PENGARUH JARAK SUMBER PANAS DAN LAMA PENGASAPAN TERHADAP KARAKTERISTIK KIMIA DAN SENSORIS IKAN LELE (*CLARIAS* SP.) ASAP

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ABSTRAK

Ikan lele memiliki kandungan gizi yang tinggi. Permasalahan utama pada ikan lele yaitu ikan lele termasuk *perishable food*. Pembusukan ikan lele menyebabkan mutu ikan lele menjadi berkurang. Pengasapan adalah salah satu metode pengolahan ikan lele yang dapat mempertahankan mutu dan daya awet ikan lele. Tujuan dari penelitian ini adalah untuk mengetahui pengaruh jarak sumber panas (40,70, 100 cm) dan lama pengasapan (2, 3,5, 6 jam) terhadap karakteristik kimia dan sensoris ikan lele asap. pengasapan dengan variasi perlakuan jarak sumber panas berpengaruh nyata terhadap kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, nilai pH, nilai TBA dan kenampakan ikan lele asap. Tetapi tidak berpengaruh nyata terhadap tekstur, aroma, warna dan *overall* ikan lele asap. Sedangkan pengasapan dengan variasi lama pengasapan berpengaruh nyata terhadap kadar air, kadar abu, kadar lemak, kadar protein, nilai pH, nilai TBA, aroma, warna, kenampakan dan *overall* ikan lele asap. Tetapi tidak berpengaruh nyata terhadap kadar karbohidrat dan tekstur ikan lele asap. Pengasapan dengan perlakuan jarak 40 cm dan lama pengasapan 6 jam dapat mempertahan mutu ikan lele asap dan cenderung lebih disukai panelis.

Kata kunci: ikan lele, jarak pengasapan, lama pengasapan, karakteristik kimia, sensoris

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THE EFFECT OF DISTANCES OF HEAT SOURCE AND SMOKING DURATION ON CHEMICAL AND SENSORY CHARACTERISTICS OF SMOKED CATFISH (*Clarias* sp.)

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ABSTRACT

Catfish have a high nutrient content. The main problems in catfish is that catfish belongs to perishable food. Decayed causing the quality of catfish to decrease. Smoking process is one of the method in processing a catfish which can maintain the quality and the durability of the catfish. The purpose of this research is to know the effect of the distance of the heat sources (40, 70, 100 cm) and the smoking duration (2, 3,5, 6 hours) to the chemical and the sensorial characteristics of smoked catfish. Smoking process with variations of distance of heat source had significantly affected the moisture content, ash content, fat content, protein content, carbohydrate content, pH value, TBA value and the appearance of the smoked catfish. But it did not significantly affect the texture, flavor, color and the overall smoked catfish. While smoking process with variations of smoking duration had significantly affected the moisture content, ash content, fat content, protein content, pH value, TBA value, flavor, color, appearance and overall of smoked catfish. But it did not significantly affect the carbohydrate content and texture of the smoked catfish. Smoking process with 40 cm distance of of heat source and 6 hours of smoking duration can maintain the quality of smoked catfish and preferred by the panelist.

Keywords: catfish, distance of heat source, smoking duration, chemical characteristics, sensory characteristics

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