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Effect of Combination Treatment of Concentration Liquid Smoke, Immersion Duration. Packaging and Old Type Storagedifferent Levels of Fat Fish Tilapia Fillet (*Oreochromis niloticus*)

I Ketut Budaraga*

Agricultural Technology Department, Faculty of Agricultural Ekasakti University, Veteran Dalam street 21b Padang City West Sumatera Indonesia

Abstract: This study aims to determine the fat content 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 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 fat level. Results of research on the analysis of variance showed a). Combination treatment of soaking, the storage time shows the interaction of the fat content of tilapia fillets to the combination of two treatments while others show the influences that were not significantly different. b). Combination three (3) treatments, namely the concentration difference, long soaking and storage time shows the interaction of the fat content of tilapia fillets, while the combination of the third and four other treatments showed no interaction.

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

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