SHELF LIFE DETERMINATION OF SOME PIZZA HUT PRODUCT BASED ON MICROBIOLOGY AND ORGANOLEPTIC ANALYSIS

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ABSTRACT

Shelf life is the time interval from the products are manufactured until the products are still acceptable to be marketed, with excellent quality as promised. Pizza Hut produces a variety of food products like salad, spaghetti, garlic spread, and meatball. All these products have different characteristics so that the shelf life of each product is different. The objective of this research was to determine the influence of storage time at chilling temperatures on the changes in quality of some products at Pizza Hut restaurant, particularly to determine the time limit of storage at chilling temperature. Determination of shelf life based on the analysis of microbiology Total Plate Count (TPC) and organoleptic analysis (rating and hedonic rating test) including color, texture, aroma, and taste. The research used completely randomized design (CRD) with one factor the storage duration. The research used analysis of variance (ANOVA) and followed Duncan test if there was any significant difference. Analysis of data showed that there was significant influence (p<0.05) of the storage duration on the number of bacterial content of storage beef burger, chicken sausage, beef strip, Italian sausage, chicken wing, garlic spread, spaghetti, three color veggie salad, and smoked beef bruschetta. Overall, analysis of data also showed that the storage duration had given influence significantly (p<0.05) towards organoleptic qualities of products. Based on analysis of microbiology and organoleptic, beef burger, chicken sausage, Italian sausage, and spaghetti shelf life were three days in chiller, while meatballs and chicken wings shelf life were four days in chiller. Meanwhile, beef strip shelf life was two days in inset maketable, three color veggie salad shelf life was two days in chiller, smoked beef bruschetta shelf life was eight hours in retarder, and garlic spread shelf life was one day at room temperature.

Keywords : Shelf life, chilling temperature, limit of storage, storage duration