

Kesan Suhu Pengeringan dan Penggaraman Terhadap Kualiti Ikan Tongkol Kering (*Euthynnus Affinis*) (Effect of Drying and Salting on the Quality of Dried Fish (*Euthynnus affinis*))

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Abstract

A study was carried out to study the effect of drying temperature (50, 60, 70°C) and salt concentration (3, 5, 7%) on quality of dried *Euthynnus affinis* (tongkol). The proximate analysis showed significant different ($p < 0.05$) in all proximate values, especially the protein content (76.66%) of the fish dried at 50°C. Higher drying temperature and salt concentration tend to produce darker (72.39) dried fish products. Water holding capacity (WHC) of the product was rather low ranging from 3.43-3.66 ml/g sample. The water activity (aw) of the dried fish was 0.76 or less, which is suitable for storage purposes, controlling the microbial growth, inhibit enzyme activity and fulfilled the packaging requirement.

[Kajian terhadap kesan suhu pengeringan (50, 60, 70°C) dan kepekatan garam (3, 5, 7%) terhadap kualiti ikan tongkol (*Euthynnus affinis*) telah dilakukan. Analisis kandungan proksimat menunjukkan nilai yang berbeza secara bererti ($p < 0.05$), terutama kandungan protein (76.66%) ikan yang dikering pada suhu 50°C. Pengeringan pada suhu dan kepekatan garam yang tinggi cenderung untuk menghasilkan ikan tongkol kering dengan wama yang agak gelap (72.39). Ikan tongkol kering memiliki keupayaan memegang air yang rendah iaitu antara 3.43-3.66 ml/g sampel. Aktiviti air (aw) ikon tongkol yang hanya mencapai 0.76 atau kurang, merupakan tahap yang paling baik untuk tujuan penyimpanan, dan dapat mengawal pertumbuhan mikroorganisma, merencat aktiviti enzim dan memenuhi keperluan pembungkusan]