

## Pemeriksaan pendahuluan lemak ayam potong

Maya Indriana, author

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### Abstrak

Telah dilakukan penelitian terhadap pemeriksaan sifatsifat fisika, kimia dan kandungan. kimia dari lemak ayam potong ( Hubbard broiler ).

Pemeriksaan sifat-sifat fisika meliputi: indeks bias, berat jenis, suhu beku dan suhu lebur dengan menggunakan metoda Farmakope Indonesia edisi III. Pemeriksaan sifat-sil'at kimia meliputi : bilangan asam, bilangan penyabunan dan bilangan iodium menggunakan metoda Farnkope Indonesia edisi III, untuk. uji stabilitas menggunakan metoda Kreist test.

Pemeniksaan kandungan kimia meliputi : pemeriksaan minyak mineral dan minyak harsa menggunakan metoda Ekstra Farmakope Indonesia 1974, pemeriksaan kolesterol baik secara kualitatif rraupun kuantitatif menggunakan. pereaksi Libermann-Burchard, sedangkan metoda kolorimetri digunakan hanya untuk pemeriksaan kuantitatif.

Pemeriksaan vitamin A dan D secara kualitatif menggunakan pereaksi Carr-Price, dan cara.kuantitatif menggunakan metoda spektrofotometri.

Hasil percobaan menunjukkan bahwa lenk ayam potong mengandung kolesterol. Dengan metod.a yang digunakan adanya vitamin A dan D belum dapat dipastikan.

.....An investigation has been carried out on physics and chemical properties and chemical content of poultry fat (Hubbard broiler).

The examination on physical properties includes refraction index, density, freezing poit and melting point.

The examination on chemical properties includes acid value, saponification value and iodine value using Farmakope Indonesia third edition method. The stability assay was done by using Kreist test method.

The chemical content examination includes the examination on mineral oil and resin oil by applying the Extra Farnkope Indonesia (1974) method. For both qualitative and quantitative examination on cholesterol a Liebernnn-Burchard reaction was used, while a colorimetric method was use to observe the quantity only. A Carr-Price reaction. was used for the qualitative

examination on vitamin A and D, and spectrophotometric method was used to examine quantitatively.

From the above observation it was indicated that the poultry fat is containing cholesterol. However the method used so far could not ensure the existence of vitamin A and D.