

SHELF-LIFE EXTENSION OF *SOTO BANJAR* INSTANT SEASONING

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STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.



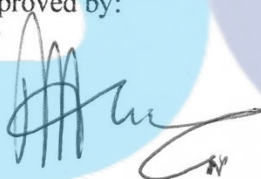
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ABSTRACT

**SHELF-LIFE EXTENSION OF
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Soto Banjar is a popular traditional dish from Banjarmasin, Kalimantan, Indonesia. The preparation of *Soto Banjar* (spice mix and broth soup) is a long and complex process. A cottage industry in Samarinda runs a traditional *Soto Banjar* instant seasoning business. At the current time, no preservation techniques have been applied to the product. Despite its popularity, problems arise in the attempt of its business expansion to outside city due to its shelf-life at room temperature. This study begins with the selection of dried broth to be combined with the seasoning paste, followed by the selection of thermal heating techniques to be applied. Dried broth variations used were overripe tempe stock, block chicken broth, and mushroom stock, while thermal treatment variations were steam heating for 100°C and retort sterilisation for 121°C. Based on sensory evaluation and FGD, the mushroom stock was selected to be combined with the spice mix. The *Soto Banjar* instant seasoning combined with dried broth can save time of serving for almost 2 hours. Retort sterilisation for 15 minutes was selected based on microbial content <10 CFU/g, undamaged packaging, lightness, and yellowish colour which are not significantly different, and similar taste with the original *Soto Banjar*.

Keywords: Soto Banjar, Instant Seasoning, Thermal Processing, Commercial Sterilisation, Retort Sterilisation, Shelf-life



DEDICATION

I dedicate this study to all beings, my beloved family, my partner,
Samarinda citizens, and the Indonesian cuisine enthusiasts.



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“What is the one? All sentient beings are sustained by food.”

This thesis work is written to fulfil the bachelor's degree under the department of Food Technology, Swiss German University.

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May all beings be happy and healthy.

Sincerely,

Vincent Satya Surya.

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