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The Effect of Combination of Liquid Smoke To Degrees of Material (PH) Fillet Fish Tilapia

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Abstract : The aim of this research is to determine the acidity level (pH) of tilapia fillet (*Oreochromis niloticus*) given by liquid smoke of cinnamon with combination of liquid smoke treatment, soaking time, packing type and different storage time of tilapia fillet. This research was conducted in Kopertis Region X Padang laboratory, the material of tilapia fillet selected average weight 250 gram, put in ice box. Experiments were carried out experimentally by using a factorial experiment in a 5x3x3x5 Randomized Complete Design pattern with 3 replicates; Factor A consisted of liquid smoke concentration: control (0%), 5%, 10%, 15% and 20%; Factor B consists of immersion time: 5 minutes, 10 minutes and 15 minutes; Factor C consists of packaging type ie without packaging, polyethylene (PE) and polypropylene (PP) packaging and D factor consisting of storage time (days) consisting of 5 (five) levels of 0, 3, 6, 9 And 12 days. The parameters measured are the degree of acidity (pH) using a manual procedure. . The results showed that there were real interactions on the combination of four immersion treatments, concentration differences, type of packaging and different storage times against acidity (pH). Combination treatment of cigarette smoke smoke 5%, 10%, and 15% concentration, 5 minutes, 10, and 15 minutes immersion, PP packing type, PE and without packaging and storage time 0, 3, 6, 9, and 12 Day showed the highest pH yield of 6 (six) and statistically there was interaction, while the lowest pH (5.044) occurred in combination of 15% smoke smoke concentration treatment, 10 minutes immersion time, type of polyethylene (PE) packaging for 12 days storage period.

Keywords : liquid smoke, acidity degree, tilapia fillet, packaging, storage, soaking.

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