

Pemeriksaan pendahuluan lemak ayam potong

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Abstrak

Telah dilakukan penelitian terhadap pemeriksaan sifat-sifat 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-sifat kimia meliputi : bilangan asam, bilangan penyabunan dan bilangan iodium menggunakan metoda Farmakope Indonesia edisi III, untuk uji stabilitas menggunakan metoda Kreist test.

Pemeriksaan kandungan kimia meliputi : pemeriksaan minyak mineral dan minyak harsa menggunakan metoda Ekstra Farmakope Indonesia

1974, pemeriksaan kolesterol baik secara kualitatif maupun kuantitatif menggunakan pereaksi Liebermann-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 lemak ayam potong mengandung kolesterol. Dengan metoda yang digunakan adanya vitamin A dan D belum dapat dipastikan.

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

The examination on physical properties includes refraction index, density, freezing point 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 Farmakope Indonesia (1974) method. For both qualitative and quantitative examination on cholesterol a Liebermann-Burchard reaction was used, while a colorimetric method was used 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.