

**OPTIMISATION OF CHOLESTEROL REDUCTION IN PRAWN BY 'LIMAU
MADU' (*CITRUS RETICULATA BLANCO*) FRUIT EXTRACT USING
RESPONSE SURFACE METHODOLOGY**

NORDIANA BT KAMARUDIN

**BACHELOR OF SCINCES (Hons.)
FOOD SCIENCE AND TECHNOLOGY
FACULTY OF APPLIED SCIENCES
UNIVERSITI TEKNOLOGI MARA**

NOVEMBER 2008

ACKNOWLEDGEMENTS

In the name of Allah, the Most Gracious and the Most Merciful.

All praise to Allah SWT and blessings are upon His Prophet SAW. First of all, I would like to express my sincere gratitude and appreciation to my supervisor, Assoc. Prof. Dr. Zainal Samicho, the lecturer of Food Technology Department, who had given me a lot of guidance, encouragement and advice throughout this project and valuable comments to ensure this final project is successfully completed.

Sincere thanks extended to Encik Ahmad Kambali Khalil, Puan Norahiza Mohd Soheh, Encik Osman Abdul Rahman, Puan Siti Marhani Mardi, Cik Nor Suhadah Mohammad Samri and Encik Muhammad Fadzli Kamarudin, the laboratory staff and Cik Hairiyah Hashim, assistant lecturer for their assistants, guidance, cooperation, information they had given to me in order to complete this final year project report.

Last but not least, I am deeply grateful to my family and friends, thank you for your blessing, pray and support when I'm in difficulties during the preparation of this final year project report.

May Allah bless upon all of you, Amin.
Thank you

TABLE OF CONTENTS

| | PAGE |
|--|-------------|
| ACKNOWLEDGEMENTS | i |
| TABLE OF CONTENTS | ii |
| LIST OF TABLES | iii |
| LIST OF FIGURES | iv |
| LIST OF ABBREVIATIONS | |
| | |
| CHAPTER 1 INTRODUCTION | |
| 1.1 Background and problem statement | 1 |
| 1.2 Significance of study | 2 |
| 1.3 Objectives of study | 3 |
| | |
| CHAPTER 2 LITERATURE REVIEW | |
| 2.1 Cholesterol | 4 |
| 2.1.1 LDL cholesterol and HDL cholesterol | 5 |
| 2.1.2 Triglyceride | 6 |
| 2.1.3 Function of cholesterol | 7 |
| 2.1.4 Health implication | 7 |
| 2.2 ‘Limau madu’(Citrus Reticulate Blanco) | 9 |
| 2.3 Polymethoxylated flavones (PMFs) | 10 |
| 2.4 Prawn | 12 |
| 2.5 Response Surface Methodology | 12 |
| | |
| CHAPTER 3 MATERIALS AND METHODS | |
| 3.1 Materials | 14 |
| 3.2 Reagents | 14 |
| 3.3 Experimental design and data analysis | 15 |
| 3.4 Method | |
| 3.4.1 Methodology | 16 |
| 3.4.2 Analysis of cholesterol content of untreated and treated prawn | 17 |

ABSTRACT

OPTIMISATION OF CHOLESTEROL REDUCTION IN PRAWN BY 'LIMAU MADU' FRUIT EXTRACT USING RESPONSE SURFACE METHODOLOGY (RSM)

The purpose of this study was to investigate the usage of 'Limau madu' fruit extract on the reduction of cholesterol in prawn. 'Limau madu' fruit extract was diluted in the range of 100 to 14 %. By using Response Surface Methodology (RSM) of the MINITAB software version 14, experimental design could be created whereby test variables such as 'Limau madu' fruit extract concentration; temperature and time of immersion were used. Prawn was immersed in different 'Limau madu' extract concentrations and shaken in shaking water bath with temperature range from 32 to 45 °C, for immersion times ranging from 7 to 23 minutes. The treated prawns were analysed their cholesterol content using AOAC 994.10 method. The optimum reduction of cholesterol could be predicted and the reduction was 79.10% when the prawn was treated with 'Limau madu' fruit extract at the feasible optimum condition of 29 % 'Limau madu' fruit extract concentration, 28°C of immersion temperature and 43 minutes of immersion time. Besides, the significant regression equation or model at the 5% level was created for the reduction of cholesterol in the prawn treated by 'Limau madu' fruit extract. It was also found that the reduction of cholesterol value of the optimum condition could be accepted because the difference values between the percentage reduction of cholesterol predicted by RSM of MINITAB software version 14 (79.12%) and verification experiment (84%) was not significantly different at the 5% level.

CHAPTER 1

INTRODUCTION

1.1 Background and problem statement

Time and again we are reminded that coronary heart disease is fast becoming the major cause of deaths from natural causes in Malaysia. Coronary heart disease (CAD) causes more than 4.5 million deaths in the developing world. Although it accounts for more than 35% of all certified deaths in Malaysian hospitals, awareness of the risk, especially among the young, is frighteningly low (Malaysia Society of Hypertension, 2006). CAD occurs when the arteries get clogged up, blocking blood flow to the heart, depriving it of oxygen. This causes ischaemic heart disease which can lead to a heart attack and even death.

The risk factors for these chronic diseases are mostly related to diet. Therefore, to prevent these diseases from occurring, we have to watch what we eat. Diet is the first steps to lower blood cholesterol and prevent coronary heart disease. Reducing dietary saturated fat intake is the most common means of reducing blood cholesterol. Even though drug treatments have been used extensively, but its have possible side effects,