TABLE OF CONTENTS

page

COVER
FORM FOR STATEMENT OF AUTHENTICITY AND APPROVAL TO UPLOAD FINAL PROJECT
APPROVAL BY THESIS SUPERVISOR
APPROVAL BY THESIS EXAMINATION COMMITEE
ABSTRACT……vi
ACKNOWLEDGMENTS……. vii
TABLE OF CONTENTS…….x
LIST OF FIGURES…….xii
LIST OF TABLES…….xiii
LIST OF APPENDICES……...xiv

CHAPTER I INTRODUCTION
1.1 Background 1
1.2 Research Problem..... 3
1.3 Objectives..... 4
1.3.1 General Objectives..... 4
1.3.2 Specific Objectives 4

CHAPTER II LITERATURE REVIEW
2.1 Tuna Fish 5
2.1.1 Tuna Characteristics..... 5
2.1.2 Tuna Waste 6
2.2 Protein Hydrolysis 8
2.2.1 Total Volatile Base Nitrogen (TVBN) Content 10
2.2.2 Trimethylamine (TMA) Content..... 10
2.3 Microbial Fermentation 12
2.3.1 *Saccharomyces cerevisiae*..... 13
2.3.2 *Lactobacillus plantarum* 14
2.4 Pineapple..... 16
2.5 Molasses..... 18

CHAPTER III RESEARCH METHODOLOGY
3.1 Materials and Equipment..... 20
3.2 Research Methods..... 21
3.2.1 Preliminary Stage..... 21
3.2.1.1 Microbial Growth Curve Determination……..……....21
3.2.1.2 Pineapple Peel Proteolytic Activity Assay……24
3.2.2 Main Research..... 24

3.3 Experimental Design 26
3.3.1 Main Research 26
3.3.2 Independent T-Test 30
3.4 Analysis Procedures 31
3.4.1 Total Plate Count (TPC) (Fahrurrozi *et al*., 2019, Saputri *et al*., 2019, and Mailoa *et al*., 2017 with modifications) 31
3.4.2 Protease Activity (Sigma Aldrich, n.d. with modifications) 32
3.4.3 Trimethylamine (TMA) Content (SNI 2354.8:2009 with modifications) 33
3.4.4 Total Volatile Base Nitrogen (TVBN) Content (SNI 2354.8:2009 with modifications) 33
3.4.5 Moisture Content (AOAC, 2005) 34
3.4.6 Total Nitrogen Content (AOAC, 2005) 35

CHAPTER IV RESULTS AND DISCUSSION
4.1 Preliminary Stage 36
4.1.1 Microbial Growth Curve Determination 36
4.1.2 Pineapple Peel Proteolytic Activity Assay 38
4.2 Main Research 38
4.2.1 Effect of Fermenting Microbes, Additional Substrates, and Fermentation Period on Total Nitrogen Content 38
4.2.2 Effect of Fermenting Microbes, Additional Substrates, and Fermentation Period on TVBN Content 41
4.2.3 Effect of Fermenting Microbes, Additional Substrates, and Fermentation Period on TMA Content 43
4.3 Best Treatment 46

CHAPTER V CONCLUSION AND SUGGESTION
5.1 Conclusion 49
5.2 Suggestion 50

BIBLIOGRAPHY

APPENDIX

LIST OF FIGURES

page

Figure 2.1 Products of TMAO reduction 11
Figure 2.2 Different varieties of pineapple 16
Figure 3.1 Flowchart of microbial growth curve determination 23
Figure 3.2 Flowchart of pineapple peel proteolytic activity analysis 24
Figure 3.3 Flowchart of tuna waste fermentation process 25
Figure 4.1 *Lactobacillus plantarum* growth curve at 42°C in MRSB media 36
Figure 4.2 *Saccharomyces cerevisiae* growth curve at 37°C in PDB media 36
Figure 4.3 Effect of fermenting microbes, additional substrates, and fermentation period on total nitrogen content 39
Figure 4.4 Effect of fermenting microbes, additional substrates, and fermentation period on TVBN content 42
Figure 4.5 Effect of fermenting microbes, additional substrates, and fermentation period on TMA content 45

LIST OF TABLES

page

Table 2.1 Characteristics of different tuna species 5
Table 2.2 Proximate composition of different tuna species 6
Table 2.3 Proximate composition of waste from different fish species 7
Table 3.1 Experimental design of main research 27
Table 4.1 Independent T-test comparison between control (day 0) and best treatment……...… 47

LIST OF APPENDICES

page

Appendix A
Lactobacillus plantarum OD_{600} Observation Data A-1
Lactobacillus plantarum Total Plate Count A-1
Saccharomyces cerevisiae OD_{600} Observation A-2
Saccharomyces cerevisiae Total Plate Count A-2
Pineapple Peel Proteolytic Activity Assay A-3

Appendix B
Fermented Tuna Waste Moisture Content B-1

Appendix C
Total Nitrogen Content of Fermented Tuna Waste on Day 0 (Control) . C-1
Total Nitrogen Content of Fermented Tuna Waste on Day 1, 3, and 5... C-2
Total Nitrogen Content Analysis of Variance Result C-5
Total Nitrogen Content Tukey HSD Post Hoc Result on Microbe C-5
Total Nitrogen Content Tukey HSD Post Hoc Result on Fermentation Period…… C-6
Total Nitrogen Content Tukey HSD Post Hoc Result on Factors Interaction C-7

Appendix D
TVBN Content of Fermented Tuna Waste on Day 0 (Control) D-1
TVBN Content of Fermented Tuna Waste on Day 1, 3, and 5 ..... D-2
TVBN Content Analysis of Variance Result D-8
TVBN Content Tukey HSD Post Hoc Result on Microbe D-8
TVBN Content Tukey HSD Post Hoc Result on Fermentation Period... D-9
TVBN Content Tukey HSD Post Hoc Result on Factors Interaction ... D-10

Appendix E
TMA Content of Fermented Tuna Waste on Day 0 (Control) E-1
TMA Content of Fermented Tuna Waste on Day 1, 3, and 5 .....E-2
TMA Content Analysis of Variance Result E-8
TMA Content Tukey HSD Post Hoc Result on Microbe E-8
TMA Content Tukey HSD Post Hoc Result on Fermentation Period.....E-9
TMA Content Tukey HSD Post Hoc Result on Factors Interaction E-10

Appendix F
Comparison between Control (Day 0) and Best Treatment F-1
Independent T-Test of Best Treatment with Day 0 (Control) on Total Nitrogen Content.....F-1

Independent T-Test of Best Treatment with Day 0 (Control) on TVBN Content F-1
Independent T-Test of Best Treatment with Day 0 (Control) on TMA Content F-1

Appendix G
Preparation of Mother Culture G-1
Intermediate Culture G-1
Experimental Working Culture for Growth Curve Determination G-1
Plates Incubation for Total Plate Count (TPC) G-2
Pineapple Parts G-2
Pineapple Peel Juice for Proteolytic Activity Assay G-2
Tuna Waste G-3
Tuna Waste Size Reduction Process for Fermentation G-3
Fermentation of Tuna Waste with S. cerevisiae G-3
Fermentation of Tuna Waste with L. plantarum G-4
Fermentation of Tuna Waste with Combination Culture G-4
Fermented Tuna Waste Sample Preparation for Analysis G-4