

**EFFECT OF DIFFERENT STORAGE TEMPERATURE
AND PRESERVATIVE ON KEEPING QUALITY OF
SAMBAL IKAN BILIS**

By

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ABSTRACT

EFFECT OF DIFFERENT STORAGE TEMPERATURE AND PRESERVATIVE ON KEEPING QUALITY OF SAMBAL IKAN BILIS

This project was carried out with the objective to study the effect of different storage temperatures on keeping quality of Sambal Ikan Bilis, to analyze the effect of preservative on keeping quality of Sambal Ikan Bilis and to find out the acceptability of Sambal Ikan Bilis with different storage temperature.

The Sambal Ikan Bilis was made using fried ikan bilis (anchovy), onion, garlic, chili paste, oil, salt, sugar, tartaric acid and benzoic acid as preservatives as the main ingredient. The level of benzoic acid used in the sample was 0 ppm, 175 ppm and 350 ppm. The sample was kept in three different storage temperature (room, chill and frozen).

From the analysis which was carried out, it shows that at low storage temperature, the rate of rancidity acceleration in Sambal Ikan Bilis was slower. The protein content was similar for every sample even they were stored at different storage temperature and different amount of preservative was added. Microbial activity was slower due to lower storage temperature and higher level of preservative. The panelists also most preferred the Sambal Ikan Bilis which was stored at room temperature compared to chill and frozen temperature.

CHAPTER 1

INTRODUCTION

Ikan Bilis or anchovy is the best food to get animal protein and calcium for petit bourgeois and the small fishes usually roasted with salt or hard boil. It size 4 centimeter and has shiny color in its whole body but dark green in its back with clear fin. It is available to eat all bones and internal organs which has plenty protein and inorganic nitrogenous.

In this proposal, this project will produce and develop the Sambal Ikan Bilis. The ingredients, which are used is fried Ikan Bilis (anchovy), onion, garlic, chili paste, vegetable oil, salt, sugar, tartaric acid and benzoic acid.

Under the three different storage temperature, the Sambal Ikan Bilis where store at room temperature (32 °C), chill temperature (0 °C) and frozen temperature (-18 °C). The purpose is to analyze the effect of each different storage temperature and preservative to the keeping quality or shelf life of the Sambal Ikan Bilis.