

ABSTRAK.

Ikan, produk hewani yang mudah membusuk, contohnya ikan patin. Cara untuk memperpanjang umur simpannya dengan *edible coating* yang ditambah ekstrak daun mimba sebagai antibakteri. Tujuan penelitian mengetahui pengaruh ekstrak daun mimba sebagai antibakteri pada *edible coating* ikan patin segar yang disimpan pada suhu refrigerator. Penelitian menggunakan desain eksperimen rancangan acak lengkap 2 variabel bebas, diulang 2 kali. Variabel bebas pertama yaitu konsentrasi ekstrak daun mimba dengan taraf 2,5; 5; 7,5% v/v. Variabel bebas kedua yaitu lama penyimpanan dengan taraf 0, 2, 3 hari. Hasil uji ANOVA menunjukkan konsentrasi ekstrak daun mimba dan lama fermentasi memengaruhi mutu daging ikan patin yang dilapis dan disimpan pada refrigerator kecuali pada parameter kadar air. Formulasi terbaik diperoleh pada *edible coating* ekstrak daun mimba konsentrasi 7,5% v/v dengan waktu penyimpanan 3 hari. Mutu ikan yang dicoating memiliki kadar air 72,05% bk, abu 2,66% bk, protein 9,33% bk, lemak 1,91% bk, karbohidrat 14,06% bk dan TPC 5,57 log CFU/g. Hasil uji organoleptik pada ikan yang digoreng tanpa bumbu menunjukkan warna daging ikan patin putih pucat (skor 3,7), tekstur daging ikan lembut (skor 3,6), aroma ikan patin amis (khas ikan) (skor 3,6), dan rasa daging ikan tidak pahit (skor 3,7) yang disukai panelis.

Kata kunci: aroma khas ikan, *edible coating*, ekstrak daun mimba, ikan patin, pengawet alami

ABSTRACT.

Fish, animal products that rot easily, for example catfish. The way to extend the shelf life is with edible coating which is added with neem leaf extract as an antibacterial. The research objective was to find out the effect of neem leaf extract as an antibacterial on coated fresh catfish during cold stored. The study used a completely randomized design with two independent variables and two repetitions. The first independent variable is the concentration of neem leaf extract with levels of 2.5; 5; 7.5% v/v. The second independent variable is storage time with a level of 0, 2, 3 days. The results of the ANOVA test showed that the concentration of neem leaf extract and the duration of storage time affected the quality of catfish meat which was coated and stored in the refrigerator except for the moisture content parameter. The best formulation was obtained in edible coating with a concentration of 7.5% neem leaf extract and storage time of 3 days. The quality of the coated fish had a moisture content of 72.05% db, ash 2.66% db, protein 9.33% db, fat 1.91% db, carbohydrates 14.06% db and TPC 5.57 log CFU/g. The results of the organoleptic test on fish fried without seasoning showed the color of catfish meat was pale white (ln 3,7), the texture of fish meat was soft (ln 3,6), the aroma of catfish was fishy (ln 3,6) and the taste of fish meat was not bitter (ln 3,) which the panelists liked.

Keywords: aroma of fish, catfish, edible coating, natural preservatives, neem leaf extract