# ABSTRAK

Tujuan penelitian ini adalah untuk mengetahui pengaruh konsentrasi larutan temulawak dan lama perendaman terhadap umur simpan *fillet* ikan nila pada penyimpanan suhu dingin. Manfaat penelitian ini adalah dapat memberikan informasi tentang lamanya umur simpan *fillet* ikan nila dengan menggunakan larutan temulawak.

Rancangan perlakuan pada penelitian ini terdiri dari dua faktor yaitu konsentrasi 30%, 45%, dan 60%, dan lama perendaman 30 menit,60 menit, dan 90 menit. Respon penelitian meliputi jumlah total mikroba, kadar protein, dan sifat organoleptik. Penelitian pendahuluan penentuan umur simpan *fillet* ikan nila sebelum perlakuan perendaman ke dalam larutan temulawak menggunakan metode regresi linier.

Hasil penelitian pendahuluan analisis kadar protein adalah 16,43%. Pengukuran pH pada konsentrasi 30% adalah 5,52, konsentrasi 45% adalah 4,35 dan 60% adalah 3,43. Umur simpan *fillet* ikan nila yang disimpan pada suhu 5oC selama 8 hari adalah 54,74 hari.

Hasil penelitian utama konsentrasi larutan temulawak berkorelasi terhadap umur simpan *fillet* ikan nila. Lama perendaman berkorelasi terhadap umur simpan *fillet* ikan nila. Analisis kadar protein berdasarkan sampel terpilih (umur simpan paling lama yaitu 2380,9 hari) adalah 13,37%.

Kata kunci: Konsentrasi larutan temulawak, lama perendaman, umur simpan

# 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 of the total number of microbe, the levels of protein, and organoleptic properties. Preliminary research on the determination of shelf life fish fillet tilapia before treatment is soaking into the solution using the method of linear regression of wild ginger.*

*A preliminary analysis of the results of the study the levels of protein is 16,43%. The measurement of pH on the concentration of 30% is 45%, the concentration of 5,52 is 4,35 and 60% is 3,43. Tilapia fish fillet shelf life stored at a temperature of 5oC 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. 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*