

**PROFIL PROTEIN IKAN TENGGIRI DENGAN VARIASI
PENGGARAMAN DAN LAMA PENGGARAMAN
DENGAN MENGGUNAKAN
METODE SDS-PAGE**

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ABSTRAK

Tujuan penelitian ini untuk mendeskripsikan profil protein berbasis SDS - PAGE pada ikan tenggiri dengan variasi konsentrasi penggaraman dan lama penggaraman. Desain penelitian ini adalah penelitian eksperimen dengan objek penelitian adalah ikan tenggiri dengan perlakuan variasi konsentrasi penggaraman 10%, 20%, 30% b/b dan variasi lama penggaraman 12 jam, 24 jam, dan 36 jam. Variasi konsentrasi penggaraman dilakukan dengan masing – masing variasi lama penggaraman. Profil protein ikan tenggiri dianalisis menggunakan metode SDS-PAGE 10%. Hasil penelitian menunjukkan bahwa konsentrasi penggaraman 10% b/b selama 12 jam pada ikan tenggiri memiliki lebih banyak pita protein mayor dari pada ikan tenggiri yang mendapat perlakuan penggaraman 20%, 30% b/b selama 12 jam dan 10%, 20%, dan 30% b/b selama 24 jam dan 36 jam sedangkan pada penggaraman 30% b/b selama 36 jam tidak dianjurkan karena semua pita protein mayor tebal sudah terdenaturasi menjadi pita protein mayor tipis dan pita protein minor.

Kata kunci : Ikan Tenggiri, Penggaraman, profil protein, SDS-PAGE

PROFILE OF FISH PROTEIN WITH VARIOUS SALTING AND LENGTH OF SALTING WITH BY USING METHOD SDS-PAGE

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ABSTRACT

The aim of this research is to describe protein profile based on SDS - PAGE on mackerel fish with variation of salting concentration and salt length. The design of this study was experimental research with the object of research was mackerel fish with variation of salt concentration 10%, 20%, 30% w / w and salt duration 12 hours, 24 hours and 36 hours. Variation of salting concentration was done with each salt length variation. The protein profile of mackerel fish was analyzed using SDS-PAGE method 10%. The results showed that salt concentration of 10% w/w for 12 hours in mackerel fish had more major protein bands than mackerel which received 20% w/w, 30% w/w salting treatment for 12 hours and 10% w/w, 20% w/w and 30% w/w for 24 hours and 36 hours while salting 30% w / w for 36 hours is not recommended because all major thick protein bands have been denatured into thinner protein bands and minor protein bands.

Keywords: Mackerel Fish, Salting, protein profiles, SDS-PAGE