

Quality and Safety of Smoked Fish in Semarang Municipality^{)}*

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Abstract

The smoked fish on Semarang has been reported to have low on quality and product safety. This research aimed to observe quality and safety of smoked fish on Semarang. The smoked fish used were from some smoked fish processors on three smoked fish centre in Semarang. Methods that used in this research was case study with smoked fish as research subject. Some analysis were conducted including sensory attributes and microbiological analysis (TPC value and E coli). Based on the result, it was found that sensory attributes of raw material on first smoked fish centre is 7.95, second smoked fish centre is 6.27, and third smoked fish centre is 6.48. Futhermore, TPC value and E. Coli (water, raw material, and smoked fish) on all smoked fish centre did exceed Indonesia National Standard. Whereas, the average of sensory attributes on smoked fish in all smoked fish centre in Semarang did not exceed SNI.

Key words : Product safety, Smoked fish, TPC and E. Coli

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