

ABSTRACT

The purpose of this research is to determine the best use of cinnamon as an antimicrobial in snack kernas, and know the age of snack savory snack fish kernas with Arrhenius model.

This research was conducted to estimate the shelf life of snack kernas using Arrhenius method by storing kernas at different storage temperature that is 25°C, 35°C and 40°C for 5 days and observed change of product quality every day. Parameters analyzed were moisture content, total microbial count and protein content..

The use of cinnamon extract in a tuna snack can slow the damage caused by the increase in water content. Based on the result of water content analysis on snack kernas of tuna obtained product age at each temperature is 6 days at temperature 25°C, 3 day at temperature 35°C and 2 day at temperature 40°C. Based on the result of total microbial analysis on snack kernas of tuna obtained product age at each temperature is 4 days at 25°C, 3 days at 35°C, and 2 days at 40°C. Based on the results of analysis of protein content in snack kernas of tuna obtained age of store product at each temperature is 48 days at temperature 25°C, 28 day at temperature 35°C, and 23 day at temperature 40°C.

Keywords: fish snack, tuna, shelf life, water content, protein content, total microbes