

ABSTRACT

The benefits and purposes of this research is to know the effect of types of media fermentation and salt concentrate on the characteristic of Asinan Sawi Hijau. The model of experimental design that was used in this research of making Asinan Sawi Hijau was Randomized Block Design (RAK) with 2 (two) factors, conducted 3 (three) times repetition, so that obtained 27 experimental unit. Experimental factors consisted of types of media fermentation (coconut water, whey (out liquid), water control) and salt concentrate (3%, 5%, and 7%).

Chemical response which was conducted to the Asinan Sawi Hijau was to determinate lactic acid content, pH and chloride content. Organoleptic response to the color, taste, and flavor. Microbiology response determined the total microbial of Asinan Sawi Hijau.

The research results obtained that types of media fermentation affected the color, taste, flavor, pH, and lactic acid content of the Asinan Sawi Hijau. Salt concentrate affected the taste, pH, lactic acid content, and chloride content of the Asinan Sawi Hijau. The interaction between comparison of types of media fermentation and salt concentrate affected the pH and lactic acid content of the Asinan Sawi Hijau. The best treatment was taken from types of media fermentation whey (out liquid) with salt concentrate 3%. The best experimental Asinan Sawi Hijau result contained 0,201% lactic acid, 3,29 pH, and 1,72% chloride content. The results amount of microorganisms in the sample of Asinan Sawi Hijau on dilution of 10^{-1} , 10^{-2} , 10^{-3} , 10^{-4} decreased, TBUD, $2,86 \times 10^4$ cfu/mL, $19,4 \times 10^4$ cfu/mL, 73×10^4 cfu/mL.

Keyword: Asinan sawi hijau, types of media fermentation, salt concentrate.