ABSTRACT

This study was aimed to know the quality of smoked fish product of smoked fish unit centers of Telaga City Gorontalo. The dipping treatment of giant fresh-water catfish (Katsuwonus pelamis) into the liquid of fermented cabbage (Brassica oleracea). Laboratory tests performed consisted of chemistry (proteins, lipid and water), tests organoleptic and microbiological tests (count total bacteria and fungi).

Results of the study showed that laboratory test/analysis of fresh milkfish seems on the normal as the ordinary fresh fish and the composition is as follows: protein 11.5% - 18.2%; lipid 2.75%-3.9%; moisture content 61.5%-69.2%. Smoking process has change the chemical composition of fish. Affects very significantly to the sensory value, total bacteria, and total molds of the smoked-fish yielded. The dipping treatment (ensiling) for 3 hours can endure the sensory quality of the smoked-catfish up to 35 days. The others are 30 days for 2 hours, 25 days for 1 hour, and 20 days without dipping. Water content of the smoked-catfish yielded is between 30.5% and 34.8%. Total bacteria of the smoked-catfish are between 2.6x10² and 8.3x10⁶ cell/gr, below the rejection borderline, meanwhile the total molds are between 2.1 x 10² and 8.8 x 10⁶ cell/gr. The species of molds identified are Rhizopus sp. And Aspergillus sp.

Keywords: Katsuwonus pelamis, Brassica oleracea, ensiling, smoked-fish,