Abstract

Sea product is very important to food demand, for example is fish. To ensure the fish can be consumed, it must be fresh. Fresh fish determine the quality aspect of the fish. The quality of the fish is very influential the selling price. Therefore, in order to better the quality of the fish, it is necessary to get a good cooling treatment. Errors in treatment will result in earnings of traditional fisherman. The innovation to overcome these problems is merging wet ice and liquid nitrogen for cooling media. Besides that, the cold storage should be modify on the wall where liquid nitrogen blanketing walls in void space. This study aimed to determine how effective the use of liquid nitrogen and a system designed and operational costs. In this study, obtained amount less wet ice, which is 3.9 tons of ice and 144 kg of liquid nitrogen for 8 days of sail, to 15 tons of fish. The cost is also much more efficient operation of Rp. 3,300,000 instead of using wet ice, Rp. 5,670,00,00

Keywords: Quality of Fish, Cold Storage, Wet Ice, Liquid Nitrogen, Cooling Media, Fish Cooling