

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

Cured and smoked shark fish is a new product innovation, which aims to expand the market for shark fish throughout the country, which is known as a fish that contains many benefits for the body, such as vitamin A and potassium. The combination of curing and smoking not only enhances the flavor but also extends the shelf life of the shark by reducing its moisture content and inhibiting bacterial growth. The curing process is a traditional method for maintaining and improving the safety of food, especially meat and fish, by using a combination of salt, sugar and additives such as nitrites or nitrates. Nitrites and nitrates, in controlled amounts, function as effective preservatives by inhibiting the growth of harmful bacteria such as *Clostridium botulinum*, which can cause serious food poisoning (Sebranek & Bacus, 2007). Smoking is a traditional method for changing and improving the taste, color and shelf life of food products, especially meat and fish. This process involves exposing food to smoke produced by burning organic material, often wood, with or without direct heat. And also, for the cold smoking process, it is very suitable to be combined with the curing or salting method because it can produce a good product texture and also produce a suitable combination of flavors.

#### **5.2 Suggestion**

Indonesia, with its thousands of islands, boasts a rich and diverse culinary tradition. To truly highlight the flavors of the archipelago, it is recommended to focus on locally sourced seafood. Fish products, when properly processed, are not only healthy but are also rich in vitamins and essential nutrients that benefit the body. When preserving fish, it is important to strike a balance between salt and sugar to enhance flavor, while the addition

of spices can help eliminate any residual fishy odor.

Careful management of sodium levels is essential to prevent the fish from becoming overly salty. Pan-searing the fish as an initial cooking method ensures thorough cooking and allows for the best possible results. Additionally, experimenting with two different preservation methods, brining and gravlax can provide useful comparisons to determine which technique produces superior outcomes. To achieve optimal flavor and texture, soaking smoked shark in cold water before pan-searing is advisable. Plating the smoked shark with cream cheese and crackers can further elevate the dish, both in taste and presentation. Further research is needed to explore the potential of shark as an alternative protein source in the food industry.