

The effect of edible coating contained Kecombrang leaves concentrate on gourami fish fillet quality

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Abstract	Gourami fillet is fishery product that perishable and has short shelf life. To prolongs its shelf life, the application of edible coating could be performed. Edible coating is a thin layer that covers food products and serves as a protector against mass transfer (such as moisture, oxygen, light, lipids, and solutes) and as an additive carrier. Kecombrang contains bioactive compounds that act as antimicrobials. This study was aimed to know the effect of concentration addition of Kecombrang leaves concentrate to gourami fillet quality during storage at +/- 4 degrees C. The experimental design used was Randomized Complete Design. The treatments were concentration of added concentrate of Kecombrang leaves (K) at amount of 1% (K1), 2% (K2), 3% (K3), and 4% (K4). The results showed that the application of edible coating contained Kecombrang leaves concentrates at concentration of 4% on gourami fillets showed best results according to color intensity, pH, free fatty acid content, and the total plate count of bacteria.
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