# PROFILE ANALYSIS OF RED KAKAP FISH (Lutjanussp)BASEDSDS-PAGE WITH OLD AND LOWER VARIATIONS CONCENTRATION OF VINEAGER ACID

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## ABSTRACT

Fish is a potential animal protein, unfortunately, iteasily decomposed.Vinegar can be added to the fishtoavoidspoilage. The purpose of this research is to know the profile of red snapper protein with concentration of 5% and 10% on soaked vinegar acid with variation 15, 30 and 60 minutes. The used research method is GEL electrophoresis (SDS-PAGE) aimed to determine the value of molecular weight (BM). The results showed that there were 14 protein bands consisting of 8 major bands and 6 minor bands; S1 showed 13 protein bands consisting of 2 small major bands and 11 minor bands; S2 showed 11 protein bands consisting of 2 small major bands and 9 minor bands; S3 shows 10 protein bands consisting of 2 thin major bands and 8 bands; S4 denotes 10 protein bands consisting of 2 thin major ribbons and 8 bands; S5 denotes 9 minor protein bands consisting of 2 small major bands and 7 minor bands; S6 shows 6 protein bands consisting of 2 small major bands and 4 minor bands. Thus it can be concluded that the higher concentration and duration of vinegar immersed in Red Snapper, the protein contained in the fish will be denatured. Based on the results of this research, 5% vinegar submersion process for 5 minutes on Red Snapper fish is the most recommended because protein bands on protein profiles show the least change relative to control or standard of vinegar over 5% and time of immersion.

**Keywords**: vinegar acid, Red Snapper fish, protein profile, SDS-PAGE