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| <b>Title</b>           | Development on the Crispy Seasoning Product from Snakeskin Gourami ( <i>Trichogaster pectoralis</i> ) |
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### Abstract

Development on the crispy seasoning product from Snakeskin Gourami (*Trichogaster pectoralis*) The objective was to study the sauce seasoned fried fish products that affect on the level of consumer acceptance were seafood sauce, Suki Sauce, recipe sauce, and chicken sauce (control) by evaluating the organoleptic acceptability of color, aroma, taste, texture and overall liking. The panelists were 30 evaluators from representative sampling of students, teachers, educators and the general public. The experimental was randomized completely block design (RCBD) and data were analyzed statistically by mean ( $\bar{x}$ ) and standard deviation (SD). Then analyzed variability and compare the differences of experiments using (Duncan's New Multiple Range Test DMRT: Duncan) with programs at a confidence level of 95 percent. The result found that using a formula different effect on the level of acceptance in the consumer sensory difference was statistically significant ( $p \leq 0.05$ ), Namely development fish fried flavor product recipe sauce. The level of acceptance of consumers most seafood sauce chicken sauce (control) has a rating acceptable to consumers minimal, respectively. Since the recipe sauce recipe was a new flavor of food products made from fish, a meat dish and bring it up. The flavor with a spicy sauce makes a tasty fried fish and more acceptable to the consumer. Therefore, in this study recipe sauce recognition from consumer fried seasoning fish products most.