

ABSTRACT

Rita Harmain,S.IK. The Examination Organoleptic of Fishes Family Scombroidae Through Fumigation Method.

One of pickling results of fishery is smoke fish. Target of this research is to know a difference of texture of smoke fish flesh and taste of smoke fish flesh from fishes Family Scombroidae is such as Tuna (*Thunnus Sp*), Cakalang (*Katsuwonus Pelagis*), and Tongkol (*Euthynus Sp*), with fumigation method and to know appearance level of Family Scombroidae type through organoleptic test (hedonic scale).

The Method which is used in this research is experiment method. Test to be conducted is a test organoleptic (hedonic test) The examination of hypothesis use Anava and continuation test use Duncan'S Multiple Test. Its result is there are differences of smoke fish flesh texture and smoke fish flesh taste at the fishes of Family Scombroidae, namely Cakalang (*Katsuwonus Pelagis*) flesh texture is better than at smoke Tuna (*Thunnus sp*) flesh texture and Tongkol (*Euthynus sp*) flesh texture, and either to the taste, Cakalang (*Katsuwonus Pelagis*) is more preferred than the others. So Cakalang (*Katsuwonus Pelagis*) is the best.

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Penulis