ABSTRAK

EVI MEGA ARDILA. Potensi Ekstrak Kemangi Sebagai Pengawet Alami Ikan Teri Segar. Dibimbing oleh SITI AMINAH dan NURHIDAJAH

Ikan teri merupakan salah satu sumber daya ikan terbanyak yang berada di perairan laut Indonesia. Ikan teri merupakan bahan pangan yang memilik kandungan protein yang tinggi sehingga bersifat mudah rusak akibat pertumbuhan bakteri. Daun kemangi (*Ocimum basilicum L*.) memiliki kandungan senyawa *fenolik, saponin, flavonoid, alkaloid, terpenoid, tannin, triterpenoid, asam heksauronat, xilosa, asam metil,asam ursolat* dan kandungan paling utamanya minyak atsiri senyawa-senyawa tersebut dapat digunakan sebagai antibakteri yang memiliki aktivitas penghambatan pertumbuhan bakteri. Penelitian ini bertujuan untuk mengkaji pengaruh konsentrasi ekstrak kemangi terhadap aktivitas total bakteri, derajat keasaman (pH), kadar air, dan mutu sensori ikan teri. Penelitian ini berjenis eksperimen menggunakan Rancangan Acak Lengkap (RAL) monofaktor. Prosedur pembuatan esktrak kemangi dengan perbandingan bahan dan pelarut air 1:4 (v/b) kemudian diekstraksi dengan menghaluskan bahan yang sudah ditimbang sesuai dengan konsentrasi. Variabel independent yang digunakan adalah variasi konsentrasi ekstrak kemangi (0,10,20,30,40,50 persen) dengan 4 kali ulangan, analisis dilakukan terhadap total bakteri, pH, kadar air, dan mutu sensori. Perbedaan konsentrasi ekstrak kemangi memberikan pengaruh sangat nyata terhadap total bakteri, pH, kadar air, aroma dan tekstur, tetapi tidak berpengaruh nyata terhadap warna ikan teri. Hasil terbaik diperoleh pada konsentrasi ekstrak kemangi 50% dengan nilai mutu hedonik warna sebesar 2,40, tekstur sebesar 2,45, aroma sebesar 2,65, pH 5,55, kadar air 89,65%, dan total bakteri $6.2x10^4$ CFU/g.

Kata Kunci : Ikan teri, ekstrak kemangi, total bakteri, pH, kadar air, dan mutu sensori

ABSTRACT

EVI MEGA ARDILA. Potential of Basil Extract as a Natural Preservative of Fresh Anchovy. Supervised by SITI AMINAH and NURHIDAJAH

Anchovy is one of the most fish resources in the Indonesian sea waters. Anchovy is a food that has a high protein content so it is easily damaged due to bacterial growth. Basil leaves (*Ocimum basilicum L*.) contain phenolic compounds, saponins, flavonoids, alkaloids, terpenoids, tannins, triterpenoids, hexauronic acids, xylose, methyl acids, ursolic acids and most importantly the essential oils of these compounds can be used as antibacterials has bacterial growth inhibitory activity. This study aims to examine the effect of basil extract concentration on total bacterial activity, acidity (pH), water content, and sensory quality of anchovies. This research is an experimental type using a monofactor completely randomized design (CRD). The procedure for making basil extract with a ratio of ingredients and water solvent 1: 4 (v / b) is then extracted by smoothing the material that has been weighed according to concentration. The independent variable used was the variation of the concentration of basil extract (0,10,20,30,40.50 percent) with 4 replications, the analysis was carried out on the total bacteria, pH, water content, and sensory quality. The difference in the concentration of basil extract gives a very significant effect on total bacteria, pH, water content, aroma and texture, but does not significantly affect the color of anchovy. The best results were obtained at a basil extract concentration of 50% with a color hedonic quality value of 2.40, texture of 2.45, aroma of 2.65, pH 5.55, moisture content of 89.65%, and total bacteria 6.2x104 CFU / g.

Keywords: anchovy, basil extract, antibacterial, total bacteria, pH, water content, and sensory quality