

**THE EFFECTIVENESS OF GARLIC EXTRACTED (*Allium sativum* Linn)
TOWARD THE QUALITY OF TUNNY FRESHNESS (*Euthynnus affinis*)**

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ABSTRACT

The aim of this study is the potential of garlic extracted as an antimicrobial in handling tunny fish (*Euthynnus affinis*). The research methods are completely randomized design (RAL) 4 treatments (P0 = control, P1 = 100 ml garlic extracted, P2 = 200 ml garlic extracted, P3 = 300 ml garlic extracted), and three replications. The procedure of this study including test of *Total Plate Count* (TPC), *Total Volatile Base* (TVB), and organoleptic tests. The result study showed that soaking garlic extracted was significantly effected ($P < 0,05$) toward TVB of tunny contents with each values P0=84,24 (mgN/100gram), P1=19,4324 (mgN/100gram), P2=16,534324 (mgN/100gram) and P3=15,8024 (mgN/100gram) and didn't effect ($P > 0,05$) toward values TPC tunny, which each values P0=2,3 (10^8 colony/g), P1=16,1 (10^8 colony/g), P2=21,1 (10^8 colony/g) and P3=1,2 (10^8 colony/g). The result of organoleptic of tunny during 24 hours storages show that the fish are already in not fresh.

Keywords: fish freshness quality, garlic, tunny fish

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