

Edible coating application of Kecombrang leaves to reduce gourami sausage damage

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Abstract	Gourami sausage is a processed fish product which have short shelf life. To extend shelf life, sodium nitrate as artificial preservative (synthetic) was used. However, if it consumed continuously, the synthetic preservative induced negative effects to human health. Another alternative to avoid the use of synthetic preservative is using antimicrobial edible coatings. In this regard, Kecombrang (<i>Nicolaiaspeciosa</i>) leaves contain bioactive compounds that able to act as natural anti-microbial for edible coating production. This research aimed to know the effect of different level of Kecombrang leave concentrate in edible coating to the microbial growth inhibition in fish sausage gourami during storage at low-temperature storage (+/- 4 degrees C). The result shows that edible coating contained natural anti-microbial have inhibitory effect to total mold and yeast, bacteria, and microbial. The addition of 4% concentrate of Kecombrang leaves shows better in suppressing the growth of mold and yeast, bacteria, and microbe.
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