Lampiran 1. ***Score sheet*** **Organoleptik Ikan Tuna Beku**

Specification Spesifikasi		***Standart Value*** Nilai Standar
I. ***APPEARANCE***	**KENAMPAKAN**	
Meat color is very bright and shiny (Warna daging sangat cerah dan mengkilap)		9
Meat color is bright and shiny (Warna daging cerah dan mengkilap)		8
Meat color is bright and less shiny (Warna daging cerah dan kurang mengkilap)		7
Meat color is brownishand rather dull (Warna daging kecoklatan dan agak kusam)		6
Meat color is brownish and dull (Warna daging kecokelatan dan kusam)		5
Meat color is brown and dull (Warna daging cokelat dan kusam)		3
Meat color is very dull and dark brown (Warna daging cokelat tua dan sangat kusam)		1
II. ***SMELL***	**BAU**	
The smell is very fresh (Bau sangat segar)		9
The smell is fresh (Bau segar)		8
The smell is fresh leads to neutral (Bau segar mengarah ke netral)		7
Neutral with a little additional disturbing (Netral dengan sedikit tambahan yang mengganggu)		5
Smell decompose (Bau membusuk)		3
Smell decompose very clear (Bau membusuk sangat jelas)		1
III. ***TEXTURE***	**TEKSTUR**	
Compact, solid and very elastic (Kompak, padat dan sangat elastis)		9
Compact, solid and elastic (Kompak, padat dan elastis)		8
Less compact, less elastic, texture still strongly attached (Kurang padat, kurang elastis, jaringan masih melekat kuat)		7
Less elastic, texture of the meat a bit loosening (Kurang elastis, jaringan daging agak longgar)		6
Not elastic, the meat texture loosening and the meat a bit easy to be torn (Tidak elastis, jaringan daging longgar dan daging agak mudah sobek)		5
Tender, the meat easy to be torn (Lunak, daging mudah sobek)		3
Very tender, the meat to be easy torn (Sangat lunak, daging sangat mudah sobek)		1