PEMBUATAN MODEL ALAT PENGASAPAN IKAN LAUT PADA MASYARAKAT NELAYAN PANTAI TRISIK KABUPATEN KULON PROGO DIY

Badraningsih Lastariwati[[1]](#footnote-2)

Abstract

The vucer program was aimed to realize a tool for make a smoking fish using liquid soked technique, which performed optimal; easy to use; and affordable maintane, ergonomic, and efficient. This program was started from July-November 2002. Our partener was fishermen group in Trisik Beach,Kulon Progo, DIY under TPI Mina Samudra.

The activities begun by making a smoked fish tools in the PTBB Boga laboratories. By creating a new tool, it hopes that can produced a good quality and quantity of smoked fish; as well as product what can save time and energy. With this tool, gives an opportunity for small industry to develop their products. Then, increased the fishermen and fish sellers income. The product yielded from thus program was a set of oven for smoke fish which strong enough, easy to operated, sufficient volume, and simple quality control.

1. Tim terdiri atas 4 orang dosen jurusan PTBB dan PT Mesin FT UNY. Sebagai ketua : Badraningsih Lastariwati; dan sebagai anggota : Sutriyati P, Marwanti, dan Zainur Rofiq. [↑](#footnote-ref-2)