

Application of Concentrates Flower Kecombrang on Edible Coating as Antioxidant to Suppress Damage on Gourami Sausage

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Abstract	<p>Gourami is popular in the community and can develop to gourami sausage to increase economic value. However, foods based on fish are easily damage because microorganism and oxidative damage that was caused by fatty acids content in fish is high. Preservation fatty foods are by giving an antioxidant compound. Kecombrang is contained bioactive compounds as antioxidant and antimicrobial; it can maintain the quality and extend the shelf life of various foods product. This research purpose is to know the effect of concentration of concentrates addition on the edible coating to oxidative damage of gourami sausage during storage. The design used Completely Randomized Design. The factors were concentration concentrates addition on the edible coating, consist of 1%, 2%, 3%, and 4%. The variables are chemical characteristic of edible coating (total phenolic content, total flavonoids content, antioxidant activity), and the quality of gourami sausage during storage (free fatty acid levels (FFA) and malondialdehyd levels (MDA)). The results showed that addition of the concentrates of flower kecombrang was able to prevent oxidative damage on gourami sausage during storage. Concentrate on flower kecombrang causes the FFA and MDA levels are relatively stable. Concentration 4% of concentrate in edible coating had total phenolic content, total flavonoid content, and antioxidant activity higher than concentration of 1%, 2%, and 3%. Concentration 2% of concentrate in edible coating is already able to suppress oxidative damage on gourami sausage by lowering FFA and MDA levels, that scores are 0,812% FFA and 0,155 mu mol MDA/g sample with the addition concentrate of fruit kecombrang, and 0,792% FFA and 0,143 mu mol MDA/g sample with the addition of flower kecombrang.</p>
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