

ANALYSIS PHYSIC AND CHEMICAL TRADITIONAL
FOOD ILABULO CATFISH (*Pangasius* sp.)
FORTIFICATION SEAWEED *Kappaphycus alvarezii*
AND BONE MEAL CATFISH

INTERNATIONAL CONFERENCE

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INTRODUCTION

Development
diversification

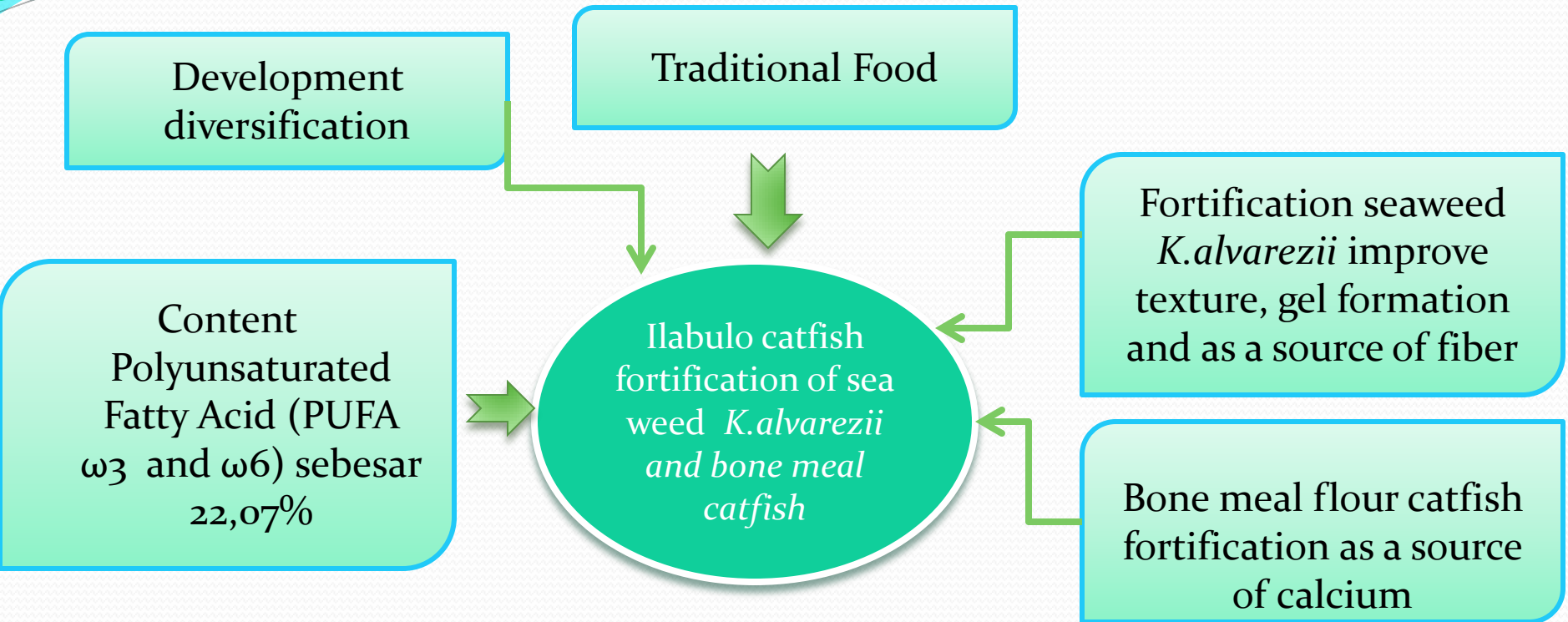
Traditional Food

Content
Polyunsaturated
Fatty Acid (PUFA
 ω_3 and ω_6) sebesar
22,07%

Ilabulo catfish
fortification of sea
weed *K.alvarezii*
and bone meal
catfish

Fortification seaweed
K.alvarezii improve
texture, gel formation
and as a source of fiber

Bone meal flour catfish
fortification as a source
of calcium



RESEARCH PURPOSES

to analyze the physical and chemical (amino acids, moisture content, ash content, protein, fat, crude fiber, carbohydrates of ilabulo catfish fortification seaweed *Kappaphycus alvarezii* and bone meal catfish

RESEARCH METHODS

- catfish (*Pangasius* sp.) obtained from the fishermen on the lake Limboto Gorontalo regency.
- Fish purchased must put in *coolbox* and immediately taken to the laboratory for analysis.
- Physic analysis refers to texture analyzer TA-XT2i.
- Chemical analysis in the form of water content, ash, fat, protein, fatty acid refers to AOAC (2005), and amino acid refers to High Performance Liquid Chromatography (HPLC).

PLACE AND TIME

PLACE :

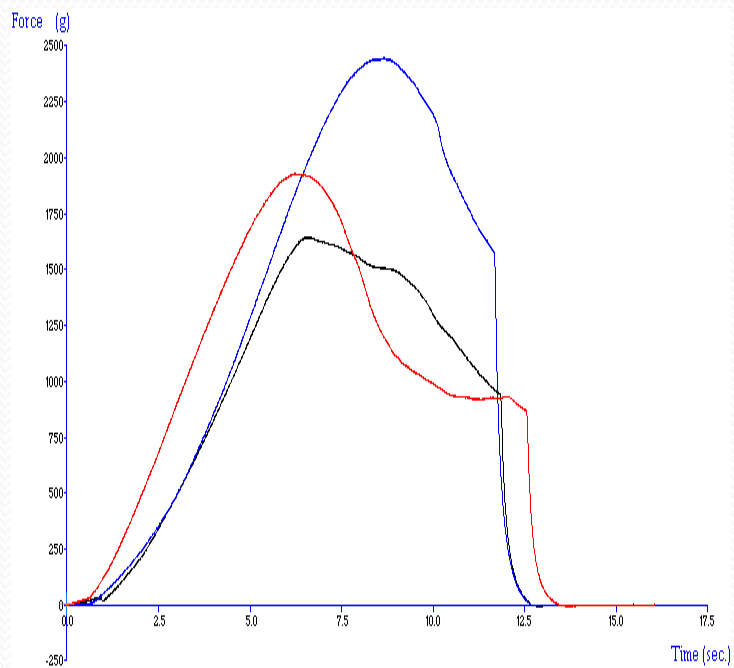
- **Food Technology Laboratory in Bogor Agriculture Institute**
- **Characteristic and Biotechnology Aqua Product Laboratory in Fisheries and Marine Science Faculty, State University of Gorontalo**

Time :

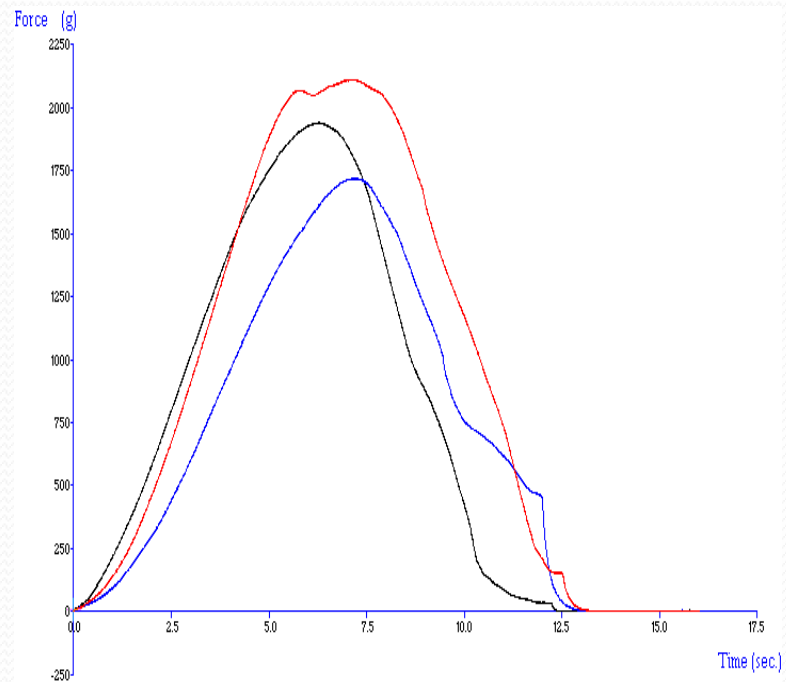
3 (three) months from March to May 2015.

RESULTS AND DISCUSSION

Repeat	Selected Product Formulation (C) (Gram fource/gf)	Unselected Product Formulation (control) (Gram fource/gf)
1	1933.9	1943.7
2	2063.4	1721.5
3	2450.6	2115.8
Avearage	2149.3	1927



Selected Product Formulation



Unselected Product Formulation

Number	Code	Content Water	Ash	Fat	Protein	Crude fiber	Ca	Carbohidrate
	Samples	%						
1	Product	56.27	3.92	8.39	7.81	0.53	0.30	22.78
	(treatment)	56.67	3.79	9.20	7.74	0.68	0.320	21.60
		56.45	3.83	9.15	7.78	0.63	0.325	21.84
	average	56.46	11.54	8.91	7.78	0.61	0.315	22.07
2	control	60.83	1.51	4.88	6.61	0.43	0.280	25.46
		60.80	1.44	4.72	7.10	0.49	0.280	25.17
		60.81	1.48	4.78	7.12	0.47	0.281	25.06
	rata-rata	60.81	1.48	4.79	6.94	0.46	0.28	25.23

CONCLUSION

The results showed that the physical texture of ilabulo catfish fortification seaweed *K.alvarezii* and bone catfish flour is 2149.3/gf more than without fortification is 1927 / gf. Chemical characteristic which are water content 56.46%, ash content 11.54%, 7.78% protein, 8.91% fat, 0.61% crude fiber, carbohydrates 22.07% and calcium 0.315%. The amino acid levels is 6.04% w/w.







Thank you for attention