

PROTEIN PROFILE BASED SDS-PAGE GABUS FISH (*Channa striata*) PRESENTED WITH COCONUT SHELL BASED ON VARIATION TIME OF TAKING

Mukti Hasanah¹, Ana Hidayati Mukaromah², Stalis Norma Ethica³

1 DIV Study Program Health Analyst Faculty of Nursing and Health University of Muhammadiyah Semarang

2 Chemistry Laboratory Faculty of Nursing and Health University of Muhammadiyah Semarang

ABSTRACT

Fish Cork is a potential source of animal protein, but has a weakness that is easy to rot. To avoid spoilage can be done by picking curing. The purpose of this study was to describe the protein profile of SDS-PAGE based on Gabus fish with variation of curing time for 2 hours, 2.5 hours, 3 hours, 3.5 hours. The profile of Gabus fish protein was analyzed using SDS-PAGE 10% method. The results of this study indicate that the samples of Coke without Smoking have 21 bands consisting of 4 large protein bands, 3 major thin protein bands and 14 minor protein bands. The 2 Hour Smoked Smokedfish has 16 bands consisting of 1 large protein band, 3 major thin protein bands and 12 minor protein bands. The 2.5 Hour Smoked Corks have 16 bands consisting of 1 large protein band, 3 large thin protein bands and 12 minor protein bands. The 3-hour cauliflower fish has 11 bands consisting of 1 large protein band, 3 large light protein bands and 7 minor protein bands. The Cork fish with 3.5 hour curing has 9 bands consisting of 1 large thick protein band, 3 major thin protein bands and 5 minor protein bands. The results showed that there was a decrease in the number of protein bands in the sample compared to the controls. The longer the curing time, the number of protein bands in each sample decreases, indicating an increased rate of protein denaturation.

Keywords: Cork Fish, Fumigation, Protein Profile