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THE NUMBER OF FREE FATTY ACID, TOTAL VOLATILE BASES AND ANTIOXIDANT IN FUMIGATED SALTED EGG SOAKED IN SALAM LEAF JUICE

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ABSTRACT

Salam leaf (Eugenia polyantha Wight) is one of the herbs that can reduces cholesterol, diarrhe and diabetes. Salam leaf also contains flavonoids and tannins as substances which able to reduce blood sugar levels. Salam leaf contais tannin, essential oil and flavonoid which caused it has antibiotic/ antimicrobial substances. This study aims to determine the effect of egg immersion in salamy leaf juice (Eugenia polyantha Wight.) at different concentration levels on the content of free fatty acids, total volatile bases and antioxidants of salted smoke eggs. The used materials on this study were salam leaf (Eugenia polyantha Wight), duck eggs, salt, aquades. The used method on this research was Complete Randomized Design (CRD) which consisted of 5 treatments with 4 replications. Treatment consists of P0 = Salted egg + 0% salam leaf juice, P1 = Salted egg + 25% salam leaf juice, P2 = Salted egg + 50% salam leaf juice, P3 = Salted egg + 75% bay leaf juice, P4 = Salted egg + 100% salam leaf juice. The observed variables were Levels of Free Fatty Acids, Total Volatile Bases (TVB) and Antioxidants. The results showed the significant number on all parameters, free fatty acid levels from 0.16 to 0.10%, total volatile bases 3.37-2.32 and activity of antioxidant 88,59-89,92 mg/g. The conclusion of this study is the addition of salam leaves with a concentration of 25 to 100% can reduces the number of free fatty acids, total volatile bases, and increases antioxidant activity.

Keywords: antioxidants, free fatty acids, salam leaves, fumigation, salted eggs, total volatile bases.

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