EKSTRAKSI KARAGINAN DARI RUMPUT LAUT Eucheuma cottonii (KAJIAN JENIS MEDIA PERENDAMDAN METODE PEMISAHAN)

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Sea weed of Eucheuma cottonii represent one of the potential exporting commodity to be developed. How ever request of high market, Indonesia have enough resource both for experiencing of and also for conducting. Apart from that sea weed still exported many in the form of raw material that is in the form of dry sea weed while grass go out to sea weed Eucheuma cottonii can be processed to become carrageenan owning high economic value. Carrageenan is compound of hydrocolloid, representing compound of polisacarida enchain length which in extraction of sea weed type of carrageenofit, which in marketing represent flour with yellowish colour and used many by food industry, drug, cosmetic, textile, paint, tooth paste and other industry. Carageenan of important for balancer, thickener, gelling agent, emulsifier.

Intention of this research is to know there interaction of kind soaking media and separation method to nature of chemical and physical of carrageenan, to know influence of kind soaking media, and also to know influence of different separation method to nature of chemical and physical of carrageenan.

This device of research use Random Device of Group ( RDG) factorially with two factor and each repeated 3 times. Factor of I is kind soaking media ( freshwater, Na-bisulfit) and factor of II is separation method {freezing 24 hour (with CaO 0,25%, without CaO), isopropanol 90% (with CaO 0,25%, without CaO)}. Result of this research show best treatment yielded by treatment (soaking media freshwater with freezing 24 hour CaO 0,25%) is with result of rendemen 13,25%, CaO content of 8,89%, brighness of 61,37, sulfat 14,60%, ash content 13,75%, moisture 10,21%, viscosity 75 cps, and strength of gel 2,17 mm/g/second.