

Experience traditional fish preservation methods and freshness evaluation

Date	Place	Partner Organization	Students' Major and Grade	Participants' Information	SIT Instructor
2025/07/30 ~2025/08/06	Japan	National Taiwan University of Science and Technology Widya Mandala Catholic University Surabaya	- Department of Applied Chemistry, Department of Materials Science and Engineering, Chemistry and Biotechnology, Environment and Materials Engineering - Undergraduate 1st grade, Undergraduate 2nd grade, Undergraduate 3rd grade, Undergraduate 4th grade	(SIT) Students 26, Student Staff 17, Professor 1 (National Taiwan University of Science and Technology) Students 6, Professor 2 (Widya Mandala Catholic University Surabaya) Students 15	YOSHIMI Yasuo (Chemistry and Materials Chemistry and Biotechnology)



Image 1 A firm handshake before the program

The purpose of this experiment was to experience traditional methods of preserving fish and evaluate their effectiveness using a relatively new freshness indicator called the "K value." The K value is a number that reflects chemical changes in the fish after death—the higher the number, the lower the freshness. Each group prepared a different type of fish and applied various preservation methods such as smoking, salting, pickling in vinegar or miso, and sun-drying. On the following day, samples were taken both immediately after preservation and after leaving the fish at room temperature. The K values were then measured to compare which preservation methods were most effective in maintaining freshness, and the results were presented.



Image 2 HPLC Data



Image 3 Experiment on fish processing



Image 4 Indonesian Participants



Image 5 Taiwanese participants



Image 6 Excursion at Kamakura