

UJI ORGANOLEPTIK DAN DAYA SIMPAN LAWAR KLUNGGAH

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ABSTRAK

Penelitian ini bertujuan untuk menentukan 1) formula lawar klungga Desa Tua, Kecamatan Marga, Kabupaten Tabanan, 2) kualitas lawar klungga khas Desa Tua, Kecamatan Marga, Kabupaten Tabanan dengan menggunakan kemasan modern yaitu *vakum* dan *frozen*. Penelitian ini menggunakan metode eksperimen, dengan data dikumpulkan melalui lembar observasi. Formula lawar klungga diperoleh dari 2 kali pra-eksperimen, sedangkan uji kualitas dilakukan melalui uji mutu hedonic oleh 4 panelis ahli dari Program Studi Pendidikan Vokasional Seni Kuliner, Universitas Pendidikan Ganesha. Data kemudian dianalisis menggunakan teknik deskriptif kuantitatif. Hasil penelitian menunjukkan; 1) Formula lawar klungga : klungga 700 gram, daging ayam 300 gram. Bumbu *basa genep*: bawang merah 100 gram, bawang putih 95 gram, cabai 135 gram, ketumbar 5 gram, kemiri 15 gram, kencur 20 gram, laos 10 gram, jahe 10 gram, kunyit 20 gram, dan minyak goreng 50 gram. Pembuatan dengan mengukus klungga dan daging ayam hingga matang lalu mencincangnya. Klungga dipotong tipis. Selanjutnya bumbu *basa genep* dihaluskan dan ditumis dengan minyak. Campurkan klungga daging ayam, *basa genep*, garam, lada, dan terasi dalam wadah aduk hingga rata. Lawar klungga siap disajikan. 2) kualitas lawar klungga yang dilihat dari aspek rasa, warna dan tekstur yang baik hingga dua minggu. Pada minggu pertama, dari segi warna dan tekstur, rata-rata nilai panelis sebesar 2,75, dan dari segi rasa sebesar 3,00, termasuk dalam (kategori “Baik”). Pada minggu kedua, warna dan tekstur mendapat nilai rata-rata 2,25 (kategori “Cukup”), sedangkan rasa tetap berada pada nilai 2,75 (kategori “Baik”). Sehingga dengan ditemukan formula lawar klungga dan metode penyimpanan *vakum* dan *frozen*.

Kata kunci: uji organoleptik, lawar klungga, *vakum* dan *frozen*.

ORGANOLEPTIC TESTING AND SHELF LIFE OF LAWAR KLUNGGAH

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ABSTRACT

This study aims to determine 1) the formula for lawar klungah from Desa Tua, Marga District, Tabanan Regency, 2) the quality of lawar klungah from Desa Tua, Marga District, Tabanan Regency using modern packaging, namely vacuum and frozen packaging. This study used an experimental method, with data collected through observation sheets. The lawar klungah formula was obtained from two preliminary experiments, while the quality assessment was conducted through a hedonic quality test by four expert panelists from the Vocational Education Programme in Culinary Arts, Ganesha University of Education. The data was then analysed using quantitative descriptive techniques. The research results showed: 1) Lawar klungah formula: 700 grams of klungah, 300 grams of chicken meat. Basic seasoning: 100 grams of red onions, 95 grams of garlic, 135 grams of chili peppers, 5 grams of coriander, 15 grams of candlenuts, 20 grams of galangal, 10 grams of ginger, 10 grams of turmeric, 20 grams of turmeric, and 50 grams of cooking oil. Preparation: Steam the klungah and chicken meat until cooked, then mince them. Slice the klungah thinly. Next, grind the basic spices and sauté them in oil. Mix the klungah, chicken meat, basic spices, salt, pepper, and shrimp paste in a bowl and stir until well combined. The klungah lawar is ready to serve. 2) The quality of lawar klungah in terms of taste, colour and texture remained good for up to two weeks. In the first week, in terms of colour and texture, the average panelist score was 2.75, and in terms of taste, it was 3.00, which falls into the 'Good' category. In the second week, colour and texture received an average score of 2.25 (category 'Fair'), while taste remained at 2.75 (category 'Good'). Thus, the formula for lawar klungah and the vacuum and frozen storage methods were found.

Keywords: *organoleptic test, lawar klungah, vacuum and frozen*