

ABSTRAK

Produksi ikan teri nasi kering banyak dilakukan di Indonesia karena memiliki nilai ekonomis tinggi. Pengeringan merupakan salah satu cara untuk mengolah ikan teri nasi menjadi ikan teri nasi kering. Pengolahan ikan teri nasi kering dengan penambahan garam banyak dilakukan untuk komoditas ekspor, karena teknik pengasinan dengan garam dapat menghambat pembusukan serta dapat menjaga kandungan gizi dengan tujuan ikan teri nasi asin kering sampai ke tangan konsumen dalam kondisi mutu dan gizi baik. Proses pengeringan dilakukan dengan tujuan agar mengurangi kadar air yang terkandung, karena ikan teri nasi dalam keadaan segar mudah membusuk, sehingga umur simpan dari ikan teri nasi kering lebih lama daripada ikan teri nasi segar. Produk ikan teri nasi dengan mutu yang baik dapat di ekspor ke pasar luar negri. Tujuan dari penelitian ini untuk mengetahui proses produksi, distribusi, perubahan kadar air ikan teri nasi di PT. Marinal Indoprima. Metode yang digunakan dalam penelitian ini adalah metode deskriptif dengan melakukan wawancara dan observasi. Hasil penelitian menunjukkan bahwa input produksi meliputi pengadaan bahan baku, penimbangan, pengecekan, dan pencucian. Proses produksi meliputi perebusan dan penggaraman, pengeringan, sortir mesin, sizing, sortir II, checking, metal detecting, dan uji kadar air. Output produksi meliputi pengemasan dan penyimpanan. Produk teri nasi yang dihasilkan dalam satu hari Distribusi produk ikan teri nasi kualitas ekspor yakni di ekspor ke Jepang dan Singapura dengan harga 200.000/kg-250.000/kg, sedangkan produk teri nasi kualitas non ekspor di distribusikan pada restoran, pembuat rengginang, dan masyarakat sekitar dengan harga 30.000/kg-80.000/kg. Kadar air teri nasi dari daerah Kapedi mendapatkan hasil ikan teri nasi segar 81,17%, setelah perebusan 63,67%, pengeringan 37,33%, penyimpanan 2 minggu 36,83%, penyimpanan 4 minggu 34,23%. Hasil analisa kadar air ikan teri nasi dari daerah Dungkek mendapatkan hasil ikan teri nasi segar 82,37%, perebusan 65,37%, penyimpanan 0 minggu 39,77%, penyimpanan 2 minggu 38,87%, dan penyimpanan 4 minggu 37,52%.

Kata Kunci : teri nasi, produksi, distribusi, kadar air

ABSTRACT

The production of dried spined anchovies is mostly done in Indonesia because it has high economic value. Drying is one way to process spined anchovies into dried spined anchovies. Processing of dried spined anchovies with the addition of salt is mostly done for export commodities, because salting techniques using salt can inhibit spoilage and maintain nutritional content so that dried salted anchovies are able to reach the hands of consumers in good quality and nutritional conditions. The drying process is carried out in order to reduce the water content in spined anchovies because fresh anchovy is easy to rot, so the storage time of dried spined anchovies is longer than fresh anchovies. Anchovy products with good quality can be exported to foreign marketplaces. The aim of this study is to determine the production process, distribution, changes in the water content of spined anchovies at PT. Marina Indoprima. The method used in this research is descriptive method by conducting interviews and observations. The results showed that production inputs include procurement of raw materials, weighing, checking, and washing. The production process includes boiling and salting, drying, machine sorting, sizing, sorting II, checking, metal detecting, and water content testing. Production output includes packaging and storage. Anchovy products which are produced in one day distribution of export quality spined anchovy products are exported to Japan and Singapore which cost 200,000/kg-250,000/kg, while non-export quality anchovy products are distributed to restaurants, rengginang makers, and the surrounding community which cost 30,000/kg-80,000/kg. The water content of spined anchovy from Kapedi area obtained fresh anchovies 81.17%, after boiling 63.67%, drying 37.33%, 2 weeks storage 36.83%, 4 weeks storage 34.23%. The results of the analysis of the water content of spined anchovy from Dungkek area obtained fresh anchovies 82.37%, boiling 65.37%, storage 0 weeks 39.77%, storage 2 weeks 38.87%, and storage 4 weeks 37.52 %.

Keywords: anchovy, production, distribution, moisture content