

ABSTRAK

Ikan bandeng (Chanos chanos) memiliki tingkat produksi tinggi sebesar 38.76% dari tahun 2010 yaitu 421.757 ton namun memiliki sifat mudah mengalami kemunduran mutu (busuk) jika mengalami penanganan yang salah, sehingga perlu upaya untuk mengenali pola kemunduran mutu ikan bandeng. Penelitian ini dilakukan untuk mengetahui pola kemunduran mutu ikan bandeng (Chanos chanos) dari dua lokasi budidaya yang berbeda dalam suhu pengujian yang berbeda dengan melihat hubungan nilai organoleptik, pH, kadar air, kadar Total Volatile Bases Nitrogen (TVBN) dan Angka Lempeng Total Bakteri (ALT) pada ikan bandeng (Chanos chanos) di perairan Lamongan dan perairan Kamal. Hasil penelitian menunjukkan bahwa ikan bandeng yang disimpan pada suhu dingin memiliki pola kemunduran mutu lebih lambat dibandingkan suhu ruang. selain itu, ikan bandeng air payau memiliki pola kemunduran mutu lebih cepat dibandingkan air tawar.

Katakunci: *Ikan bandeng (Chanos chanos), kemunduran mutu, rigor mortis, lokasi yang berbeda.*

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ABSTRACT

Milkfish (Chanos chanos) had high production level of 38.76% at the year 2010 are 421.757 tons but had easy to decline the quality of (foul) when it had the wrong handling, so it needs an effort to recognize the pattern decline quality of milkfish. This research was conducted to find out the pattern decline quality of milkfish (Chanos chanos) from two different cultivation location in different test temperatures by looking at the value of the organoleptik, pH, moisture content, levels of Total Volatile Nitrogen Bases (TVBN) and Total Plate Count Bacteria (TPC) on milkfish (Chanos chanos) in Lamongan waters and the Kamal waters. The result of study is showed that milkfish stored on the cold temperatures had pattern of decline quality slower than the room temperature. In addition, milkfish brackish water fish had pattern of decline quality faster than fresh water.

Keywords: *Milkfish (Chanos chanos), the decline of quality, rigor mortis, different location.*