

CHAPTER I

INTRODUCTION

1.1. Background of the Study

Shark is a popular protein source in Tanjung Pinang Region. In Tanjung Pinang, shark is highly favored and commonly referred to as "Sua he pia," which means fried shark coated in batter, resembling fish and chips. Additionally, shark is widely available in Tanjung Pinang, making it a convenient and popular choice. By using a cured and smoked method just like a regular smoked salmon can also be applied on sharks.

The smoked cured shark can help offer a new alternative for smoked fish other than salmon, Smoke cured shark used similar methods like the smoked salmon but by utilizing shark as a substitute of the salmon meat than shark meat brought a new flavor and tastes into the F&B market. The increasing use of shark meat as a food source is further impacting stocks worldwide. In Brazil, where no specific licenses are required to catch sharks, is now among the top elasmobranch fishing nations, and could be considered to be the world's leading importer of shark meat (Barreto et al., 2015; Dent and Clarke, 2015; Dulvy et al., 2014). Since 2012, it is estimated that 8000 boats have interacted in Brazilian fisheries targeting pelagic sharks. Meaning that in Brazil it is very common that people consume shark meat in other parts of the world but in Indonesia it's not common to introduce a new variation of smoked fish.

The combination of curing and smoking not only enriches the flavor but also prolongs the shelf life of shark by lowering its moisture content and preventing bacterial growth. This technique is especially popular in gourmet cuisine for its ability to elevate shark into a flavorful and refined ingredient, suitable for a range of dishes from appetizers to main courses Dent, F., & Clarke, S. (2015). The preservation techniques used in curing and smoking make the shark a versatile ingredient that can be stored for longer periods, making it convenient for chefs and home cooks alike.

The meticulous process of curing and smoking shark involves the careful application of salt and sugar, the formation of a pellicle, and cold smoking at low temperatures. These steps together produce a delicately flavored, long-lasting product that leverages both traditional and modern techniques to create a culinary delicacy celebrated for its taste and versatility. The combination of these processes results in a shark product that is not only delicious but also offers extended usability, making it a staple in various culinary traditions around the world.

1.2.The Object of the study

The objectives of this study are following bellow:

1. The goal in order to make an alternative variation of smoked salmon with shark
2. Offering a new product for culinary innovation and sustainable food production