DOES BIOGENIC AMINES OF *TERASI* AFFECTS THE HEDONIC ACCEPTANCE OF ITS *SAMBAL TERASI* AND ITS FLAVOR CHARACTERISTICS?

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Sambal terasi (ST), is a chili sauce containing *terasi* and other ingredients. However, great variations of *terasi*, the Indonesian shrimp fermented paste, can be found in the market, without any information about the ingredients, salt content, the length of fermentation or storage (aging) time. The objective of this research was to explore variations of *terasi* on the biogenic amines profiles and to explore to what extent the variations of biogenic amines of *terasi* can be can affect the acceptance of *STs* and its flavor characteristics. *Terasi* (six types) were analyzed their biogenic amines (tryptamine, betaphenylethyl amine, putrescine, cadaverine, histamine and tyramine) and made as *ST* by using a standard recipe. Each *ST* was adjusted for its NaCL concentration and dry matter of *terasi*. *STs* were evaluated its hedonic acceptance by 118 panelists for overall taste. The flavor of these *STs* were characterized by 11 trained panelists using quantitative descriptive analysis (QDA) method. Terminologies and its reference materials used were sweetness (sucrose), saltiness (NaCL), sourness (lemon and vinegar), bitterness (caffeine), umami (monosodium glutamate), *rebon* (dried *rebon*), and fishy (dried anchovies). Results showed significant variations among biogenic amines of *terasi*. *Terasi* contained prominently putrescine and cadaverine and some samples contained high amount of tyramine while histamine was found in a very small quantities. Although contained higher biogenic amines, panelist still liked the *STs* tasted. Moreover the flavor characteristics of *STs* were also varied each other especially in terms of saltiness, bitterness, umami, fishy and *rebon.*

Keywords: *terasi*, *sambal terasi (ST),* hedonic, flavor, QDA, biogenic amines (BAs)

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