

# PENGARUH PEMBERIAN CHITOSAN DARI KULIT UDANG DENGAN LAMA PERENDAMAN YANG BERBEDA TERHADAP KADAR AIR DAN KADAR PROTEIN TAHU

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## ABSTRACT

Chitosan are artless product that constitutes derivat polisakarida chitin one that its existence so abundant at nature. Chitosan can be gotten by through phase deproteinasi , demineralisasi and deasetilasi. Makings material chitosan one that is utilized which is shrimp skin vannamei one that available quite a lot at Malang.

This research intent to know the effect of chitosan application of shrimp skin with so long soaking which variably to titrate water and protein of tofu . This research is executed on the fifteenth 5 until 17th April 2010 at Chemical and TPHP Laboratory University of Muhammadiyah Malang. Observational type that is utilized is true is experiment by use of Fledged Random Design (RAL) one that consisting of one factor with 4 time replicate. Treatment which is application chitosan with soaking long time 0 minute, 5 minutes, 10 minutes, 15 minutes, 20 minutes and 25 minutes. This observational parameter is morphological titrate water and protein . Morphological tech by use of ANAVA one factor.

Result observationaling to point out that so long tofu soaking in solution chitosan 1,5% ascendants so realities to titrate tofu waters. On conduct controls to point out supreme titrate water which is as big as 74,58% and titrate water contemn to be pointed out soaking afters 25 minutes which is as big as 71,76%, meanwhile for titrate protein knows not give real influence with conduct controls.