

ABSTRACT

The purpose of this research is to know correlation of fermentation time of tilapia fish (size 5-8 cm) to Bekasam product. The benefit of this research is to provide information to the community about the diversification of processed products of fishery, Bekasam which is rich in nutrient content and has long lasting power.

The experiment design used is Simple Linear Regression method. Factors in this research were fermentation of selected formulation (F) with fermentation length (t) with 3 treatment levels, namely F_{1t_1} , F_{1t_2} , F_{1t_3} . Microbiological response and chemical response carried out in preliminary research that is analysis of microorganism type and laktat acid analysis qualitatively. Chemical responses performed on the main research include lactic acid, starch, protein, pH and water content, while for organoleptic responses include cooked taste and flavor of Bekasam.

The results showed that microorganisms that play a role in the process of fermentation Bekasam tilapia fish is Lactid Acid Bacteria and type of acid produced is lactid acid. The difference in duration of fermentation correlates to lactic acid content, starch, protein, pH and water, whereas in organoleptic response correlates to attribute of Bekasam taste and flavor that has been cooked.

Keywords: tilapia fish, salt, white rice, fermentation, Bekasam.