

ABSTRACT

At the present there is many abuse formaldehyde in a various foods, such as fresh chicken in the market. Based on the case, then one of the preservatives that was safed to use liquid smoke. The research aimed to get the best concentration liquid smoke and time of marination, until to result on characteristic fresh chicken and favored by consumers.

This method of research were carried out the preliminary research and main research. The preliminary study was determined the best concentration liquid smoke. Concentration liquid smoke used are 5 % , 10% , and 15% . The concentration was meant to expand range for concentrate on main research range was scaled down. The main research were determined the concentration liquid smoke and time of marination. The concentrate of smoke liquid used the 12,5%, 15%, and 17,5%, while time of marination used the 15 minutes, 30 minutes, and 45 minutes. Response the main research includes chemical response of the water content and pH, response of microbiology with total plate count, and sensory test toward flavor, taste, and colour.

The resulted of this research showed that the concentration of liquid smoke elected of the preliminary study was concentration of 15 % .The concentration of liquid smoke impact on total microbes and pH but not effect the water content , flavour, color and taste to fresh chicken, time of marinations impact on the total microbes, pH, and taste but not affect the water content, flavour, and of the color to the fresh chicken, the interaction of the concentration of liquid smoke and time of marination impact on colour but not effect total microbes, pH, the water content, flavour, and taste of fresh chicken.

Keywords: liquid smoke, concentration, time of marinations