

## **ABSTRACT**

*The aimed of this research was needed tuna optimally so as to increase the economic value and usability of tuna that preserve shelf life is longer. The purpose of this research is to find a method of drying and method of seasoning on process of milled tuna jerky.*

*The experimental design use in this study is a randomize block design (RAK), arranged in 2 x 3 factorial design with four times. First factors are the drying methods (P), which consist of  $p_1$  (drying in the sun) and  $p_2$  (drying with machine "cabinet dryer"). Second factors are methods of seasoning (B), which consist of  $b_1$  (mixed of seasoning),  $b_2$  (soak of seasoning), and  $b_3$  (marinade of seasoning).*

*Preliminary result indicate that quality of the fish used as first grade, with protein content is 23,19% and fat content is 0,15%. The main research result showed that the methods of drying and methods of seasoning does not affect on aroma, texture, flavor, fat, and carbohydrate content of jerky milled macarel tuna but the affect on the colour, protein, and moisture content of jerky milled tuna jerky.*

*The best product in this study is  $p_2b_3$  (cabinet drying and marinade of seasoning), with the average value of 2.61 color, 2.55 aroma, 2.85 texture, 2.56 flavor, 40.50% protein, 10.56% water, 1.70% fat, and 10.02% carbohydrates with content of microbiology is  $4.80 \times 10^2$  CFU/ml.*

*(Key words: tuna, drying, seasoning, protein, water, fat, and carbohydrat)*

