

KAJIAN LITERATUR PENGARUH PERBEDAAN SUHU TERHADAP PENURUNAN MUTU SELAMA PENYIMPANAN PADA ANEKA SAUS SAMBAL

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ABSTRAK

Sambal atau saus adalah bahan pelengkap yang mendominasi pasaran. Tapi, banyak produk tidak mencantumkan masa kadaluarsa. Saus sambal umumnya tidak bisa sekali habis konsumsi sehingga perlu penyimpanan agar lebih awet. Kerusakan utamanya dicirikan pada perubahan karakteristik secara fisik, kimia, mikrobiologi, maupun organoleptik. Berbagai penelitian mengenai umur simpan saus sambal banyak dilakukan, sehingga tujuan penelitian adalah mengidentifikasi, menganalisis, dan membandingkan sumber literatur berupa hasil penelitian yang mengemukakan pengaruh perbedaan suhu terhadap penurunan mutu pada saus dan sambal, sehingga diharapkan bermanfaat untuk dijadikan sebagai referensi upaya untuk mengendalikan kerusakan saus dan sambal dengan melakukan penyimpanan yang terbaik. Terdapat 5 kelompok saus sambal yaitu saus cabai, saus tomat, sambal bawang, saus buah, dan sambal andaliman. Saus sambal disimpan dalam tiga suhu berbeda (suhu rendah, ruang, dan tinggi) dengan metode *Accelerated Shelf Life Test* (ASLT) dan model Arrhenius. Berdasarkan hasil penelitian, pada penyimpanan suhu rendah saus sambal bertahan lebih lama dari penyimpanan suhu ruang dan tinggi yaitu 34–170 hari. Sedangkan pada penyimpanan suhu ruang dan suhu tinggi masing-masing bertahan selama 23–98 hari dan 21–54 hari. Banyak faktor yang mempengaruhi umur simpan produk baik secara intrinsik berupa Aw, pH, dan nutrisi maupun secara ekstrinsik berupa proses produksi, pengemasan, penyimpanan dan distribusi produk.

Kata Kunci: Kajian, literatur, ASLT, Arrhenius, saus, sambal

LITERATURE REVIEW OF THE EFFECTS DIFFERENT TEMPERATURE ON DETERIORATION OF QUALITY DURING STORAGE ON VARIOUS SAUCE

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ABSTRACT

Sambal or sauce is a supplementary ingredient that dominates the market. But, many products do not include an expiration period. Sambal sauce generally can not be consumed once, so it needs storage to be more durable. The main damage is characterized by changes in physical, chemical, microbiological, and organoleptic characteristics. Various studies on the shelf life of sauces have been carried out, so the purpose of this study is to identify, analyze, and compare literature sources in the form of research results that show the effect of temperature differences on the chemical, microbiological and organoleptic properties of various chili sauces, so it is expected to be useful for serve as a reference for efforts to control damage to sauces or chilli sauce by making the best storage. There are 5 groups of sauces, they are chili sauce, tomato sauce, onion chili sauce, fruit sauce and andaliman sambal. The sauces is stored in three different temperatures (low, room and high temperatures) with the Accelerated Shelf Life Test (ASLT) method and Arrhenius model. Based on the results of the study, there is a low temperature storage of sauces last longer than room temperature and high storage that is 34–170 days. While at room temperature and high temperature storage each lasted for 23–98 days and 21–54 days. There are many factors that affect to shelf life product that is intrinsically such as Aw, pH, and nutrients as well as extrinsically such as production, packaging, and distribution process.

Keywords: Study, literature, ASLT, Arrhenius, sauce, chilli sauce