

## ABSTRACT

*The purpose of this research is to know the influence of the concentration of a solution of wild ginger and long soaking against age save fish fillets of Tilapia on temperature storage. This is the research benefits can provide information about the length of shelf life fish fillets of Tilapia by used a solution of wild ginger.*

*The design of treatment on this research consisted of two factors, namely the concentration of 30%, 45%, and 60%, and long soaking 30 minutes, 60 minutes, and 90 minutes. The response of the research include a shelf life based on parameters of the total number of microbes on a 5 point of measurement, the levels of protein, and organoleptik properties. Calculation of age linear regression method using Save.*

*A preliminary analysis of the results of the study the levels of protein is 16,43%. The analysis of pH on the concentration of 30% is 4,35, the concentration of 45% is 4,35 and 60% is 3,43. Tilapia fish fillet shelf life stored at a temperature of 5°C during 8 days is 54.74 today.*

*The main research results the concentration of a solution of wild ginger correlated against age save fish fillets of Tilapia. The higher the concentration of a solution of wild ginger age save fish fillets of tilapia is getting old. Long soaking correlated against age save fish fillets of Tilapia. The longer soaking age save fish fillets of tilapia is getting old. Analysis of protein based on the selected sample (longest shelf life 2380.9 day) is 13.37%.*

*Keywords: the concentration of a solution of wild ginger, long soaking, shelf life the levels of protein, linear regression, the nature of organoleptic*