

**PENGARUH LAMA FERMENTASI TERHADAP KARAKTERISTIK KIMIA,  
ORGANOLEPTIK DAN *TOTAL PLATE COUNT* (TPC) CUMI KERING (*Loligo sp.*)**

**ABSTRAK**

This Study aimed to determine the effects of fermentation time on chemical, organoleptic characteristics and total plate count of dried squid (*Loligo sp*) product. This study used 3 treatments of fermentations time namely treatment 0 (1 day of fermentation), treatment A (3 day of fermentation) and treatment B (5 day of fermentation). The results showed that fermentation time significantly affected the chemical characteristics of dry squid. The highest protein content was observed in treatment 0 ( $40.38 \pm 0,92\%$ ) and the lowest water content was in treatment 0 ( $12.49 \pm 1,17\%$ ) while the lowest pH level was in treatment A ( $6,01 \pm 0,01\%$ ). The organoleptic characteristics including appearance, aroma. Taste and texture were more preferred in treatment A than in other treatments. The Lowest total plate count in treatment B was  $5,84 \pm 1.3 \log 10$  CFU/mL

Keywords: Dried squid, chemical characteristics, organoleptic, Total Plate Count