

ABSTRACT

This research discusses the making of grilled pineapple sauce fish using roasted technique with lemongrass stem media. This research is motivated by the lack of innovation in sauce made from pineapple, and the use of lemongrass stems to eliminate the fishy odor in Indonesia. The purpose of this research is to find out the peoples acceptance of the innovation of Grilled fish product using lemongrass stem media. This study uses an experimental research method, where samples are taken randomly from 50 panelists using organoleptic tests. The results showed that the use of lemongrass as a cooking medium greatly influenced the aroma of fish meat, and the taste of pineapple sauce also greatly influenced the taste of the product. For the organoleptic test, the results showed that pineapple sauce grilled fish product with lemongrass stem media had been well received by the wider community.

Keyword: Grilled fish, Pineapple sauce, Lemongrass stems