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Evaluation of Histamine Levels in Smoked Fish Product in South Sulawesi

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Abstract : Histamine is a derivative composition of the histidine amino acid that is widely found in scombroid fish such as skipjack, tuna and mackerel tuna. Skipjack and tuna are fisheries commodities that are often used as raw material for smoked fish in several districts in South Sulawesi. This study aims to evaluate the level of histamine in smoked fish products in South Sulawesi. Smoked fish samples were immediately taken from processors in Bulukumba, Bone and Sinjai districts using the Purpossive Sampling method. Analysis of histamine levels was carried out at the Laboratory of the Application Center for Fisheries Product Quality South Sulawesi used spectrophotometry based on SNI 2354.10: 2009. The results determined the value of histamine levels of smoked fish products in South Sulawesi as required by SNI 2725: 2013 which was 3.00-7.32 mg / kg.

Keywords: histamine, smoked fish, skipjack, tuna, South Sulawesi.

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