

Physicochemical Analysis of Gouramy Fish Sausage with Kecombrang Edible Coating Addition

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Abstract	<p>Gouramy fish sausage is one of the processed fish meat products that perishable food both physics and chemical caused by microbiology activity. The edible coating is added kecombrang concentration can inhibit physicochemical destruction of gouramy fish sausage during storage. kecombrang plants proved to have antioxidant and antimicrobial compounds that serve to inhibit the destruction of food. The aim of this research is 1. To know the effect of the kecombrang plants concentrates type on the edible coating on the quality of gouramy sausage during storage; 2. To know the effect of concentration of kecombrang concentrate type to the quality of gouramy sausage during storage; 3. To know the effect of interaction between type of kecombrang extract and concentration of kecombrang extract on the quality of gouramy sausage during storage. The research uses a completely randomized design (CRD) with two factors and four variables. The results showed that the concentration of flower concentration added to the edible coating gave good result to gouramy sausage when viewed from the variable of formol value, the treatment of stem rods gave a good result from the hardness variables, the intensity of the color and the pH. It best concentration is given to edible coatings for application in gouramy fish sausage as a preservative is a 4% concentration of concentrated addition of starch in terms of the value of 36.77 flower formol; fruit 45,18; stem 37,47; leaf 47.98 and pH value of 6.93 flowers; fruit 6.90; stem 6.95; leaf 6.91. Edible coating of flower kecombrang with 4% concentration give the best result to gouramy sausage quality that is hardness 1,5 kg/cm(2); color 24,7; pH 6.93 and formol value 36.77%.</p>
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