

## **Sensory Evaluation of Smoked Sardine Coated With Local Spices**

### **ABSTRACT**

Sardines refer to a group of fish from the Clupeidae family, including the genera *Sardinella*, *Amblygaster*, *Decapterus*, or *Cetengraulis*. The sensory evaluation of smoked sardines coated with local spices in this study involved the use of liquid smoke immersion. The study aimed to formulate the best-smoked fish coated with local spices, resulting in seven formulations: the control, F1, F2, F3, F4, F5, and F6. These formulations were immersed in liquid smoke and coated with varying percentages of three main spices: ginger, garlic, and dried chili. Based on sensory analysis with 50 panelists, it was concluded that F5, with 6% liquid smoke, emerged as the optimal formulation.