



Quality and Food Safety of Smoked Stingray Fish Products in District of Jeneponto, Province of South Sulawesi

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Abstract : Stingray fish inhabit warm tropical and subtropical coastal waters and some of which can be found in freshwater. To increase economic value, Stingray fish in Jeneponto are sold as smoked products. Smoked fish are processed fisheries products that through the process of salting and fumigation. This study aims to determine the quality and food safety of smoked stingray fish products produced in Jeneponto Regency, South Sulawesi Province. Samples of smoked stingrays were taken from processors in Jeneponto Regency used the *Purposive Sampling* method. The samples were analyzed the quality and food safety parameters in the Laboratory of the Center Implementing the Quality of Fisheries Products South Sulawesi. The results show that the quality and food safety of smoked fish products produced in Jeneponto Regency for several parameters are in accordance with SNI 2725: 2013, namely sensory (± 7.1), moisture content ($\pm 59.59\%$), fat content ($\pm 4.86\%$), Histamine ($\pm 18.39\text{mg / kg}$), E. coli ($<3\text{MPN / g}$) and Plumbum levels ($\pm 0.0279 \text{ mg / kg}$). The Total Plate Count (TPC) exceeds the quality and food safety requirements of smoked fish products which are $3.2 \times 10^6 \text{ kol / g}$.

Keywords : quality, food safety, stingray fish, smoked, Jeneponto.

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