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**Hubungan Kesegaran dan Keberadaan Larva Anisakis pada Ikan Selar dari Pasar Tradisional di Daerah
Istimewa Yogyakarta**
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INTISARI

HUBUNGAN KESEGARAN DAN KEBERADAAN LARVA *Anisakis* PADA IKAN SELAR DARI PASAR TRADISIONAL DI DAERAH ISTIMEWA YOGYAKARTA

Selar merupakan salah satu ikan pelagis kecil yang banyak dikonsumsi masyarakat Indonesia. Namun, ikan selar juga berpotensi menjadi media transmisi parasit *Anisakis*, nematoda zoonosis yang dapat menyebabkan anisakiasis pada manusia apabila mengkonsumsi ikan mentah atau kurang matang. Penurunan kesegaran ikan pasca-panen diduga dapat memicu migrasi larva *Anisakis* dari saluran pencernaan ke daging, sehingga meningkatkan resiko paparan bagi konsumen. Tujuan penelitian ini adalah untuk mengetahui prevalensi dan intensitas infeksi *Anisakis* pada ikan selar dari pasar tradisional di Yogyakarta serta menganalisis hubungannya dengan parameter panjang, berat, suhu, dan kesegaran ikan meliputi organoleptik, pH, dan TVB. Sebanyak 100 ekor sampel ikan selar diperoleh dari enam pasar tradisional, meliputi Pasar Sleman, Kolombo, Condongcatur, Kranggan, Demangan, dan Niten selama bulan Desember 2025 hingga Februari 2026. Pengamatan keberadaan *Anisakis* dilakukan melalui pembedahan organ percernaan, gonad, dan rongga perut. Analisis statistik menggunakan uji Kruskal-Wallis untuk membandingkan kesegaran ikan dari antar- pasar dan uji korelasi Spearman untuk menganalisis hubungan parameter panjang, berat, suhu, dan kesegaran dengan keberadaan *Anisakis*. Hasil penelitian menunjukkan total *Anisakis* yang ditemukan sebanyak 18 larva dengan prevalensi 8% dan intensitas rata-rata 2,25 larva/ekor individu ikan terinfeksi. Distribusi larva ditemukan sebanyak 14 larva di saluran pencernaan, 2 larva di gonad, dan 2 larva di rongga perut. Hasil uji Kruskal-Wallis menunjukkan terdapat perbedaan signifikan antara parameter suhu dan kesegaran ikan antar-pasar (p<0,05). Uji korelasi Spearman menunjukkan bahwa seluruh parameter meliputi panjang, berat, suhu, organoleptik, pH, dan TVB tidak memiliki korelasi yang signifikan dengan keberadaan *Anisakis* (p>0,05).

Kata kunci : ikan selar, *Atule mate*, *Anisakis*, kesegaran ikan, pasar tradisional, korelasi

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ABSTRACT

RELATIONSHIP BETWEEN FISH FRESHNESS AND *Anisakis* LARVAE OCCURRENCE IN YELLOWSTRIPE SCAD FROM TRADITIONAL MARKETS IN YOGYAKARTA SPECIAL REGION

Yellowstripe scad fish is a small pelagic fish commodity that is widely consumed by the Indonesian people. However, this species also has the potential to be a transmission medium for the *Anisakis* parasite, a zoonotic nematode that can cause anisakiasis in humans if raw or undercooked fish are consumed. Decreased freshness of fish after harvest is thought to trigger the migration of *Anisakis* larvae from the digestive tract to the meat, thereby increasing the risk of exposure for consumers. The aim of this study was to determine the prevalence and intensity of *Anisakis* infection in yellowstripe scad from traditional markets in Yogyakarta and to analyze its relationship with parameters of length, weight, temperature, and freshness of fish including organoleptic, pH, and TVB. A total of 100 samples of yellowstripe scad fish were obtained from six traditional markets, including Sleman, Kolombo, Condongcatur, Kranggan, Demangan, and Niten markets during December 2025 to February 2026. Observation of the presence of *Anisakis* was carried out through dissection of the digestive organs, gonads, and abdominal cavity. Statistical analysis used the Kruskal-Wallis test to compare the freshness of fish from different markets and the Spearman correlation test to analyze the relationship between length, weight, temperature, and freshness parameters with the presence of *Anisakis*. The results of the study showed that a total of 18 *Anisakis* larvae were found with a prevalence of 8% and an average intensity of 2.25 larvae/individual infected fish. Distribution of larvae found as many as 14 larvae in the digestive tract, 2 larvae in the gonads, and 2 larvae in the abdominal cavity. The results of the Kruskal-Wallis test showed a significant difference between temperature parameters and fish freshness between markets ($p<0.05$).The Spearman correlation test showed that all parameters including length, weight, temperature, organoleptic, pH, and TVB did not have a significant correlation with the presence of *Anisakis* ($p>0.05$).

Keyword : yellowstripe scad, *Atule mate*, *Anisakis*, fish freshness, traditional market, correlation