

# Utilization of belimbing wuluh (*Averrhoa bilimbi*) to reduce urea levels from shark (*Carcharhinus* sp.) meat in shredded processing

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## Abstract

This research aimed to reduce the urea level in the shark meat and to find out the suitable concentration of *Averrhoa bilimbi* extract to reduce urea level in the shark meat for processing of shredded meat. Trehis research were to soak the shark meat in the *Averrhoa bilimbi* extract with 0% (without soaking), 20%, 40%, 60% by three repetitions for each treatment. Parameter that observed in this research were the amount of urea in the product and organoleptic test of colour, taste, flavour, and appearance. Soaking in the *Averrhoa bilimbi* extract of 60% could reduce the urea level in the product as much as 69.51%.

**Keywords:** *Averrhoa bilimbi*, shark meat, urea