

ABSTRACT

Riyan Agustian. B.1910153. Profile Of Beef And Pork Protein Using Sds-Page (*Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis*). Supervised by Lia Amalia dan Rodiana Nopianti.

Limited stock of beef accompanied by soaring demand for beef ahead of national religious holidays (HBKN) often leads to rising beef prices. This is sometimes misused by some unscrupulous traders who want to get more profit, one of which is to commit falsification (food fraud) by mixing halal beef with non-halal meat such as pork. pork based on its molecular weight using the SDS-PAGE method (*Sodium dodecyl-sulfate polyacrylamide gel electrophoresis*). Data analysis was carried out qualitatively based on the calculation of the molecular weight (MW) of each protein based on available markers. Calculations are made by measuring the total tracking distance from the stacking gel to the separating gel (a), followed by measuring the tracking distance from the stacking gel to each protein band, then looking for the retardation factor (Rf), the results of the SDS-PAGE analysis can distinguish specific gravity protein molecules in beef and pork but in the profile of the type of protein in beef, pork, they experience the same name in the name of the protein type. For the type of protein in cattle based on research results found Miosin, Lysozyme. Ovalbumin. While in pigs found types of protein Miosin, Lysozyme, Aprotinin. Soybean Trypin Inhibitor. Ovalbumin, Carbonic Anhydrase

Keywords: sds-page, molecular weight, beef, pork

ABSTRAK

Riyan Agustian. B.1910153. Profil Protein Daging Sapi Dan Daging Babi Menggunakan Metode SDS-PAGE (*Sodium dodecyl sulfate- polyacrylamide gel electrophoresis*). Skripsi. Di bawah bimbingan oleh Lia Amalia dan Rodiana Nopianti.

Stok daging sapi yang terbatas dan permintaan daging sapi yang tinggi jelang Hari Besar Keagamaan Nasional (HBKN) kerap berimbas pada kenaikan harga daging sapi. Hal ini kadang disalahgunakan oleh beberapa oknum pedagang yang ingin mendapatkan keuntungan lebih banyak, salah satunya yaitu melakukan pemalsuan (*food fraud*) dengan cara mencampurkan daging sapi yang halal dengan daging yang tidak halal seperti babi. Penelitian ini bertujuan untuk mengetahui perbedaan jenis protein pada daging sapi dan daging babi berdasarkan berat molekulnya menggunakan metode SDS-PAGE (*Sodium dodecyl-sulfate polyacrylamide gel electrophoresis*). Analisis ata dilakukan dengan cara kuantitatif berdasarkan perhitungan berat molekul (BM) dari masing-masing protein yang didasarkan pada marker yang tersedia. hasil analisis sds-page dapat membedakan berat jenis molekul protein pada daging sapi dan daging babi namun pada profil jenis protein daging sapi daging babi mengalami kesama dalam nama jenis protein. Untuk dari jenis protein pada sapi berdasarkan hasil penelitian ditemukan *miosin, lysozyme. ovalbumin*. Sedangkan pada babi ditemukan jenis protein *miosin, lysozyme, aprotinin. Soybean-trypin-inhibitor. ovalbumin, carbonic anhydrase*.