

Karakterisasi material organik dari lapisan dalam rempela ayam = Characterization of organic material from chicken gizzards lining

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Abstrak

[Penelusuran kolagen dari lapisan dalam rempela ayam kampung dan ayam negeri diidentifikasi dengan cara tanpa perendaman dan dengan perendaman basa NaOH. Sifat fisiokimia kolagen dikarakterisasi dengan menggunakan Fourier Transform Infra Red (FTIR), Scanning Electron Microscopy (SEM), Energy Dispersive X-Ray (EDX) dan Sodium Dodecyl Sulphate – Polyacrylamide Gel Electrophoresis (SDS PAGE). Keberadaan kolagen dari sampel tanpa perendaman diketahui dari gugus fungsi molekul khas yang menyerap radiasi infra merah pada bilangan gelombang tertentu. Pada sampel dengan perendaman basa NaOH, memperlihatkan hilangnya gugus amida pada beberapa daerah jangkauan bilangan gelombang. Selain itu, perendaman juga mengurangi semua komponen kolagen dalam sampel. Kolagen yang berasal dari lapisan dalam rempela ayam merupakan kolagen tipe I dari hasil pemeriksaan bobot unit molekul sampel dengan uji SDS PAGE. Bentuk morfologi dari kolagen ini adalah berbentuk serat kecil dengan partikel-partikel kecil yang teramati menutup serat pada perbesaran kecil. Sementara kandungan atom penyusunnya merupakan susunan umum atom yang terdapat pada protein yaitu karbon, oksigen, fosfor dan sulfur dengan sedikit unsur pengotor.

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