

## ABSTRAK

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PENGARUH EKSTRAK DAUN SALAM (*Syzygium polyanthum* Wight)  
SEBAGAI ALTERNATIF PENGAWET ALAMI PADA IKAN MUJAIR  
(*Oreochromis mossambicus*)

xv + 81 Halaman + 7 Gambar + 16 Tabel + 7 Lampiran

Ikan Mujair memiliki kandungan kadar air dan protein yang cukup tinggi sehingga cepat mengalami pembusukan. Daun salam memiliki aktivitas antimikroba yang dapat digunakan untuk menghambat proses pembusukan pada Ikan Mujair. Tujuan penelitian ini untuk mengetahui pengaruh Daun Salam sebagai pengawet alami terhadap angka kuman pada Ikan Mujair.

Jenis penelitian ini adalah pra-eksperimental dengan *Non Randommized Pretest-Posttest Control Grup Design* dengan Rancangan Acak Lengkap (RAL) pola faktorial design, faktor pertama konsentrasi larutan ekstrak Daun Salam (20%, 40%, dan 60%) dan faktor kedua lama penyimpanan (8, 12, dan 16 jam). Data berupa identifikasi organoleptik ikan dan jumlah koloni bakteri. Teknik analisis data menggunakan Uji *Duncan* dan Uji *Two Way Anova*.

Hasil penelitian menunjukkan larutan ekstrak Daun Salam 60% mempertahankan mutu Ikan Mujair segar selama penyimpanan 16 jam diperoleh nilai angka kuman yaitu  $1.0 \times 10^3$  koloni/g, namun belum dapat mempertahankan kualitas organoleptik Ikan Mujair 5, hasil pemeriksaan jumlah koloni bakteri masih dibawah ambang batas SNI ( $5 \times 10^5$ ), secara organoleptik masih dibawah SNI (minimal 7).

Penelitian ini menyimpulkan bahwa larutan ekstrak Daun Salam dapat menurunkan nilai angka kuman namun berpengaruh secara organoleptik pada Ikan Mujair. Perlu dilakukan penelitian lebih lanjut dengan menggunakan penyimpanan suhu udara dingin serta upaya mempertahankan kualitas fisik secara organoleptik pada Ikan Mujair.

Kata Kunci : Ikan Mujair, Pengawet Alami, Daun Salam  
Daftar Bacaan : 41 (2004-2020)

## ABSTRACT

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THE EFFECT OF SALAM LEAVES (*Syzygium polyanthum* Wight) EXTRACT AS A NATURAL PRESERVANT ALTERNATIVE ON RAW FISH (*Oreochromis mossambicus*)

xv + 81 Pages + 7 Image + 16 Tables + 7 Attachments

Mujair fish has a high enough water and protein content so that it quickly decays. Bay leaves have antimicrobial activity that can be used to inhibit the decay process in Mujair Fish. The purpose of this study was to determine the effect of bay leaf as a natural preservative on the number of germs in Mujair fish.

This type of research is a pre-experimental with Non-Randomized Pretest-Posttest Control Group Design with a Completely Randomized Design (CRD) factorial design pattern, the first factor is the concentration of the Salam Leaf extract solution (20%, 40%, and 60%) and the second factor is storage time. (8, 12, and 16 hours). Data in the form of organoleptic identification of fish and the number of bacterial colonies. The data analysis technique used Duncan test and Two Way Anova test.

The results showed that 60% bay leaf extract solution maintained the quality of fresh tilapia fish during storage for 16 hours, the value of the germ number was  $1.0 \times 10^3$  colonies/g, but it had not been able to maintain the organoleptic quality of tilapia fish 5, the results of the examination of the number of bacterial colonies were still below the SNI threshold. ( $5 \times 10^5$ ), organoleptically still below SNI (minimum 7).

This study concluded that the bay leaf extract solution can reduce the number of germs but has an organoleptic effect on Mujair Fish. Further research needs to be done using cold storage and efforts to maintain organoleptic physical quality in Mujair Fish.

Keywords : Tilapia Fish, Natural Preservatives, Bay Leaves

Reading List : 41 (2004-2020)