

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 oleracia*). 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 changed 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 for without dipping. Water content of the smoked-catfish yielded is between 30,5% and 34,8%. Total bacteria of the smoked-catfish are between $2,6 \times 10^2$ and $8,3 \times 10^4$ cell/gr, below the rejection borderline, meanwhile the total molds are between $2,1 \times 10^2$ and $8,8 \times 10^8$ cell/gr. The species of molds identified are *Rhizopus* sp. and *Aspergillus* sp.

Keywords: *Katsuwonus pelamis*, *Brassica oleracia*, ensiling, smoked-fish,