

ABSTRACT

The purpose of this research is to suspect age save jerky heart banana tempe based on the Arrhenius approach with the purpose of knowing how long a shelf life of banana jerky substitution tempe at different storage temperature based on the Arrhenius approach.

On a shelf life prediction of a product need to be done the testing parameters that affect the quality of the product before it is stored for a certain period. The parameters observed in the banana heart jerky substitution tempe prior storage include gravimetric method of moisture content and the peroxide method of titration. The parameters analyzed starting early storage on day 0.

Based on the results of the calculation of the water content in the sample of banana heart jerky kepok substitution tempe in the condition before and after the fried that is stored on a different temperature, the obtained result where water levels critical jerky according to SNI is 12% so that the shelf life of products banana heart jerky kepok substitution tempe are packed using plastic in conditions before fried at each temperature was 22 days at a temperature of 15oC, 18 days at a temperature of 25oC, and 12 days at a temperature of 35oC. While the shelf life of the products are packaged in plastic PP with the condition after fried had age save 17 days at a temperature of 15oC, 15 days at a temperature of 25oC, and 11 days at a temperature of 35oC. Whereas, based on the results of the analysis performed, the peroxide number does not indicate the presence of a peroxide number detected during storage at a temperature of 15oC, 25oC and 35oC. The results of the analysis of the protein on the banana heart jerky kepok substitution tempe were analyzed using kjedahl method, acquired the banana heart jerky protein substitution tempe is equal amounting 22,8%.

Keywords : jerky, banana, tempe, shelf life, moisture content, protein content