

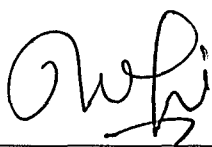
**OPTIMIZATION OF KELI AFRIKA (*CLARIAS GARIEPINUS*)  
HYDROLYSATE BY ALCALASE  
(EFFECT OF TIME AND ENZYMES SUBSTRATE RATIO)**

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**Final Year Project Report Submitted in  
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## ABSTRACT

### OPTIMIZATION OF KELI AFRIKA (*CLARIAS GARIEPINUS*) HYDROLYSATE BY ALCALASE (EFFECT OF TIME AND ENZYMES SUBSTRATE RATIO)

The optimization of catfish hydrolysate by Alcalase was obtained from the experiment at optimum condition 137 minutes and 4% enzymes concentration with temperature 50<sup>0</sup> C and pH 7 as determined by randomized surface methodology (RSM). Whereby, the nitrogen recovered from catfish hydrolysis was optimum condition at 147 minutes and 4% enzymes concentration. The degree hydrolysis of hydrolysate was 4.11% for catfish flesh were treated with enzymes Alcalase. The total nitrogen content of enzymatic hydrolysate range from 0.85% to 2.86%.the characteristic of the hydrolysate was obtained from hydrolysis was brown in color with sticky characteristic. Increasing the time and enzymes concentration significantly ( $p < 0.05$ ) increased the degree of hydrolysis.