

## **ABSTRACT**

### **THE EFFECT OF GALANGAL JUICE CONCENTRATION ON THE FRESHNESS RATE OF TILAPIA FILLETS DURING STORAGE AT ROOM TEMPERATURE**

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This study aims to determine the concentration of galangal juice by immersion at room temperature storage for a period of 3 days (days 1, 2, and 3) on the freshness level of tilapia fillets. This study was arranged in a Complete Randomized Block Design (RCBD) with a single factor, with the concentration of galangal extract consisting of 4 levels and each treatment is repeated three times. The concentration treatment of galangal juice consisted of 4 levels, namely: K0; K1; K2; and K3. Observations were made for 3 days (days 1, 2, 3) at room temperature on the sensory properties and freshness of tilapia fillets. The data obtained were tested for the similarity of variance with the Barlett test and the additional data was tested with the Tuckey test to determine whether there was an effect between treatments. The data was further analyzed with a further test of Honest Significant Difference (HSD) with a level of 5%.

The results showed that the treatment with the addition of immersion 30% galangal juice can make tilapia fish fillet more durable for 1 day with a sensory test assessment score; Slightly chewy texture, yellowish white color, distinctive

fish aroma, slightly fresh appearance and the Total Plate Count (TPC) value of 5.75 log Cfu/g.

Keywords: Tilapia fish fillet, Galangal extract, Total Plate Count (TPC)

## **ABSTRAK**

### **PENGARUH KONSENTRASI SARI LENGKUAS TERHADAP TINGKAT KESEGARAN FILLET IKAN NILA SELAMA PENYIMPANAN SUHU RUANG**

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Penelitian ini bertujuan untuk mengetahui konsentrasi sari lengkuas dengan cara perendaman pada penyimpanan suhu ruang selama kurun waktu 3 hari (hari ke 1, 2, dan 3) terhadap tingkat kesegaran *fillet* ikan nila. Penelitian ini disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan faktor tunggal, yaitu dengan konsentrasi sari lengkuas yang terdiri dari 4 taraf dan 3 kali ulangan. Perlakuan konsentrasi sari lengkuas terdiri dari 4 taraf yaitu : K0; K1; K2; dan K3. Pengamatan dilakukan selama 3 hari (hari ke-1, 2, 3) pada suhu ruang terhadap sifat sensori dan kesegaran *fillet* ikan nila. Data yang diperoleh di uji kesamaan ragamnya dengan uji barlett dan kenambahan data diuji dengan uji tuckey untuk mengetahui ada tidaknya pengaruh antar perlakuan. Data selanjutnya di analisis lanjut dengan uji lanjut Beda Nyata Jujur (BNJ) dengan taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan dengan penambahan perendaman 30% sari lengkuas dapat membuat *fillet* ikan nila lebih awet selama 1 hari dengan skor penilaian pengujian sensori; tekstur agak kenyal, warna putih kekuningan, aroma khas ikan, kenampakan agak segar dan nilai *Total Plate Count* (TPC) sebesar 5,75 log Cfu/g.

Kata kunci: *Fillet* ikan nila, Sari Lengkuas, *Total Plate Count* (TPC)