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Quality of Salty Anchovy Product

Food safety is a necessary condition and effort to prevent food from possible biological, chemical, and other contamination that can interfere with, harm, and endanger human health. In addition to these various contaminations, food also becomes unsafe due to the condition of raw materials, additives, and equipment used in the food processing process. Meanwhile, the environment and handlers involved in the food management process can also participate in determining the condition of food safety (Kurniawati, 2017). Product quality is also important, especially for anchovy products which are in great demand by the public.

Upaya realizing the quality assurance system in Indonesia, the government has issued a standardization policy through Government Regulation No.102 of 2000 concerning "National Standardization" which is furthermore the PP referred to in the agricultural sector through the decrees of the Minister of Agriculture No.170 of 2006 concerning the Implementation of National Standardization in the agricultural sector. This decision also contains the quality assurance system policy in the agricultural sector..

The quality of salted anchovy products in Indonesia is regulated based on SNI 3461.1: 2013, as contained in Table 2.

Table 2. Quality requirements for salted anchovies (*Stolephorus sp*) (SNI 3461.1:2013)

Composition	Unit	Score
a. Sensory		
- Appearance, Min	Number (1-9)	7 negative
- Mushroom	Number (1-9)	7 negative
b. Microbial Contamination		
- ALT, max	Colon gram	Max 1 X 10 ⁵
- <i>Escherichia coli</i>	APM/GRAM	<3
- <i>Salmonella</i> *	Per 25 grams	Negative
- <i>Vibrio cholerae</i> *	Per 25 grams	Negative
- <i>Staphylococcus aureus</i> *	Colony gram	1,0 x 10 ³
c. Chemical		
- Salinity	%	Max 10
- Water content	%	Max 60
- Ash content is not in acid	%	Max 0,3
Notes * when needed		

Factors that must be considered to obtain salted anchovy products according to SNI are that the raw materials (anchovies) must be fresh and the processing stages must be carried out carefully and the processing site must be clean and hygienic. Fresh anchovies have the characteristics of kenampakkan: whole, clean, white, and brilliant. Smell: fresh specific type. Texture: compact, dense and elastic

Conclusion

Based on the literature review, information on the stages of processing salted anchovies is as follows: Sorting, cleaning, salting and drying. The quality of salted anchovy products in Indonesia is regulated based on SNI number: 3461.1: 2013, namely a maximum salt content of 10%, a maximum water content of 60%, a maximum insoluble ash content in acid of 0.3%, Salmonella and vibrio cholerae must be negative, total bacteria a maximum of 10^5 colonies / gram and the number of Staphylococcus aureus a maximum of 10^3 colonies / gram.

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