

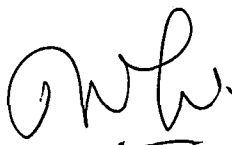
**EXTRACTION AND CHARACTERIZATION OF COLLAGEN  
EXTRACTED FROM THE SKIN OF STRIPED CATFISH  
(*PANGASIANODON HYPOPHthalmus*)**

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**Final Year Project Report Submitted in Partial Fulfilment of the  
Requirement for the Bachelor of Science (Hons.) Food Science and  
Technology in the Faculty of Applied Science Universiti Teknologi  
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This Final Year Project entitled “**Extraction and characterisation of collagen extracted from skin of stripped catfish (*Pangasianodon hypophthalmus*)**” was submitted by Nurul Amilin binti Hussin, in partial fulfilment of the requirements for the Degree of Bachelor of Science (Hons.) Food Science and Technology, in the Faculty of Applied Sciences and was approved by



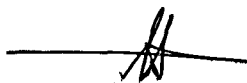
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## ABSTRACT

### **EXTRACTION AND CHARACTERIZATION OF COLLAGEN EXTRACTED FROM THE SKIN OF STRIPED CATFISH (*PANGASIANODON HYPOPHthalmus*)**

Collagen has been extracted from the skin of striped catfish (*Pangasianodon hypophthalmus*) and the characteristic of the collagen was studied. Physical properties (colour, odour, and pH) and chemical properties (protein, amino acid, viscosity, and maximum temperature) were analyzed. Acid method was used to extract the collagen and the yield was 9.41%. The collagen extracted were light in colour, had strong fishy and acidic odour, with pH 4.69. When the chemical properties were analyzed, the protein content of the collagen was 29.5%, with 16 amino acid detected (glycine was highest), and maximum temperature was 38.29°C. Striped catfish (*Pangasianodon hypophthalmus*) skin collagen showed that when the temperature increased, the viscosity of the collagen decreased. It can be concluded that collagen was successfully isolated from the skin of striped catfish and characterized.