant on pH, texture, moisture content, ash content, lipid, sensory analyzed. The best treatment based on the results of chemical and physical analysis is treatment C (20 days fermentation) with the average value of pH 5.27, aw 0.65, texture 23.51 N/cm², moisture content 37.35%, protein 26.17%, lipid 2.97%, ash content 21.47%, glutamate acid 37.18%, sensory analyzed (flavor 4.50; aroma 3.45; colour 3.85; texture 3.50) and the highest of amino acid are glutamate acid and aspartate acid.

Key words – fermentation, time of fermentation, characteristics, terasi lokan, *Geloina erosa*