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Effect of Combination Treatment of Concentration Liquid Smoke, Immertion Duration, Packaging and old Type Storagedifferent Levels of Protein Nila Fish Fillet (*Oreochromis niloticus*)

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Abstract: This study aims to determine the protein content of fillet of tilapia (Oreochromis niloticus) given preservation with liquid smoke derived from a combination of liquid smoke treatment concentration, soaking time, types of packaging and storage time are different. This study was conducted experimentally using factorial experiment with a completely randomized design patterns (RAL) 5 x 3 x 5 with 3 replicates in order to obtain 675 experimental units. A factor consists of the concentration of liquid smoke consisting of Control (smokeless liquid / 0%), 5% and 10%, 15% and 20%; factor B consists of soaking time with liquid smoke is composed of three (3) levels ie soaking time 5 minutes, 10 minutes and 15 minutes; factor C consists of the type of packaging consists of three (3) levels ie without packaging (control), packaging polyethylene (PE) and packaging of polypropylene (PP) and factor D consists of the storage time (days) consists of 5 (five) levels ie 0,3,6,9 and 12 days. The parameters measured were the levels of protein. Results of research on the analysis of variance showed no real interaction on a combination of four treatments of soaking, the difference in concentration, types of packaging and storage time are different. The combination of soaking 5 minutes, 5% concentration of liquid smoke with two types of packaging (polyethylene, polypropylene and without packaging) on the day of the storage 0 tilapia fillet smoked showed the highest protein content of 79 percent.

Key words : fish fillet, immersion, concentration, packaging, storage, protein.

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