ABSTRACT

INTELLIGENT SYSTEM FOR ANCHOY DRYING USING THE FUZZY

ALGORITHM

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Erratic weather changes cause fluctuating lighting conditions, especially when

sunlight is blocked by clouds and air pollution, this will have an impact on the

process of preserving anchovies which are prone to spoilage. One effort to maintain

the quality of anchovies is to keep the temperature and humidity of the anchovies at

40% after preserving them, so that when they reach consumers, the quality of the

anchovies can be maintained. Anchovy preservation in Indonesia utilizes various

methods, including the use of electrical energy to provide stability in temperature

control and the drying process. The use of electrical energy with PTC Heaters has

become a common method for providing stability in temperature control and drying

processes, regardless of fluctuating weather conditions. A drying system that has

been integrated with a fuzzy algorithm in the drying time prediction process can

maintain the stability of the drying process so that drying will be even and efficient.

The results of the tests that have been carried out are able to dry anchovies with a

water content value of exactly 40% with a prediction accuracy percentage of 95%.

Keywords

: Drying, Fuzzy, Anchovies, PTC Heater

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