levels, namely at the stage of cooking and cooling, first check performed on fresh fish that is 3 ppm and 2 ppm for frozen fish. During the cooking process runs for ± 2 hours, the fish samples tested again, and the resulting increase for fresh fish averaged 12.6 ppm, while that for frozen fish is 8.8 ppm. In measuring the levels of histamine third is at the stage of sterilizing and cooling, following canned products pass through the stages of the process, product cans were taken 5 samples of each raw material fish fresh and frozen, then testing histamine levels and the results obtained at 28.4 ppm for fish from fresh raw materials, while for fish from frozen raw materials results obtained are 24.8 ppm.

This is because during storage at room temperature there is a process of degradation or decomposition of protein. One protein breakdown include compounds produced histamine. Therefore, time is very influential for elevated levels of histamine, where the longer storage of the histamine levels in tuna meat is increasing.

Kata Kunci : Evaluation Increased levels of histamine, Method Amperometric Enzymatic biosensors.