

**Kajian Penggunaan Kalium Sorbat Terhadap Sifat Kimia Dan Mikrobiologi Pindang Ikan Kembung (*Rastrelliger sp*) Study of Potassium Sorbate usage toward chemical and microbiological characteristics of Bloater Mackerel (*Rastrelliger sp*) with the conseling Dr. Yossi Wibisono, S.Tp, MP and Ir. Idrial.**

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*The purpose of this research is to determined the consentration and to find out influence of potassium sorbate toward chemical (Ph, water content, protein content) and microbiological (TPC) characteristics of Bloater Mackerel (*Rastrelliger sp*) during of storage. The research used factorial RAL (Cluster Random Design) with two factors, first factor is potassium sorbate consentration (0%, 2,5%, 5%) and second factors is storage time (0, 2, 4 day). The result of the research showed that the treatment of potassium sorbate consentration 5%, has low TPC value during of storage and storage time treatment had highly significant effect onph raising. The other way, potassium sorbate consentration treatment and storage time had no significant effect on water content and protein content.*

*Key words : Potassium Sorbate, Mackerel, Bloater*