

## **ABSTRACT**

*The purpose of this research is to determine the correct concentration of liquid smoke coconut shell and soaking time for characteristic of dry smoked yellow catfish (*mystus nemurus*) that can be accepted by consumer.*

*There are 2 factors treatment on this research , that is using the liquid smoke(factor A) that consisting of 3 level that is 2% , 5% and 8% of liquid smoke, than the soaking time (factor B) that consisting of 10 minutes, 15 minutes and 20 minutes. The experimental design used in this study is a factorial design (3x3) in a randomized block design (RBD). The responses of this study are chemical response which is water levels using gravimetric method and protein level using kjehdahl method and organoleptic response (taste, aroma, texture, color) using hedonic test method and then to found microbiology response using Total Plate Count and analysis Polycyclic Aromatic Hydrocarbons (PAH) with HPLC method for the chosen treatment.*

*The result show that interaction between concentration of liquid smoke and soaking times was effected the water levels, protein levels , aroma and color. This research show the treatment that using 8% of liquid smoke and 20 minutes of soaking times is the best combination treatment for making the dry smoked yellow catfish that content of 39,69% of water, 39,96% of protein and that was identified 2 compound of Polycyclic Aromatic Hydrocarbons (PAH) with very low concentration < 0.25 µg/kg.*

*Key Word : Yellow Catfish (*Mystus nemurus*), Liquid Smoke, Soaking Time, Dry Smoked Catfish.*