ABSTRAK

Indah Rahmawati (Dibimbing oleh Evi Liviawaty dan Rusky Intan Pratama). 2023. Masa Simpan Nori *Eucheuma spinosum* Menggunakan Kemasan Vakum Aluminium Foil Dengan Metode *Accelerated Shelf Life Test* (ASLT) Model *Arrhenius*.

Riset ini bertujuan untuk mengetahui masa simpan nori *Eucheuma spinosum* menggunakan kemasan aluminium foil yang divakum dengan metode *Accelerated Shelf Life Test* (ASLT) model *Arrhenius*. Riset ini dilaksanakan di Laboratorium Pengolahan Hasil Perikanan, Fakultas Perikanan dan Ilmu Kelautan Universitas Padjadjaran pada bulan Oktober sampai bulan Desember 2022. Riset ini menggunakan metode eksperimental yang terdiri dari perlakuan kemasan vakum aluminium foil dengan dua suhu akselerasi yaitu 25°C dan 35°C. Pengamatan yang dilakukan meliputi karakteristik organoleptik berdasarkan *score sheet* terhadap kenampakan, aroma, tekstur dan rasa serta pengujian kadar air. Penentuan masa simpan ditentukan berdasarkan parameter dengan nilai energi aktivasi terkecil yaitu pada parameter tekstur. Hasil riset menunjukkan bahwa masa simpan nori *Eucheuma spinosum* menggunakan kemasan vakum aluminium foil selama 102 hari pada suhu penyimpanan 25°C. Sedangkan nori *Eucheuma spinosum* memiliki masa simpan selama 95 hari pada suhu penyimpanan 35°C.

Kata kunci: *Aluminium foil, Eucheuma spinosum, masa simpan, nori, pengemasan, vakum*

ABSTRACT

Indah Rahmawati (Supervised by Evi Liviawaty and Rusky Intan Pratama). 2023. Shelf Life of Nori *Eucheuma spinosum* Using Aluminum Foil Vacuum Packaging With Accelerated Shelf Life Test (ASLT) Method Arrhenius Model.

This research aims to determine the shelf life of *Eucheuma spinosum* nori using vacuum aluminum foil packaging using the Accelerated Shelf Life Test (ASLT) method of the Arrhenius model. This research was conducted at the Fisheries Product Processing Laboratory, Faculty of Fisheries and Marine Sciences, Padjadjaran University on October to December, 2022. This research used an experimental method consisting of treating aluminum foil vacuum packaging with two acceleration temperatures, namely 25°C and 35°C. Observations made included organoleptic characteristics based on the score sheet on appearance, aroma, texture and taste as well as testing for water content. The determination of the shelf life is determined based on the parameter with the smallest activation energy value, namely the texture parameter. The results showed that the shelf life of *Eucheuma spinosum* nori using aluminum foil vacuum packaging was 102 days at a storage temperature of 25°C. Meanwhile, *Eucheuma spinosum* nori has a shelf life of 95 days at a storage temperature of 35°C.

Keywords: *Aluminium foil, Eucheuma spinosum, nori, packaging, shelf life, vacuum*