

AMELIA SORAYA NIM 210351100017 Perikanan Teri Nasi (*Stolephorus commersonii*) dan Permasalahannya di Desa Padangdangan Kecamatan Pasongsongan, Sumenep - Madura. Dibawah bimbingan: **Prof. Dr. Ir. Muhammad Zainuri, M.Sc**

ABSTRAK

Kecamatan Pasongsongan menjadi sentra perikanan dengan hasil utama ikan teri nasi (*Stolephorus commersonii*) yang bernilai ekonomi tinggi dan komoditas ekspor. Usaha skala kecil ini menjadi sumber utama penghidupan masyarakat di wilayah pesisir tersebut, meski terkendala modal, peralatan, dan fluktuasi hasil tangkapan. Tujuan penelitian ini adalah untuk menganalisis berbagai aspek terkait ikan teri nasi, meliputi aspek biologi, teknis penangkapan, penanganan dan pengolahan, aspek ekonomi, aspek sosial, serta permasalahan yang terjadi pada perikanan ikan teri nasi. Penelitian dilaksanakan di Pantai Galaman - Desa Padangdangan, pada bulan September 2024–Maret 2025. Prosedur penelitian mencakup survei lapangan, pengumpulan data primer dan sekunder, serta analisis aspek biologi, teknis, ekonomi, sosial, dan permasalahan perikanan teri nasi (*Stolephorus commersonii*). Data diperoleh melalui observasi dan wawancara, kemudian dianalisis secara deskriptif kualitatif dan kuantitatif menggunakan metode statistik dan analisis kelayakan usaha. Hasil penelitian menunjukkan, jenis ikan yang tertangkap di lokasi penelitian adalah *Stolephorus commersonii* dengan ukuran bervariasi dari larva hingga dewasa. Kapal penangkapan berukuran 3 GT dengan panjang 870 cm, lebar 150 cm, dan tinggi 70 cm, dilengkapi cadik serta mesin Yanmar TS 230 HP. Alat tangkap yang digunakan adalah payang berbahan polyethylene sepanjang 200 m yang terdiri dari sayap 145 m, badan 35 m, dan kantong 20 m. Penanganan ikan dilakukan sejak di atas kapal melalui sortasi, pencucian, dan penyimpanan dengan es, kemudian dilanjutkan proses pengolahan menjadi ikan kering melalui perebusan dan penjemuran. Usaha penangkapan dan pengolahan ikan teri nasi menunjukkan nilai B/C rasio >1 sehingga layak dijalankan dan mampu menyerap tenaga kerja lokal. Namun, masih terdapat permasalahan seperti tertangkapnya larva, keterbatasan daya angkut kapal, kondisi sanitasi yang kurang baik, keterbatasan bahan baku, serta upah tenaga kerja yang masih di bawah UMR.

Kata kunci: perikanan payang, perikanan tangkap, pengolahan ikan kering, *Stolephorus commersonii*

AMELIA SORAYA Student ID 210351100017 Anchovy Fisheries (*Stolephorus commersonii*) and Their Problems in Padangdangan Village Pasongsongan District, Sumenep - Madura. Supervisor: **Prof. Dr. Ir. Muhammad Zainuri, M.Sc**

ABSTRACT

Pasongsongan District is a fisheries center with the main catch of anchovy (*Stolephorus commersonii*), which has high economic value and export commodity. This small-scale business is the main source of livelihood for coastal communities in the area, although it faces obstacles in terms of capital, equipment, and fluctuating catch results. The purpose of this research is to analyze various aspects related to anchovy (*Stolephorus commersonii*), including biological aspects, fishing techniques, handling and processing, economic aspects, social aspects, and problems that occur in anchovy fisheries. The research was conducted at Galaman Beach - Padangdangan Village, from September 2024 to March 2025. Research procedures included field surveys, collection of primary and secondary data, and analysis of biological, technical, economic, social, and problem aspects of anchovy fisheries (*Stolephorus commersonii*). Data were obtained through observation and interviews, then analyzed descriptively both qualitatively and quantitatively using statistical methods and business feasibility analysis. The results showed that the fish species caught in the research location was *Stolephorus commersonii*, with sizes ranging from larvae to adults. The fishing vessel used had a capacity of 3 GT with a length of 870 cm, a width of 150 cm, and a height of 70 cm, equipped with outriggers and a Yanmar TS 230 HP engine. The fishing gear used was a payang net made of polyethylene with a total length of 200 m, consisting of wings (145 m), body (35 m), and cod end (20 m). Fish handling began on board through sorting, washing, and storage with ice, followed by processing into dried fish through boiling and drying. The anchovy fishing and processing business showed a B/C ratio value greater than 1, indicating it is feasible to run and able to absorb local labor. However, there are still problems such as the capture of larvae, limited vessel capacity, poor sanitation during both fishing and production processes, limited raw materials, and wages for fishers and processors that are still below the regional minimum wage (UMR).

Keywords: capture fishery, dried fish processing, payang fishery, *Stolephorus commersonii*