Quality and Food Safety of Shrimp Paste Produced In District of Takalar, Province of South Sulawesi

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Abstract: This study aims to know quality and food safety of shrimp paste produced in District of Takalar, Province of South Sulawesi. Research was conducted used survey and evaluation methods. Sample of shrimp paste were taken in District of Takalar used Purposive Sampling methods. Samples were analyzed at Laboratory of BIOCHEM, Chemistry Department, University of Brawijaya and Laboratory of Application of Quality of Fishery Product, Marine and Fisheries Department Province of South Sulawesi refers to SNI 2716: 2016. The results showed that the shrimp paste produced in District of Takalar, Province of South Sulawesi fulfilled the quality and food safety requirements of shrimp paste based on SNI 2716: 2016 for sensory parameters (mean = 7.8), salt content (15%), E. coli (<3 MPN / g), but for protein content less than quality requirement and food safety of shrimp paste (12.54%) and water content more than quality requirement and food safety of shrimp paste (47.85%).

Keywords: shrimp paste, quality, food safety, Takalar, South Sulawesi.

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