

# Analisis keberlanjutan usaha pengolahan ikan asap di sentra pengolahan ikan asap Kota Probolinggo Provinsi Jawa Timur = Sustainability analysis on smoked fish processing business in smoked fish processing center Probolinggo East Java / Suci Chandra Rini

Suci Chandra Rini, author

Deskripsi Lengkap: <https://lib.ui.ac.id/detail?id=20445676&lokasi=lokal>

---

## Abstrak

### <b>ABSTRAK</b><br>

Nama : Suci Chandra Rini  
Program Studi : Magister Ilmu Kelautan  
Judul : Analisis Keberlanjutan Usaha Pengolahan Ikan Asap di Sentra Pengolahan Ikan Asap Kota Probolinggo Provinsi Jawa Timur  
Ikan Kurisi *Nemipterus sp.*, ikan Kembung *Rastrelliger sp.* dan ikan Peperek *Leiognathus sp.* merupakan hasil tangkapan yang didaratkan di Pelabuhan Perikanan Pantai Mayangan Probolinggo dan menjadi bahan baku utama dalam proses produksi ikan asap di Sentra Pengolahan Ikan Asap Kota Probolinggo, sehingga perlu dilakukan analisis keberlanjutan meliputi penangkapan, pengolahan dan pemasaran. Tujuan penelitian ini untuk mengetahui tren CPUE bahan baku ikan asap, menganalisis keberlanjutan pengolahan ikan asap dan menentukan strategi dalam pengelolaan sumber daya perikanan berkelanjutan. Penelitian dilakukan dari bulan Januari 2016 sampai April 2016 di Pelabuhan Perikanan Pantai Mayangan dan Sentra Pengolahan Ikan Asap Kota Probolinggo. Metode penelitian menggunakan analisis CPUE, analisis profitabilitas dan analisis forecasting. Laju tangkap CPUE ikan Kurisi pada tahun 2015 mengalami kenaikan sebesar 6197,79 ton per unit, sedangkan pada tahun yang sama, ikan kembung dan ikan peperek mengalami penurunan masing-masing sebesar 13,67 ton per unit dan 0,494 ton per unit. Berdasarkan analisis profitabilitas, keberlanjutan usaha pengolahan ikan asap cukup menguntungkan. Selain itu, berdasarkan analisis forecasting dapat diprediksi bahwa volume penjualan ikan asap tahun 2016-2019 mengalami peningkatan. Strategi pengelolaan sumber daya perikanan berkelanjutan di Kota Probolinggo, antara lain penerapan kuota penangkapan, penggunaan alat tangkap ramah lingkungan dan menghindari cara penangkapan destruktif, peningkatan mutu produk dan pengolahan produk bernilai tambah, pemantapan sistem informasi yang terintegrasi dan peningkatan pengawasan di usaha penangkapan. Kata Kunci : Ikan asap, CPUE, analisis profitabilitas, analisis forecasting, strategi keberlanjutan.

<hr />

### <b>ABSTRACT</b><br>

Name Suci Chandra Rini  
Study Program Master of Marine Science  
Title Sustainability Analysis on Smoked Fish Processing Business in Smoked Fish Processing Center, Probolinggo, East Java.  
Kurisi *Nemipterus sp.*, kembung *Rastrelliger sp.* and peperek *Leiognathus sp.* are the catch and landed fishes at the Port of Coastal Fisheries Mayangan, Probolinggo and become the main raw material in the production of smoked fish at Sentra Fish Processing Smoke City Probolinggo. The sustainability analysis used includes catching, processing and marketing of the product. The aims of this study were to determine the trend of raw materials CPUE smoked fish, to know the continuity of smoked fish processing, and to analyze the good strategy in the sustainable management of fishery resources. The study was conducted from January 2016 to April 2016 at the Port of Mayangan Coastal Fisheries and Fish Processing Centers Smoke Kota Probolinggo. The research method used were CPUE analysis, profitability analysis, and forecasting analysis. The rate of kurisi

catch CPUE in 2015 was increased of 6197.79 tons perunit from 2011, while in the same year, mackerel and fish peperek decreased of 13.67 tons per unit and 0.494 tons per unit. Based on profitability analysis, the sustainability of smoked fish processing business is quite profitable. In addition, based on analysis forecasting it can be predicted that the volume of smoked fish sales have increased year 2016 2019. The strategies of sustainable management of fishery resources in Kota Probolinggo, among others, are to implement of quotas of arrests, to use environmentally friendly fishing gear, to avoid destructive fishing method, to improve quality product, to increase value added product processing, the consolidate of integrated information systems, and to increse surveillance in fishing effort. Keywords smoked fish, CPUE, profitability analysis, forecasting analysis, sustainability strategies.