

Analysis of the Use of Various Types of Fuel and Smoking Room Temperature value of Nutrition and Organoleptic Smoke Carp (*Cyprinus carpio* sp.)

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Abstract : This study aims to determine the influence of various types smoke fuel on smoked carp with different temperatures to the nutritional value of smoked carp as well as the level of panelist acceptance of smoked carp fish. The tool used in this research is smoke cabinet. While the material used consists of carp as much as 60 head, coconut shell 13 kg, sawdust, 32 kg, 6.5 kg salt kitchen. The data collected consisted of data of proximate test and organoleptic test. Proximate test parameters were protein content, fat content analysis, ash content analysis and carbohydrate analysis. While on organoleptic testing using the sense of sight, sense of smell, sense of touch, and sense of taste. Data analysis used is descriptive analysis. The results showed that based on the results of proximate test on smoked carp fish produced in research with different treatment of fuel and suhub sources found the lowest water content in treatment A of 70.1%, the highest protein content in treatment C of 19.35% , the highest fat content in the C treatment was 2.92% and the lowest ash content in treatment B was 9.47%. Furthermore, the result of organizational test of panelist's favorite on color, aroma, texture and taste shows the best treatment is D treatment that is the treatment of curing fish with temperature 65-70oC with coconut shell fuel.

Keywords : *Smoked fish, carp, smoke, coconut shell, temperature.*

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