

ACKNOWLEDGEMENTS

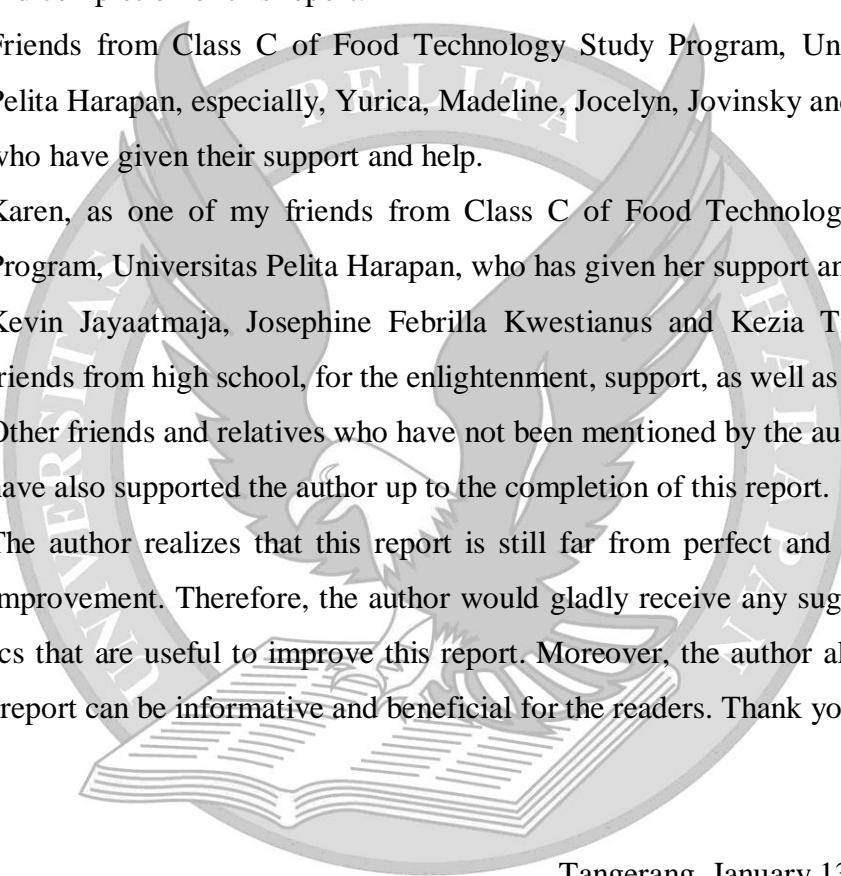
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(Elita Feby Susanto)

TABLE OF CONTENTS

	page
COVER.....	
FINAL ASSIGNMENT NON-EXCLUSIVE DISTRIBUTION LICENSE.....	
APPROVAL BY THESIS SUPERVISOR.....	
APPROVAL BY THESIS EXAMINATION COMMITTEE.....	
ABSTRACT	v
<i>ABSTRAK</i>	vi
ACKNOWLEDGEMENT	vii
TABLE OF CONTENTS	ix
LIST OF FIGURES	xi
LIST OF TABLES	xii
LIST OF APPENDICES	xiii
CHAPTER I INTRODUCTION	
1.1 Background	1
1.2 Research Problem.....	4
1.3 Objectives	4
1.3.1 General Objective	5
1.3.2 Specific Objective.....	5
CHAPTER II LITERATURE REVIEW	
2.1 White Leg Shrimp	6
2.2 Glucosamine.....	8
2.3 Chitinolytic Microorganism.....	10
2.4 Chitinase Enzyme	11
2.5 Fermentation	12
2.6 Cell Immobilization.....	13
CHAPTER III RESEARCH METHODOLOGY	
3.1 Materials and Equipment.....	18
3.2 Research Method.....	19
3.2.1 Preliminary Steps.....	19
3.2.1.1 Preparation of Shrimp Shells Powder	19
3.2.1.2 Preparation of Bacterial Stock Culture	20
3.2.1.3 Morphological Identification of <i>Providencia stuartii</i>	21
3.2.1.4 Preparation of Bacterial Starter Culture.....	22
3.2.2 First Stage Research.....	24
3.2.2.1 Preparation and Inoculation of Growth Medium	24
3.2.2.2 Immobilization of <i>Providencia stuartii</i>	24
3.2.2.3 Preparation of Fermentation Media	26

	page
3.2.2.4 Determination of Optimum PUF Size and PUF : Growth Medium Ratio (w/v)	26
3.2.3 Second Stage Research	27
3.3 Experimental Design	29
3.3.1 First Stage Research	29
3.3.2 Second Stage Research	31
3.4 Methods of Analysis	32
3.4.1 Shrimp Shells Powder Analysis	32
3.4.1.1 Moisture Content Analysis (AOAC, 2005).....	32
3.4.1.2 Ash Content Analysis (AOAC, 2005)	33
3.4.1.3 Protein Content Analysis (Yuan <i>et al.</i> , 2011) ..	33
3.4.1.4 Yield Analysis (Dompeipen <i>et al.</i> , 2016)	34
3.4.2 Counting of Immobilized <i>Providencia stuartii</i> (Saparianti, 2001 with modifications)	35
3.4.3 Scanning Electron Microscopy (SEM) Analysis.....	35
3.4.4 Analysis of N-acetylglucosamine (Halim <i>et al.</i> , 2018)	36
3.4.4.1 Preparation of N-acetylglucosamine Standard Curve	36
3.4.4.2 Quantification of N-acetylglucosamine	36
CHAPTER IV RESULTS AND DISCUSSIONS	
4.1 Shrimp Identification and Shrimp Shells Powder Characteristics	38
4.2 <i>Providencia stuartii</i> Morphology.....	41
4.3 First Stage Research	42
4.3.1 Effect of PUF Size and PUF : Growth Medium Ratio (w/v) on Immobilized <i>P. stuartii</i> Cells Number	43
4.3.2 Effect of PUF Size and PUF : Growth Medium Ratio (w/v) on N-acetylglucosamine Production	46
4.4 Second Stage Research	51
4.4.1 Initial Number of Immobilized <i>P. stuartii</i> Cells	51
4.4.2 Effect of Fermentation Cycle on N-acetylglucosamine Production	53
CHAPTER V CONCLUSIONS AND SUGGESTIONS	
5.1 Conclusions	56
5.2 Suggestions	56
BIBLIOGRAPHY	
APPENDICES	

LIST OF FIGURES

	page
Figure 2.1	7
Figure 2.2	8
Figure 2.3	10
Figure 2.4	17
Figure 3.1	20
Figure 3.2	21
Figure 3.3	22
Figure 3.4	23
Figure 3.5	25
Figure 3.6	27
Figure 3.7	28
Figure 4.1	42
Figure 4.2	42
Figure 4.4	47
Figure 4.5	53

LIST OF TABLES

	page	
Table 3.1	Statistical design for first stage research	29
Table 3.2	Statistical design for second stage research.....	31
Table 4.1	Shrimp shells powder characteristics	38
Table 4.2	Percentage of immobilized <i>P. stuartii</i> cells from 3 replications of each treatment	43
Table 4.3	Percentage of immobilized <i>P. stuartii</i> cells from 5 replications of optimum treatment	51



LIST OF APPENDICES

	page
Appendix A. Shrimp Identification.....	A-1
Appendix B. Moisture Content Analysis Results	B-1
Appendix C. Ash Content Analysis Results.....	C-1
Appendix D. Protein Content Analysis Results.....	D-1
Appendix E. Yield Analysis Results	E-1
Appendix F. N-acetylglucosamine Standard Curve	F-1
Appendix G. Counting of <i>P. stuartii</i> Cells in Starter Culture	G-1
Counting of <i>P. stuartii</i> Cells Remained in Growth Medium.....	G-3
Counting of Immobilized <i>P. stuartii</i> Cells	G-7
N-acetylglucosamine Quantification.....	G-10
Statistical Results of First Stage Research.....	G-13
Post Hoc Test of First Stage Research	G-15
Appendix H. Counting of <i>P. stuartii</i> Cells in Starter Culture	H-1
Counting of <i>P. stuartii</i> Cells Remained in Growth Medium.....	H-3
Counting of Immobilized <i>P. stuartii</i> Cells	H-5
N-acetylglucosamine Quantification.....	H-7
Statistical Results of Second Stage Research	H-9
Post Hoc Test of Second Stage Research	H-10
Appendix I. Shrimp Shells Powder Preparation.....	I-1
Main Research (Pretreatment of PUF)	I-2
Main Research (Cells Immobilization)	I-3
Main Research (Fermentation).....	I-3
Main Research (N-Acetylglucosamine Analysis)	I-4