

Penentuan perbandingan media pendingin ikan untuk kapal ikan tradisional

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Abstrak

fish will experience a degradation process that leads to the decay process after its capture and death. This loss of quality is caused by bacterial activity, enzyme activity, or a combination of those factors. during the effort of decreasing the temperature by using cooling techniques, fish fishery business. In this study, the experiment will be conducted to determine the effect of different cooling media for quality fish. Cooling medium used is : (a) 99% salt and 1% water (b) 98% salt and 2% water (c) 97% salt and 3% fresh and sea water. All media are included in the coolbox . Addition of salt can reduce the temperature of cooling media coolbox below 0 derajatC. The higher the salt concentration in water, the lower temperatures in the coolbox and the higher salt concentration so that increasing the coolbox temperature will be faster. For sea water temperature is achieved at temperatures as low as 3- derajat C and quickly going up . Viewed from the best cooling media is a mixture of fresh water ice 99% + salt 1% protein content compared with most other cooling medium that is equal to 11.8 %.