INTISARI

Tujuan dari penelitian ini adalah untuk mengetahui kemampuan angkak dalam mengawetkan kornet sapi berdasarkan metode *Accelerated Shelf Life Testing* (ASLT), model Arrhenius.

Penelitian ini menggunakan model *Arrhenius* pada kornet daging sapi yang ditambahkan angkak dengan konsentrasi 1,5% dan tanpa penambahan angkak (kontrol), dilakukan dengan suhu penyimpanan 15^{o} C, 25^{o} C dan 35^{o} C selama penyimpanan 6 hari. Respon yang digunakan adalah respon organoleptik (warna, aroma, rasa dan keempukan), respon kimia yaitu kadar air metode gravimetri, respon kadar FFA metode titrasi, respon pH (pH meter) dan respon mikrobiologi metode *Total Plate Count* (TPC).

Berdasarkan hasil pendugaan umur simpan parameter kadar air kornet daging sapi dengan penambahan angkak konsentrasi 1,5% yang disimpan pada suhu 15^{o} C, 25^{o} C dan 35^{o} C memiliki umur simpan 117,36 jam, 109,36 jam dan 94,56 jam. Sedangkan hasil pendugaan umur simpan kornet daging sapi tanpa penambahan angkak (kontrol) memiliki umur simpan 104,16 jam, 80,8 jam dan 69,4 jam.

Berdasarkan hasil pendugaan umur simpan parameter kadar asam lemak bebas kornet daging sapi dengan penambahan angkak konsentrasi 1,5% yang disimpan pada suhu 15^{o} C, 25^{o} C dan 35^{o} C memiliki umur simpan 155,52 jam, 137,52 jam dan 102,16 jam. Sedangkan hasil pendugaan umur simpan kornet daging sapi tanpa penambahan angkak (kontrol) memiliki umur simpan 48,24 jam, 40,24 jam dan 27,12 jam.

Berdasarkan hasil pendugaan umur simpan parameter pH kornet daging sapi dengan penambahan angkak konsentrasi 1,5% yang disimpan pada suhu 15^{o} C, 25^{o} C dan 35^{o} C memiliki umur simpan 165,4 jam, 157,44 jam dan 128,32 jam. Sedangkan hasil pendugaan umur simpan kornet daging sapi tanpa penambahan angkak (kontrol) memiliki umur simpan 94,8 jam, 62,32 jam dan 59 jam.

Berdasarkan hasil pendugaan umur simpan parameter total mikroba kornet daging sapi dengan penambahan angkak konsentrasi 1,5% yang disimpan pada suhu 15^{o} C, 25^{o} C dan 35^{o} C memiliki umur simpan 232,56 jam, 162,48 jam dan 124,24 jam. Sedangkan hasil pendugaan umur simpan kornet daging sapi tanpa penambahan angkak (kontrol) memiliki umur simpan 103,44 jam, 87,12 jam dan 85,44 jam.

Kata kunci : Angkak, Kornet Angkak, Umur Simpan, Model *Arrhenius*

ABSTRACT

The purpose of this research is to determine the effect of red fermented rice in preserving corned beef based on Accelerated Shelf Life Testing (ASLT) method, Arrhenius model.

This research was conducted used Arrhenius model of corned beef which red fermented rice on a concentration of 1,5% and without addition of red fermented rice (control), as well as the premises in storage at 15°C, 25°C and 35°C for 6 days. The responses of this research are chemical response moisture content (gravimetric method), organoleptic response (colour, flavour, taste and tenderness), free fatty acid response (titration method), pH response (ph meter) and microbiological response (Total Plate Count method).

Based on the estimation of shelf life parameter of moisture content of corned beef with addition of red fermented rice concentration 1,5% on temperature storage at 15° C, 25° C and 35° C have shelf life 117,36 hours, 109,36 hours and 94,56 hours. While the estimates of shelf life of corned beef savings without addition of red fermented rice (control) has a shelf life of 104,16 hours, 80,8 hours and 69,4 hours.

Based on the estimation of shelf life parameter of free fatty acid content of corned beef with addition of red fermented rice concentration 1,5% on temperature storage at 15° C, 25° C and 35° C have shelf life 155,52 hours, 137,52 hours and 102,16 hours. While the estimates of shelf life of corned beef savings without addition of red fermented rice (control) has a shelf life of 48,24 hours, 40,24 hours and 27,12 hours.

Based on the estimation of shelf life parameter of pH content of corned beef with addition of red fermented rice concentration 1.5% on temperature storage at 15° C, 25° C and 35° C have shelf life 165,4 hours, 157,44 hours and 128,32 hours. While the estimates of shelf life of corned beef savings without addition of red fermented rice (control) has a shelf life of 94,8 hours, 62,32 hours and 59 hours.

Based on the estimation of shelf life parameter of microbial content of corned beef with the addition of red fermented rice concentration 1.5% on temperature storage at 15° C, 25° C and 35° C have shelf life 232,56 hours, 162,48 hours and 124,24 hours. While the estimates of shelf life of corned beef savings without addition of red fermented rice (control) has a shelf life of 103,44 hours, 87,12 hours and 85,44 hours.

Keywords : Red Fermented Rice, Red Fermented Rice Corned, Shelf Life, Arrhenius Model