

THE EFFECTIVENESS OF LIQUID SMOKE USE COCONUT SHELL CHARCOAL TO MAINTAIN THE QUALITY OF PRESERVED FRESH WATER FISH.

Jajang Pirmansyah, 2018.

ABSTRACT

This study entitled "The Effectiveness of Liquid Smoke Use Coconut Shell Charcoal to Maintain the Quality of Preserved Fresh Water Fish". The purpose of this research is to gain knowledge about the best concentration of coconut shell charcoal smoke in maintaining the quality of freshwater fish preserves. This study was conducted for 3 weeks. In this study used the Experimental method with Complete Random Design (RAL) design consisting of 4 treatments and 6 repetitions. The sample used is carp (*Osphronemus gurami*) amounted to 24 tail with the same age obtained from farmers of fish cultivated. Parameters in this study were protein content, amount of bacterial TPC, and organoleptic found in fish. The concentration used to fish is different, starting from the concentration of 6%, 7,5%, 9% and 10,5%. The data show one of four treatments used as preservatives in freshwater fish, the best preserved quality in the use of liquid smoke in fish occurs in fish given the smoke smoke concentration of 10.5% in the level of confidence $\alpha = 0.05$

Keywords: Liquid Smoke, *Osphronemus gouramy*, Protein, TPC Bacteria, and Organoleptic