

## ABSTRACT

### ANALYSIS OF THE QUALITY OF SMOKED WHITELIPPED EEL CATFISH IN “MINA MULYA” FISH PROCESSING GROUP, SUB-DISTRIC PASIR SAKTI, EAST DISTRIC OF LAMPUNG

By

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The aim of this research was to find out the quality of smoked whitelipped eel catfish in difference smoking time at “Mina Mulya” Fish Processing Group, Pulosari Village, Sub-district Pasir Sakti, East District of Lampung. The research was conducted in four levels smoking time, which are 1, 2, 3 and 4 hours. The quality assessments of smoked whitelipped eel catfish were performed by proximate analysis (fat level, protein level, ash level and moisture level), microbiology analysis (Total Plate Count (TPC), *Escherichia coli* bacteria, *Salmonella sp.* bacteria and *Staphylococcus aureus* bacteria) and organoleptic analysis (appearance, odour, flavour and texture).

The results show that the smoking time levels affect the quality of whitelipped eel catfish. The proximate analysis shows the difference among the treatments especially on the proximate analysis. Organoleptic analysis shows that, only whitelipped eel catfish that are smoked for 3 hours fulfilling the minimum appearance parameter value (7,0) of SNI 2725.1: 2009 whereas organoleptic values for odour, flavour and texture parameter show that only whitelipped eel catfish that are smoked for 1 hour that does not fulfill the minimum value. Microbiology analysis shows that the content of TPC and *Escherichia coli* bacteria smoked fish get under the maximum value of tolerance arranged on SNI in each treatment. The content of *Salmonella sp.* and *Staphylococcus aureus* bacteria are negative on the whole treatments.

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*Keywords: whitelipped eel catfish, smoked fish, proximate analysis, microbiology analysis, organoleptic analysis*