# ISOLATION OF DNA FROM FROZEN FOOD PRODUCTS AND CHOCOLATE CONFECTIONERIES

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Final Year Project Report Submitted in Partial Fulfillment of the Requirements for the Degree of Bachelor of Science (Hons.) Biology In the Faculty of Applied Sciences Universiti Teknologi MARA

#### ACKNOWLEDGEMENT

In the name of Allah, the Most Gracious and the Most Merciful, bless upon Prophet Muhammad PBUH, his family, and his companions. Alhamdullilah, all praises only to Allah for the strength and His blessings in completing this thesis entitled 'Isolation of DNA from Frozen Food Products and Chocolate Confectioneries'.

Foremost, I would like to express my greatest gratitude to my supervisor, Mrs. Syarifah Faezah Syed Mohammad for her support, patience, and time in guiding me throughout the two semesters. Special thanks to my family and my siblings for their supports in completing my thesis.

Sincere thanks to the laboratory assistants, Mr. Norhafidzan Mahbob, Mr. Suhairi Suib, and Mr. Azman Mohd Nor for their cooperation for granting me access to the laboratory and research facilities.

Also thanks to my fellow colleagues and roommates, for their amazing ideas and inspirations. Last but not least, thanks to Universiti Teknologi Mara (UiTM) that gave me the opportunities and facilities to me in order to complete my Final Year Project.

Muhamad Syazwan Yassin Md Som

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#### ABSTRACT

#### ISOLATION OF DNA FROM FROZEN FOOD PRODUCTS AND CHOCOLATE CONFECTIONERIES

Certain food matrices in the market, especially which derived from living things contain hereditary material namely as deoxyribonucleic acid or DNA. Every species have DNA that only specific and unique to them. Consequently, the DNA can be used to identify the species that used as the ingredient in food products. Advancement in food processing technology nowadays improves the resistance to oxidation in the raw materials used, at the cost of shearing and fragmenting of the DNA in the food. In this study, the aims are to isolate the DNA and determine the extracted DNA quality and size using gel electrophoresis from different types of frozen and chocolate confectioneries food products. The isolation of DNA was performed by using DNeasy® Blood and Tissue Kit (QIAGEN, Germany) with modified procedures cited from the recent research. As for the results, it showed that in the 9 food products tested, 5 yielded positive DNA products on the gel electrophoresis. To conclude, the isolation of DNA in processed food product requires several optimization and improvisation in the procedures in order to obtain satisfactory yield of the DNA.