

Abstrac

A study titled the effect of dilution grade of coconut shell liquid smoke and fish species on the characteristics of smoked fish. The purpose of this research is to obtain the result from the utilization of coconut shell liquid smoke as a preservative in fish product that will improve the quality, and to determine the fish species and dilution of the most optimum liquid smoke used as preservative in fish products. Types of fish used in this study are tilapia, catfish, groupers, and snapper.

This study consists of preliminary research and main research. The preliminary study was conducted to determine the grade of selected liquid smoke between grade 1 and grade 2, the response tested was organoleptic response consisting of, aroma, texture and color with hedonic test method. The main research was conducted to determine the effect of liquid smoke dilution, fish species, and the interaction of dilution of liquid smoke and fish species to dry fish smoke characteristic with anava randomized block design method, tested analysis response of physical color, moisture content, free fatty acid content, protein, and rancidity

The result of the preliminary research is known grade grade of liquid smoke that is grade II. The results of the main research is known liquid smoke dilution influence on water content, protein levels, free fatty acids, color. The types of fish affect the levels of protein, free fatty acids, rancidity, moisture content, and color physical analysis. The interaction of dilution of liquid smoke and fish species affects water content, protein content, free fatty acid content, and rancidity. The result of the selected dilution is 10x dilution.