















drying, pounding, adding salt, fermentation, further pounding, molding, and drying. The bacteria involved in the shrimp paste fermentation process are *Microccus*, *Bacillus*, *Pediococcus*, *Corynebacterium*, and *Brevibacterium*. Good shrimp paste has a brownish red color and is not too soft or too hard. Based on the Indonesian National Standard number 2716:2006 concerning shrimp paste, the quality requirements for shrimp paste that are in accordance with food safety are those that have a maximum water content of 45%; its acid insoluble ash content is less than 1.5%; salt content is contained in the range of 12–20%; and have at least 15% protein.

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