

ABSTRACT

THE ASSESSMENT OF INVENTORY TERASI INDUSTRIAL HOUSEHOLD (CASE OF STUDY IN MENGGALA KABUPATEN TULANG BAWANG)

by

Obby Chandra

Terasi can be divided based on its raw material that were shrimp and fish. Types of fish commonly used as raw material for terasi are selar (rembang), badar or anchovies, and so on. Shrimp terasi usually has reddish brown color meanwhile fish terasi has a black colored. The aim of this study were to review terasi from some domestic products in Menggala, Tulang Bawang based on its production process, organoleptic, and chemical-physical properties. The result showed that the raw materials of Menggala terasi originated from Labuhan Maringgai, Koala and Sungai Nibung. The best Menggala terasi based on organoleptic properties was resulted from Mr.Sopian which has 4.24 (really like) of organoleptic value. Meanwhile, all of Menggala terasi samples did not meet regulation standards for terasi (SNI 2716.1-2009).

Keywords : Terasi, Inventory, Organoleptic.