

BAB IV

KESIMPULAN

1. Proses soaking dengan larutan fosfat (STPP) sebelum udang dibekukan dapat meningkatkan WHC udang sehingga kualitasnya meningkat.
2. Konsentrasi larutan STPP sebesar 5% dengan rasio 2 : 1 terhadap udang efektif dalam meningkatkan kualitas udang beku dengan residu fosfat yang memenuhi standar ($<0,5\%$).
3. Hasil uji organoleptik (warna, rasa, flavor, dan kenampakan) udang yang mendapat perlakuan *soaking* dengan larutan STPP lebih tinggi dibandingkan udang kontrol.

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