

***QUALITY CLASSIFICATION OF SARDENE IN JEMBER STATE
POLYTECHNIC BASED ON GAS SENSORS (ARDUINO) USING THE
FUZZY TSUKAMOTO METHOD***

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ABSTRACT

*The food industry is certainly progressing so rapidly. Various technologies that have been used as well as new innovations that are increasingly emerging. Sardines (*Sardinella sp.*) are processed fish packaged in cans which are widely produced at home and abroad. The advantages of packaging fish in cans are practical for consumers in cooking it, it can be stored longer to minimize external contamination such as bacteria and other microorganisms. Cans can also protect food from unwanted changes in water concentration.*

Based on the results of testing and analysis of the system that has been made, conclusions can be drawn. The conclusion of the system is that the overall use of three gas sensors can be used to classify the quality level of sardines which are fresh and spoiled. In addition to using the senses of smell and sight, people who determine the quality level of fresh and rotten sardines can be replaced with an electronic device in the form of a gas sensor.

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