

Microstructural and Physicochemical Analysis of Collagens from the Skin of Lizardfish (*Saurida tumbil* Bloch, 1795) Extracted with Different Organic Acids

ABSTRACT

Marine fish collagen has attracted considerable attention due to its characteristics, including its biodegradability, biocompatibility, and weak antigenicity, and is considered a safer material compared to collagen from terrestrial animals. The aim of this study was to extract and characterize collagen from the skin of lizardfish (*Saurida tumbil* Bloch, 1795) with three different acids. The yields of acetic acid-extracted collagen (AESkC), lactic acid-extracted collagen (LESkC), and citric acid extracted collagen (CESkC) were $11.73 \pm 1.14\%$, $11.63 \pm 1.10\%$, and $11.39 \pm 1.05\%$ (based on wet weight), respectively. All extracted collagens were categorized as type I collagen with mainly alpha chains ($\alpha 1$ and $\alpha 2$) detected and γ and β chains to some extent. Fourier transform infrared (FTIR) spectra showed an intact triple-helical structure in the AESkC, LESkC, and CESkC. UV-vis spectra and X-ray diffraction further demonstrated the similarity of the extracted collagens to previously reported fish skin collagens. AESkC ($T_{max} = 40.24 \text{ }^\circ\text{C}$) had higher thermostability compared to LESkC ($T_{max} = 38.72 \text{ }^\circ\text{C}$) and CESkC ($T_{max} = 36.74 \text{ }^\circ\text{C}$). All samples were highly soluble in acidic pH and low concentrations of NaCl (0–20 g/L). Under field emission scanning electron microscopy (FESEM) observation, we noted the loose, fibrous, and porous structures of the collagens. The results suggest that the lizardfish skin collagens could be a potential alternative source of collagen, especially the AESkC due to its greater thermostability characteristic.