

## **PROTEIN PROFILE BASED ON SDS-PAGE ON MUJAIR FISH (*Oreochromis mossambicus*) BASED ON TIME GRAYING VARIATION DEEP FRIYING**

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### **ABSTRACT**

Mujjair fish is one type of fish that contains high nutritional value, especially protein content and amino acids essensialnya complete and balanced. The purpose of this research is to see the profile picture of protein in mujair fish which is processed based on the time variation of deep frying frying. The research sample used fresh mujair fish meat then fried with variations of time 1, 2, 3, 4, and 5 minutes. The results of research, fish mujair not fried (control) showed 15 protein bands that is 7 major band and 8 minor band. In mujair fish samples fried for 1 minute showed 14 protein bands that are 1 band of major protein and 13 bands of minor protein. Frying fish samples fried for 2 minutes showed 11 protein bands that are 1 band of major protein and 10 bands of minor protein. Samples of fried fish mujjair for 3 minutes showed 11 protein bands that are 1 major protein band and 10 bands of minor protein. Frying fish samples fried for 4 minutes showed 9 protein bands that are 1 band of major protein and 8 bands of minor protein. Frying fish samples fried for 5 minutes showed 8 protein bands that are 1 major protein band and 7 minor protein bands. Based on the results of this study, it can be concluded that the longer the process of frying fish meat mujair the less the number of protein bands or the more protein profiles in comparison with the control, so the possibility of increased protein denaturation.

***Keywords: Mujair Fish, Frying Time Variation, Protein Profile, SDS-PAGE***