

Achmad Fandi 170351100017 Kajian Mutu Ikan Kembung (*Rastrelliger* Sp.) di Tempat Pelelangan Ikan dan Pasar Tradisional Kecamatan Lekok, Pasuruan. Dibawah Bimbingan Bapak **Dr. Hafiludin, S.Pi., M.Si**

ABSTRAK

Ikan kembung (*Rastrelliger* sp.) merupakan ikan famili *scombridae* yang bernilai ekonomis dan digemari masyarakat untuk dikonsumsi, selain kaya nutrisi ikan ini cepat mengalami kemunduran mutu dan menyebabkan keracunan “*foodborne diseases*” jika penanganan tidak dilakukan dengan tepat. Tujuan dari penelitian ini untuk mengetahui penanganan ikan kembung di TPI dan pasar tradisional Kecamatan Lekok, Pasuruan dan mengetahui mutu pada pengukuran organoleptik, pH, TVB, histamin, ALT/TPC, dan *Salmonella* sp. Analisis penanganan ikan kembung di TPI dan Pasar Tradisional Kecamatan Lekok, Pasuruan dilakukan dengan metode observasi dan wawancara. Penanganan ikan kembung di TPI meliputi proses bongkar, sortasi, penimbangan, dan penjualan, sedangkan di pasar tradisional kecamatan Lekok, Pasuruan yaitu aktivitas penyimpanan ikan selama penjualan. Penanganan ikan kembung kedua lokasi tersebut masih kurang baik dalam penerapan rantai dingin dan sanitasi higienisnya. Hasil analisis mutu organoleptik ikan kembung pada parameter kenampakan mata, insang, lendir permukaan badan, daging, bau, dan tekstur didapatkan nilai sesuai dengan SNI ikan segar. Nilai mutu kimiawi ikan kembung di TPI Lekok dan pasar Tradisional Kecamatan Lekok, Pasuruan berturut-turut didapatkan sebesar pH $6,26 \pm 0,0$ dan pH $6,25 \pm 0,0$, TVB $22,25 \pm 1,76$ mgN/100g dan TVB $22,69 \pm 2,33$ mgN/100g, histamin $6,53 \pm 1,41$ mg/kg dan histamin $16,33 \pm 3,62$ mg/kg. Nilai mutu mikrobiologi ikan kembung di TPI dan pasar tradisional kecamatan Lekok, Pasuruan berturut-turut didapatkan sebesar TPC $8,4 \times 10^3$ koloni/g dan TPC $7,8 \times 10^4$ koloni/g dan pada kedua lokasi tersebut negatif *Salmonella* sp.

Kata kunci: Ikan kembung, penanganan, organoleptik, pH, TVB, histamin, TPC, *Salmonella* sp.

Achmad Fandi 170351100017 Study of The Quality of Indian Mackerel (*Rastrelliger* sp.) At Fish Auction and Traditional Markets, Lekok District, Pasuruan. Dibawah Bimbingan Bapak **Dr. Hafiludin, S.Pi., M.Si**

ABSTRACT

Indian Mackerel (*Rastrelliger* sp.) is a fish of the *scombridae* family which has economic value and is popular with the public for consumption. Apart from being rich in nutrients, this fish quickly suffers from quality deterioration and causes poisoning “foodborne disease” if not handled properly. The purpose of this study was to determine the handling of indian mackerel at TPI and traditional markets in Lekok district, Pasuruan and to determine the quality in organoleptic measurements, pH, TVB, histamine, ALT/TPC, and *Salmonella* sp. Analysis of indian mackerel handling at TPI and traditional markets in Lekok district, Pasuruan was carried out using observation and interview methods. The handling of indian mackerel at TPI includes the process of unloading, sorting, weighing, and selling, while at the traditional market in the Lekok district, Pasuruan namely the activity of storing fish during sales. The handling of indian mackerel in both locations is still not good in terms of cold chain implementation and sanitation hygienic. The results of the analysis of the organoleptic quality of indian mackerel on the parameters of the appearance of the eyes, gills, body surface mucus, meat, odor, and texture obtained values according to the SNI for fresh fish. The chemical quality values of indian mackerel at TPI Lekok and traditional markets in Lekok district, Pasuruan were pH $6,26 \pm 0,0$ and pH $6,25 \pm 0,0$ respectively, TVB $22,25 \pm 1,76$ mgN/100g and TVB $22,69 \pm 2,33$ mgN/100g, histamine $6,53 \pm 1,41$ mg/kg and histamine $16,33 \pm 3,62$ mg/kg. The microbiological quality values of indian mackerel at TPI and traditional markets in Lekok district, Pasuruan were obtained for a TPC of $8,4 \times 10^3$ colonies/g and a TPC of $7,8 \times 10^4$ colonies/g respectively and both locations were negative for *Salmonella* sp.

Keywords: Indian mackerel, handling, organoleptic, pH, TVB, histamine, TPC, *Salmonella* sp.