Abstrak

Penelitian ini bertujuan untuk (1) mengidentifikasi tahapan, fluktuasi suhu, dan lama waktu penanganan tongkol selama rantai produksi, (2) mengetahui kualitas tongkol, mengetahui pengaruh fluktuasi suhu dan waktu penanganan terhadap kualitas tongkol, serta (3) mengetahui perbandingan rata-rata kualitas tongkol di Pelabuhan Perikanan Pantai Sadeng dan beberapa pasar lokal Yogyakarta. Penelitian ini dilaksanakan pada bulan Maret 2019 sampai Juni 2019 di Pelabuhan Perikanan Pantai Sadeng, pasar Kranggan Yogyakarta, dan pasar Kolombo Yogyakarta. Berdasarkan uji organoleptik, uji mikrobiologi (*total plate count)* dan uji kimia (pH, *total volatile base*, dan histamin) menunjukkan kualitas tongkol di Pelabuhan Perikanan Pantai Sadeng dan pasar Yogyakarta masih tergolong segar dan memenuhi standar yang ditetapkan oleh SNI dengan hasil uji mikrobiologis menunjukkan nilai rata-rata dibawah $5x10^5$cfu/ml, hasil uji sensoris meliputi; mata, insang, lendir permukaan, daging, bau, dan tekstur menujukkan nilai rata-rata diatas 4, hasil uji pH memiliki nilai dibawah 7, pengujian histamin menunjukkan nilai rata-rata dibawah 10 mg/100g, serta pengujian *total volatile base* memiliki nilai rata-rata di bawah 20mg-N/100g. Berdasarkan uji statistik pada sampel tongkol di PPP Sadeng, faktor independent suhu berpengaruh secara signifikan terhadap kualitas organoleptik bau,daging dan *total plate count*. Sedangkan faktor independent waktu hanya mempengaruhi mutu *total plate count*. Pada sampel tongkol di pasar lokal Yogyakarta, faktor independent suhu dan waktu hanya mempengaruhi kualitas *total plate count*. Berdasarkan uji statistik t test menunjukkan tidak terdapat perbedaan rata-rata kualitas ikan di PPP Sadeng dan pasar lokal Yogyakarta.

Kata Kunci: kualitas ikan, kesegaran ikan, histamin, fluktuasi suhu, waktu penanganan.

Abstract

This study was aimed to (1) identify stages, temperature fluctuations, and handling time of mackerel tuna during the chain of production, (2) observe the quality of the mackerel tuna, the effect of temperature fluctuations and handling time on the quality, and (3) compare the average quality of the mackerel tuna in Sadeng Fishing Port and several local markets of Yogyakarta. This research was conducted from March 2019 to June 2019 at Sadeng Fishing Port, Kranggan Market, and Kolombo Market in Yogyakarta. The results show that the quality of the mackerel tuna in Sadeng Fishing Port and the markets in Yogyakarta was still relatively fresh and matched the standard of Badan Standardisasi Nasional Republik Indonesia (SNI) with microbiological test results showing an average value below $5x10^5$ cfu/ml, organoleptic test results include; eyes, gills, surface mucus, meat, odor, and texture showed an average value above 4, pH test results have values below 7, histamine tests showed an average amount below 10 mg/100g, and total volatile base tests with average values under 20mg-N/100g. Based on statistical tests on mackerel tuna samples in Sadeng Fishing Port, the temperature-independent factor determined the significant organoleptic quality of odour, meat, and total plate count. While the independent time factor only affected the total plate count. Further, mackerel tuna samples in the Yogyakarta local market showed that independent factors of temperature and time affected the quality of the total plate count. Based on the t-test statistical test, there was no difference in the average quality of fish in the Sadeng Fishing Port and Yogyakarta local markets.

Keywords: fish freshness, fish quality, handling time, histamine, temperature fluctuations