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a. Sensory	Numbers (1-9)	Min 7
b. Mikrobial Spruce - ALT - Escherichia coli - Salmonella - Staphylococcus aureus	Colony/g APM/g Per 25 g Colony/g	Max 5,0x10 ⁴ < 3 Negative Max 1,0x10 ⁴
c. Metal Sprue - Kadmim (Cd) - Timbal (Pb) - Merkun (Hg) - Arsen (As) - Timah (Sn)	mg/kg mg/kg mg/kg mg/kg mg/kg	Max 0,1 Max 0,3 Max 0,5 Max 1,0 Max 40,0
d. Chemistry - Water Content - Protein Levels	% %	Max 15 Min 30
NOTE* when it is contested		

Source : SNI. 2013. *Tentang Abon Ikan 7690.1:2013*. Badan Nasional Indonesia

How to Get SNI Cob Fish Shredded Products

Fish shreds are processed products made from fish meat, or processed fish that are seasoned (Huthaimah, 2017). Making shreds can be used as an alternative to tuna processing. According to Suryani et al (2007) shredded fish is a type of processed fish food that is seasoned, processed by boiling and frying. The resulting product has a soft shape, good taste, distinctive smell, and has a relatively long shelf life.

Processing of cob fish shreds has the dual advantage of combining a fishery product while extending the shelf life of its main processed products for foodstuffs that have a relatively short shelf life. Expiration information is one of the prerequisites for producing foods that are safe to contain cob fish shreds, so it is very important to know the information on the estimated shelf life of fish shredded products. According to the Institute of Food Technology (IFT, 1974), the shelf life of a food is the period from

manufacture to consumption when the product is satisfactory in terms of appearance, taste, aroma, texture and nutritional value.

How to Produce Good Processed Food (CPPOB) is a guideline to ensure good production activities in terms of quality and safety. The application of CPPOB should be carried out on all processing, from small to large industries. The government regulates the way of good food production in the Regulation of the Minister of Industry Number 75 of 2010 concerning Guidelines for How to Produce Good Processed Food (Goof Manufacturing Practice). This regulation is intended as a general reference for the food processing industry, food processing industry regulators, and food quality or safety regulators. Fisheries distributed in the community must meet the standards applicable in Indonesia. The standard is given in the form of the Indonesian National Standard (SNI), in the form of product quality and safety requirements regulated by the National Standards Agency. This standard becomes.

Conclusion

Based on the results of the literature study obtained information that the manufacture of cob shreds basically consists of irrigation, mixing with seasoning, frying, pressing and packaging. The quality of fish shreds according to the Indonesian National Standard must have a maximum water content of 15% and a protein content of at least 30%.

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