

Production and Testing of Sausages Made from Skapakalang Fish (*Katsuwonus pelamis*) in Accordance with SNI 7755:2013

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Abstract. This study aims to determine the process of making sausages from skipjack tuna (*Katsuwonus pelamis*) with the addition of tomato juice, and to evaluate the quality of the resulting product based on SNI 7755:2013 quality standards. The manufacturing process is carried out by grinding fresh skipjack tuna meat with tomato juice, tapioca flour, and spices, then the mixture is put into a plastic casing and boiled until cooked. Quality tests include ash content (gravimetric method, SNI 7755:2013), fat content (soxhletation, SNI 3820:2015), total plate count/ALT (pour cup, SNI 7755:2013), and organoleptic tests (hedonic, SNI 01-2346-2006). The test results showed an ash content of 1.63%, a fat content of 9.09%, and an ALT of 9.95×10^3 colonies/gram, all of which meet SNI quality requirements. The organoleptic test gave an odor score of 4 (disliked), a taste score of 5 (slightly disliked), a color score of 5 (slightly disliked), and a texture score of 6 (neutral). Thus, the skipjack tuna sausage with added tomato juice met the physical-chemical and microbiological quality requirements, but its organoleptic aspects still need to be improved to increase consumer acceptance.

Keywords: Fish sausage, Skipjack, SNI 7755:2013, Product quality, Organoleptic test