

CHAPTER 1

INTRODUCTION

1.1 BACKGROUND OF THE STUDY

Dendeng is meat that is thinly cut into flakes whose fat is trimmed, seasoned with sour, salty or sweet sauce by drying over low heat or salted and dried in the sun. The result is meat that is salty and semi-sweet and doesn't need to be refrigerated. Dendeng is an example of a preserved food. Dendeng recipes usually use only one type of meat, namely beef. However, dendeng can be made from other meats such as goat or pork. You can also make beef Dendeng from game such as venison, elk, caribou, and deer.

The process of catching skipjack tuna in Manado is still done traditionally by means of a net. In Manado, a lot of skipjack tuna itself is imported to the canned fish processing factories and a lot of it is smoked. The main goal in doing this RnD is to maximize the skipjack tuna itself because a lot of the fish caught from the fishing process have defects or problems in the shipping process which make the skipjack tuna itself not accepted at the factory.

Process skipjack to dendeng is one of the easy ways to process skipjack tuna and also for longer storage. I also make this skipjack dendeng an alternative for people who want to enjoy the taste of skipjack fish itself. My marketing target is for people who want to enjoy skipjack fish with a different concept and a different way of enjoying it.

People can see how the process of processing skipjack tuna in a different way. Considering that skipjack tuna has many benefits and contains many vitamins and minerals such as vitamin B12, vitamin D, vitamin C, phosphorus, selenium, and many more. Skipjack tuna is also useful for lowering blood sugar and maintaining heart health. (Pundoko S.)

The classification of skipjack tuna is fusiform in shape, which is elongated and rounded, with a filter from the gills which has a total of 53 to 63 in the first strand. Followed by the presence of 2 separate dorsal fins. there are about 14 to 16 spines on the first dorsal fin area and then followed by the weak finger and 7 to 9 finlets on the second dorsal fin. there are small dots. The back has a dark blue-black color with a silver tint on the underside of the belly. Skipjack tuna live in areas of high seas but not too far from the shoreline or shoreline (Nikolsky, 1963).

Skipjack tuna has a rounded or elongated body and lateral lines. The hallmark of skipjack tuna has 4-6 black lines that extend along the sides of the body. Skipjack tuna generally weighs about 0.5 – 11.5 kg and is about 30-80 cm long. Skipjack tuna has special characteristics, namely its body has a shape resembling a torpedo (fusiform), round and elongated, and has about 53-63 gill rakers (gill filters). Skipjack tuna has two fins (Paendong M.).

Skipjack tuna has a compact body, rounded cross section, lateral line curved downwards just below the second dorsal fin, pectoral fin short and triangular in shape. Body color when the fish is still alive is steel blue, tinged with lustrous violet along the dorsal surface and decreases in intensity on the sides of the body to height at the base of the pectoral fins. Separate back. The first dorsal fin has 14-16 spines, on the pelvic dorsal fin followed by 7-9 finlets. There is a very strong keel between the two smaller ridges on each side and caudal fin (Matsumoto et al 1984).

In the processing, author mix a lot of spices that are closely attached to the basic spices that are commonly found in Manado dishes such as ginger, turmeric, lemongrass, and others to get rid of the fishy smell of the fish as well as reduce the bitter taste of the skipjack tuna itself. To get rid of the smell and also the distinctive taste of skipjack tuna itself, there are several ways that are widely used. What I use to overcome it all is by soaking the cleaned skipjack tuna with ginger and oranges. To get rid of the bitter taste of the fish I use a fine spice consisting of onions, ginger, lemongrass, turmeric, and others.

To make Dendeng skipjack author use a oven to get a texture that resembles beef dendeng and for the final step it is fried to maximize the taste and desired texture.

1.2 THE OBJECTIVE OF THE STUDY

1. Maximizing the skipjack fish processing process
2. Making and looking for the use and utilization of skipjack tuna
3. Make skipjack fish processing more interesting
4. Finding a way out of the problems of fishermen in Manado