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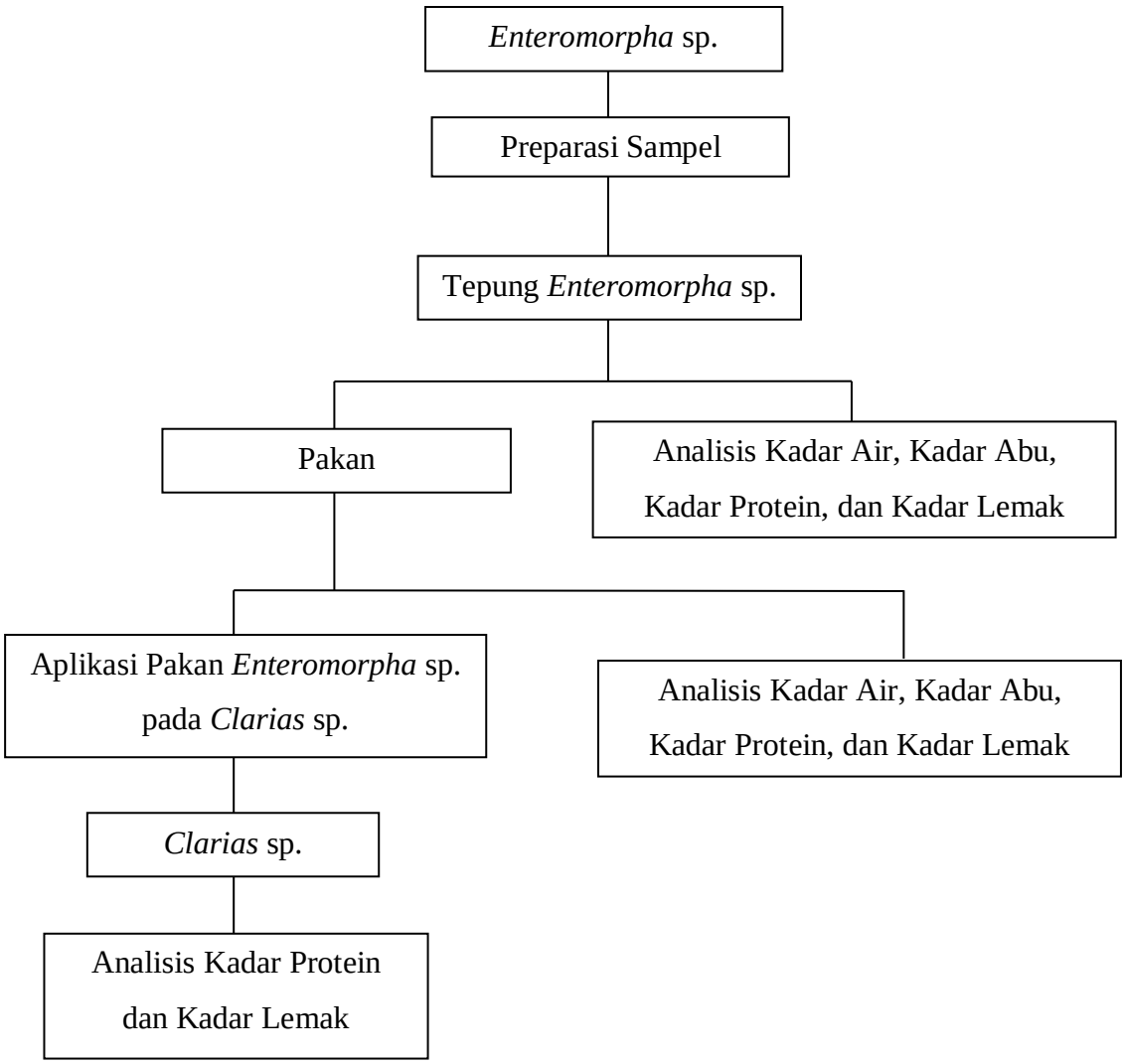
Lampiran 1. Skema Kerja



Lampiran 2. Bagan Kerja

1. Preparasi Sampel *Enteromorpha* sp.

Enteromorpha sp.

- dibersihkan dengan air tambak.
- dikeringanginkan pada suhu ruang
- dihaluskan menggunakan mesin penggiling hingga membentuk tepung

Tepung *Enteromorpha* sp.

2. Preparasi Sampel *Clarias* sp.

Clarias sp.

- diambil 3 ekor
- dimasukkan ke dalam gelas kimia 500 mL yang berisi garam dan es batu
- ditimbang dan diukur panjangnya
- bagian kepala dan sirip dibuang kemudian dipotong tipis sehingga daging terpisah dari tulangnya

Hasil

3. Pengukuran Kadar Air

Tepung *Enteromorpha* sp.

- ditimbang sebanyak 2 g kedalam cawan petri yang telah diketahui bobotnya
- dikeringkan dalam oven pada suhu 105 °C
- didinginkan dalam desikator
- ditimbang
- dikeringkan kembali dan ditimbang sampai bobot konstan

l

4. Pengukuran Kadar Abu

Tepung *Enteromorpha* sp.

- ditimbang sebanyak 2 g kedalam cawan yang telah diketahui bobotnya
- diarangkan diatas *hotplate*
- diabukan dalam tanur pada suhu 600 °C
- didinginkan dalam desikator
- ditimbang
- diabukan kembali dan ditimbang sampai bobot konstan

Hasil

5. Pengukuran Kadar Protein

Tepung *Enteromorpha* sp.

- ditimbang sebanyak 1 g
- dimasukkan ke dalam labu Kjedahl
- ditambahkan ½ butir tablet Kjedahl dan 15 mL H_2SO_4 pekat kemudian didekstruksi sampai larutan menjadi hijau jernih
- larutan didinginkan dan ditambahkan 25 mL akuades
- ditambahkan 50 mL NaOH 40%
- larutan didestilasi

Residu

Destilat

- ditampung dalam larutan H_3BO_3 3%
- ditambahkan 3 tetes indikator
- dititrasi dengan larutan HCl 0,1 N sampai larutan warna menjadi merah muda.

Hasil

6. Pengukuran Kadar Lemak

Tepung *Enteromorpha* sp.

- ditimbang sebanyak 2 g
- dibungkus dengan kertas saring dan ditutup dengan kapas bebas lemak
- dimasukkan ke dalam Sokhlet yang dihubungkan dengan labu lemak yang telah dioven dan ditimbang kosong
- 150 mL pelarut n-heksana dituangkan sampai sampel terendam dan diektraksi selama 5-6 jam atau sampai pelarut menjadi jernih
- pelarut lemak diuapkan

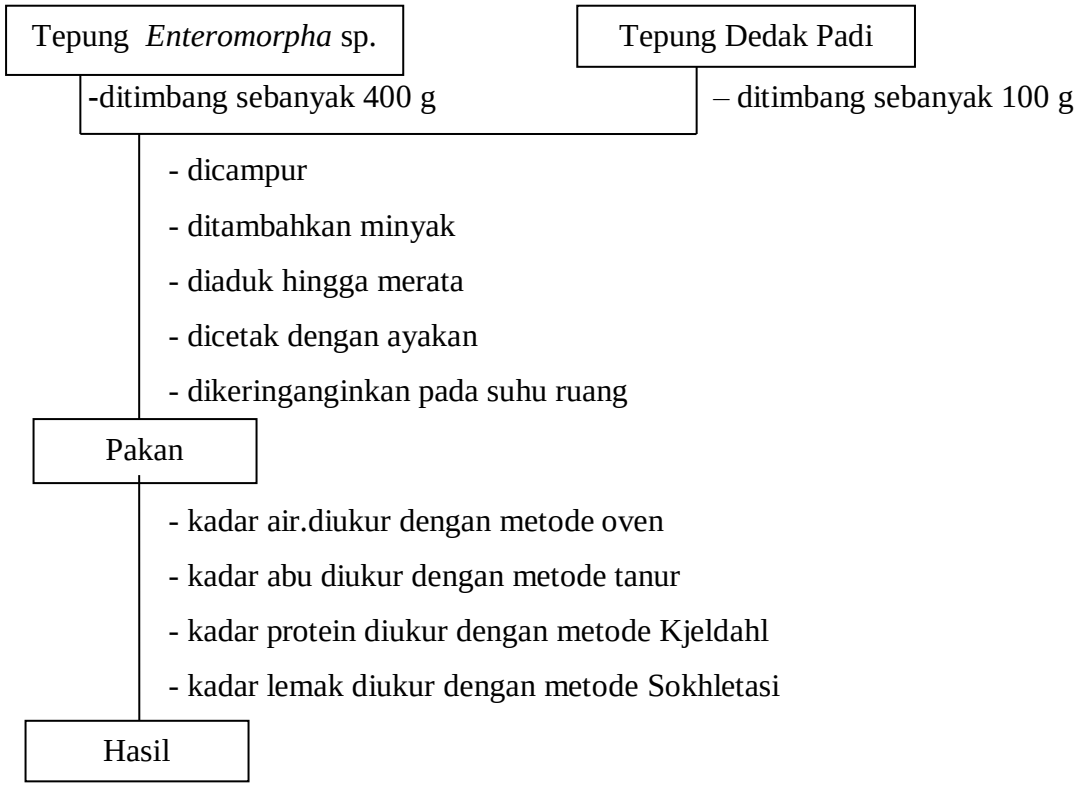
Pelarut

Ekstrak Lemak

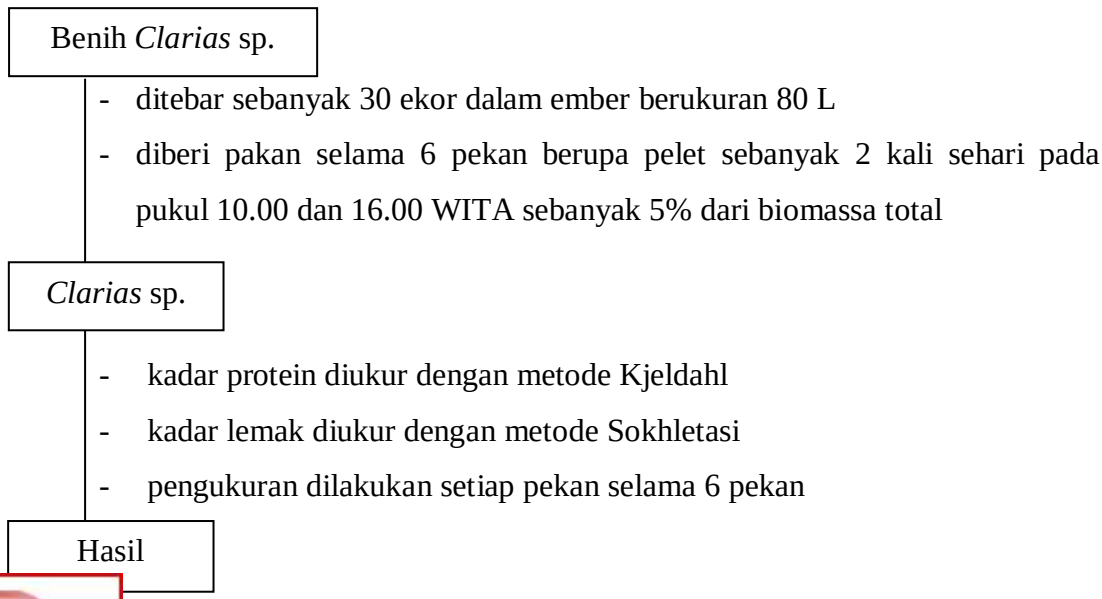
- dikeringkan dalam oven bersuhu 100-105ºC selama 1 jam
- didinginkan dalam desikator
- ditimbang
- diulangi sampai diperoleh bobot yang konstan.

Hasil

7. Pengukuran Kandungan Gizi Pada Pakan



8. Aplikasi Pakan *Enteromorpha* sp.



Lampiran 3. Gambar Penelitian

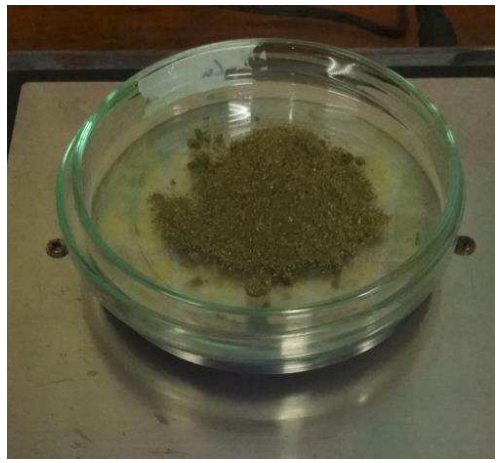
Proses pengambilan sampel *Enteromorpha* sp.

Proses pengeringan sampel *Enteromorpha* sp.

Tepung *Enteromorpha* sp.

Pakan *Enteromorpha* sp.

Pakan VITE FF-999



Analisis kadar air

Analisis kadar abu

Tanur

Analisis kadar abu pada sampel *Enteromorpha* sp. dan pakan *Enteromorpha* sp.

Analisis kadar lemak

s destruksi (Analisis kadar otein metode *Kjeldahl)*

Proses destilasi (Analisis kadar protein metode *Kjeldahl)*

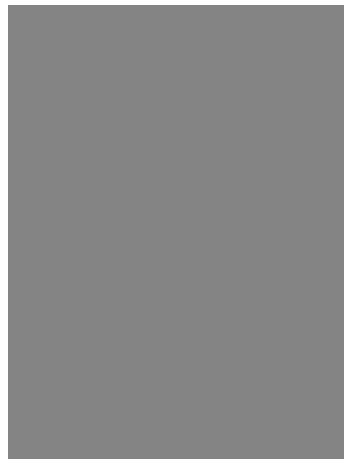
Proses titrasi (Analisis kadar protein metode *Kjeldahl)*

Penyiapan wadah pemeliharaan *Clarias* sp.

Proses pemindahan *Clarias* sp.

Pemberian pakan *Clarias* sp.

s pengambilan *Clarias* sp.



Proses pengukuran panjang *Clarias* sp.

Proses pengukuran bobot *Clarias* sp.

Clarias sp. pekan ke-0

Clarias sp. pekan ke-1

Clarias sp. pekan ke-2

Clarias sp. pekan ke-3

Clarias sp. pekan ke-4

Clarias sp. pekan ke-5

Clarias sp. pekan ke-6

Lampiran 4. Perhitungan Hasil Analisis Sampel

1.Kadar Air

1.1 Sampel *Enteromorpha* sp.

Bobot cawan petri kosong (A) = 96,812 g

Bobot cawan petri + sampel tetap (C) = 98,294 g

Berat sampel awal (B) = 2,077 g

$$\%\text{Kadar air} = \frac{B - (C - A)}{B} \times 100\%$$

$$\%\text{Kadar air} = \frac{2{,}077 - (98{,}294 - 96{,}812)}{2{,}077} \times 100\%$$

= 28,64%

1.2 Pakan *Enteromorpha* sp.

Bobot cawan petri kosong (A) = 98,781 g

Bobot cawan petri + sampel tetap (C) = 100,284 g

Berat sampel awal (B) = 2,004 g

$$\%\text{Kadar air} = \frac{B - (C - A)}{B} \times 100\%$$

$$\%\text{Kadar air} = \frac{2{,}004 - (100{,}284 - 98{,}781)}{2{,}004} \times 100\%$$

= 25%

1.3 Pakan VITE FF-999

Bobot cawan petri kosong (A) = 82,978g

Bobot cawan petri + sampel tetap (C) = 84,775g

sampel awal (B) = 2,007g

$$\text{dar air} = \frac{B - (C - A)}{B} \times 100\%$$

$$\%\text{Kadar air} = \frac{2{,}007\text{-}(84{,}775 - 82{,}978)}{2{,}007} \text{ x } 100\%$$

$$= 10{,}46\%$$

2. Kadar Abu

2.1 Sampel *Enteromorpha* sp.

Bobot cawan porselin kosong (A) = 31,8876 g

Bobot cawan porselin + sampel awal (B) = 33,9479 g

Bobot cawan porselin + sampel tetap (C) = 33,4168 g

$$\%\text{ Kadar abu} = \frac{B - C}{B - A} \text{ x } 100\%$$

$$\%\text{ Kadar abu} = \frac{33{,}9479 - 33{,}4168}{33{,}9479 - 31{,}8876} \text{ x } 100\%$$

$$= 25{,}77\%$$

2.2 Pakan *Enteromorpha* sp.

Bobot cawan porselin kosong (A) = 25,6618 g

Bobot cawan porselin + sampel awal (B) = 27,6669 g

Bobot cawan porselin + sampel tetap (C) = 27,2067 g

$$\%\text{ Kadar abu} = \frac{B - C}{B - A} \text{ x } 100\%$$

$$\%\text{ Kadar abu} = \frac{27{,}6669\text{-}27{,}2067}{27{,}6669 - 25{,}6618} \text{ x } 100\%$$

$$= 22{,}94\%$$

2.3 Pakan VITE FF-999

Bobot cawan porselin kosong (A) = 28,3202g

cawan porselin + sampel awal (B) = 30,3211g

cawan porselin + sampel tetap (C) = 30,1004g

$$\% \text{ Kadar abu} = \frac{B - C}{B - A} \text{ x } 100\%$$

$$\% \text{ Kadar abu} = \frac{30{,}3211 - 30{,}1004}{30{,}3211 - 28{,}3202} \text{ x } 100\%$$

$$= 11{,}03\%$$

3. Kadar Protein

3.1 Sampel *Enteromorpha* sp.

Berat Sampel (W) = 1,003 g

Volume Titrasi (V) = 14,3 mL

Konsentrasi HCl(N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N \text{ HCl} \times \text{BE Nitrogen} \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{14{,}3 \text{ mL x } 0{,}1044 \frac{\text{mek}}{\text{mL}} \text{ x } 14 \frac{\text{mg}}{\text{mek}} \text{ x } 6{,}25}{1{,}003 \times 1000 \text{ mg}} \text{x} 100\%$$

$$= 13{,}02\%$$

3.2 Dedak Padi

Berat Sampel (W) = 1,008 g

Volume Titrasi (V) = 8,9 mL

Konsentrasi HCl(N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\text{dar protein} = \frac{V \times N \text{ HCl} \times \text{BE Nitrogen} \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{8{,}9\text{mL x } 0{,}1044 \frac{\text{mek}}{\text{mL}} \text{x } 14 \frac{\text{mg}}{\text{mek}} \text{ x } 6{,}25}{1{,}008 \times 1000 \text{ mg}} \text{x}100\%$$

$$= 8{,}08\%$$

3.3 Pakan *Enteromorpha* sp.

Berat Sampel (W) = 1,001 g

Volume Titrasi (V) = 11,3 mL

Konsentrasi HCl(N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{\text{V} \times \text{N HCl} \times \text{BE Nitrogen} \times \text{Fk}}{\text{W} \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{11{,}3 \text{ mL x } 0{,}1044 \frac{\text{mek}}{\text{mL}} \text{x } 14 \frac{\text{mg}}{\text{mek}} \text{ x } 6{,}25}{1{,}001 \times 1000 \text{ mg}} \text{x}100\%$$

$$= 10{,}31\%$$

3.4 Pakan VITE FF-999

Berat Sampel (W) = 1,006 g

Volume Titrasi (V) = 43,9 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{\text{V} \times \text{N HCl} \times \text{BE Nitrogen} \times \text{Fk}}{\text{W} \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{43{,}9 \text{ mL x } 0{,}1044 \frac{\text{mek}}{\text{mL}} \text{x } 14 \frac{\text{mg}}{\text{mek}} \text{ x } 6{,}25}{1{,}006 \times 1000 \text{ mg}} \text{x}100\%$$

$$= 39{,}86\%$$

3.5*Clarias* sp. yang diberi pakan Komerisal

3.5.1 Pekan 0

Berat Sampel (W) = 1,052 g

Volume Titrasi (V) = 17,5 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{17,5\ mL\ x\ 0,1044 \frac{mek}{mL} x\ 14 \frac{mg}{mek}\ x\ 6,25}{1,052\ \times 1000\ mg} x100\%$$

$$\text{Kadar protein rata-rata} = \frac{15,19\%}{3}$$

$$= 5,06\%$$

3.5.2 Pekan 1

Berat Sampel (W) = 1,050g

Volume Titrasi (V) = 22,3 mL

Konsentrasi HCl (N) = 0,0880 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{22,3mL\ x\ 0,0880 \frac{mek}{mL} x\ 14 \frac{mg}{mek}\ x\ 6,25}{1,050 \times 1000\ mg} x100\%$$

$$\text{protein rata-rata} = \frac{16,35\%}{3}$$

$$= 5,45\%$$

3.5.3 Pekan 2

Berat Sampel (W) = 1,096g

Volume Titrasi (V) = 21,2 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{21{,}2mL \text{ x } 0{,}1044 \frac{mek}{mL} \text{x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}096 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{17{,}66\%}{3}$$

$$= 5{,}88\%$$

3.5.4 Pekan 3

Berat Sampel (W) = 1,001g

Volume Titrasi (V) = 23,1 mL

Konsentrasi HCl (N) = 0,0880 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{23{,}1\ mL \text{ x } 0{,}0880 \frac{mek}{mL} \text{x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}001\ \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{17{,}76\%}{3}$$

$$= 5{,}92\%$$

3.5.5 Pekan 4

Berat Sampel (W) = 1,040g

Volume Titrasi (V) = 20 mL

Konsentrasi HCl (N) = 0,1191 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{20\ mL \text{ x } 0{,}1191 \frac{mek}{mL} \text{x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}040 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{20{,}04\%}{3}$$

$$= 6{,}68\%$$

3.5.6 Pekan 5

Berat Sampel (W) = 1,012g

Volume Titrasi (V) = 22,8 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{22{,}8\ mL \text{ x } 0{,}1044 \frac{mek}{mL} \text{x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}012 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{20{,}58\%}{3}$$

$$= 6{,}86\%$$

3.5.7 Pekan 6

Berat Sampel (W) = 1,038g

Volume Titrasi (V) = 29,4 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{29{,}4\ mL \text{ x } 0{,}1044 \frac{mek}{mL} \text{ x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}038 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{25{,}87\%}{3}$$

$$= 8{,}62\%$$

3.6 *Clarias* sp. yang diberi pakan *Enteromorpha* sp.

3.6.1 Pekan 0

Berat Sampel (W) = 1,052 g

Volume Titrasi (V) = 17,5 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{17{,}5\ mL \text{ x } 0{,}1044 \frac{mek}{mL} \text{ x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}052 \times 1000\ mg} \text{x} 100\%$$

$$\text{protein rata-rata} = \frac{15{,}19\%}{3}$$

$$= 5{,}06\%$$

3.6.2 Pekan 1

Berat Sampel (W) = 1,062 g

Volume Titrasi (V) = 22,4 mL

Konsentrasi HCl (N) = 0,0880 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{22{,}4\ mL \times 0{,}0880 \frac{mek}{mL} \times 14 \frac{mg}{mek} \times 6{,}25}{1{,}061 \times 1000\ mg} \times 100\%$$

$$\text{Kadar protein rata-rata} = \frac{16{,}25\%}{3}$$

$$= 5{,}41\%$$

3.6.3 Pekan 2

Berat Sampel (W) = 1,045g

Volume Titrasi (V) = 20 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{20\ mL \times 0{,}1044 \frac{mek}{mL} \times 14 \frac{mg}{mek} \times 6{,}25}{1{,}045 \times 1000\ mg} \times 100\%$$

$$\text{Kadar protein rata-rata} = \frac{17{,}50\%}{3}$$

$$= 5{,}83\%$$

3.6.4 Pekan 3

Berat Sampel (W) = 1,012 g

Volume Titrasi (V) = 22,8 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{20{,}1\ mL \text{ x } 0{,}1044 \frac{mek}{mL} \text{ x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}040 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{17{,}56\%}{3}$$

$$= 5{,}85\%$$

3.6.5 Pekan 4

Berat Sampel (W) = 1,016g

Volume Titrasi (V) = 20,9 mL

Konsentrasi HCl (N) = 0,1044 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{20{,}9\ mL \text{ x } 0{,}1044 \frac{mek}{mL} \text{ x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}016 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{18{,}79\%}{3}$$

$$= 6{,}26\%$$

3.6.6 Pekan 5

Berat Sampel (W) = 1,023g

Volume Titrasi (V) = 20 mL

Konsentrasi HCl (N) = 0,1191 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{20\ mL \text{ x } 0{,}1191 \frac{mek}{mL} \text{x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}023 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{20{,}37\%}{3}$$

$$= 6{,}79\%$$

3.6.7 Pekan 6

Berat Sampel (W) = 1,048g

Volume Titrasi (V) = 21,6 mL

Konsentrasi HCl (N) = 0,1191 mek/mL

BE Nitrogen = 14 mg/mek

Faktor konversi protein (Fk) = 6,25

$$\% \text{ Kadar protein} = \frac{V \times N\ HCl \times BE\ Nitrogen \times Fk}{W \times 1000} \times 100\ \%$$

$$\% \text{ Kadar protein} = \frac{21{,}6\ mL \text{ x } 0{,}1191 \frac{mek}{mL} \text{x } 14 \frac{mg}{mek} \text{ x } 6{,}25}{1{,}048 \times 1000\ mg} \text{x} 100\%$$

$$\text{Kadar protein rata-rata} = \frac{21{,}47\%}{3}$$

$$= 7{,}15\%$$

4. Kadar Lemak

4.1 Sampel *Enteromorpha* sp.

Bobot labu lemak kosong + batu didih (A) = 101,080 g

Bobot labu lemak + sampel (B) = 101,121 g

Berat sampel (C) = 2,013 g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\% \text{ Kadar lemak} = \frac{101{,}121\text{-}101{,}080}{2{,}013} \text{ x } 100\%$$

= 2,03%

4.2 Dedak Padi

Bobot labu lemak kosong + batu didih (A) = 105,139 g

Bobot labu lemak + sampel (B) = 105,253 g

Berat sampel (C) = 2,009 g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\% \text{ Kadar lemak} = \frac{105{,}253\text{ -}105{,}139}{2{,}009} \text{ x } 100\%$$

= 5,67%

4.3 Pakan *Enteromorpha* sp.

Bobot labu lemak kosong + batu didih (A) = 100,101 g

Bobot labu lemak + sampel (B) = 100,138 g

Berat sampel (C) = 2,0351 g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\text{dar lemak} = \frac{100{,}138\text{-}100{,}101}{2{,}0351} \text{ x } 100\%$$

= 1,80%

4.4 Pakan VITE FF-999

Bobot labu lemak kosong + batu didih (A) = 105,139 g

Bobot labu lemak + sampel (B) = 105,253 g

Berat sampel (C) = 2,009 g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\% \text{ Kadar lemak} = \frac{105,253 - 105,139}{2,009} \text{ x } 100\%$$

$$= 5,67\%$$

4.5 *Clarias* sp. yang diberi pakan Komerisal

4.5.1 Pekan 0

Bobot labu lemak kosong + batu didih (A) = 105,492 g

Bobot labu lemak + sampel (B) = 105,549 g

Berat sampel (C) = 2,002 g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\% \text{ Kadar lemak} = \frac{105,549 - 105,492}{2,002} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{2,84\%}{3}$$

$$= 0,94\%$$

4.5.2 Pekan 1

Bobot labu lemak kosong + batu didih (A) = 123,434g

Bobot labu lemak + sampel (B) = 123,499g

Berat sampel (C) = 2,170 g

dar lemak $= \frac{B - A}{C} \text{ x } 100\%$

$$\% \text{ Kadar lemak} = \frac{123{,}499\text{-}123{,}434}{2{,}170} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{2{,}99\%}{3}$$

$$= 0{,}99\%$$

4.5.3 Pekan 2

Bobot labu lemak kosong + batu didih (A) = 105,007 g

Bobot labu lemak + sampel (B) = 105,068 g

Berat sampel (C) = 2,032g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\% \text{ Kadar lemak} = \frac{105{,}068\text{-}105{,}007}{2{,}032} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{3{,}00\%}{3}$$

$$= 1\%$$

4.5.4 Pekan 3

Bobot labu lemak kosong + batu didih (A) = 104,726g

Bobot labu lemak + sampel (B) = 104,821g

Berat sampel (C) = 2,016g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\% \text{ Kadar lemak} = \frac{104{,}821\text{-}104{,}726}{2{,}016} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{4{,}71\%}{3}$$

$$= 1{,}57\%$$

an 4

labu lemak kosong + batu didih (A) = 123,441g

Bobot labu lemak + sampel (B) = 123,551g

Berat sampel (C) = 2,020g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \times 100\%$$

$$\% \text{ Kadar lemak} = \frac{123,551\text{-}123,441}{2,020} \times 100\%$$

$$\text{Lemak Rata-rata} = \frac{5,44\%}{3}$$

$$= 1,81\%$$

4.5.6 Pekan 5

Bobot labu lemak kosong + batu didih (A) = 105,044g

Bobot labu lemak + sampel (B) = 105,162g

Berat sampel (C) = 2,050g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \times 100\%$$

$$\% \text{ Kadar lemak} = \frac{105,162\text{-}105,044}{2,050} \times 100\%$$

$$\text{Lemak Rata-rata} = \frac{5,75\%}{3}$$

$$= 1,91\%$$

4.5.7 Pekan 6

Bobot labu lemak kosong + batu didih (A) = 105,174g

Bobot labu lemak + sampel (B) = 105,292g

Berat sampel (C) = 2,040g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \times 100\%$$

dar lemak = $\frac{105,292\text{-}105,174}{2,040} \times 100\%$

$$\text{Lemak Rata-rata} = \frac{5{,}78\%}{3}$$

$$= 1{,}92\%$$

4.6 *Clarias* sp. yang diberi pakan *Enteromorpha* sp.

4.6.1 Pekan 0

Bobot labu lemak kosong + batu didih (A) = 105,492g

Bobot labu lemak + sampel (B) = 105,549g

Berat sampel (C) = 2,002g

$$\%\ \text{Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\%\ \text{Kadar lemak} = \frac{105{,}549\text{-}105{,}492}{2{,}002} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{2{,}84\%}{3}$$

$$= 0{,}94\%$$

4.6.2 Pekan 1

Bobot labu lemak kosong + batu didih (A) = 128,284g

Bobot labu lemak + sampel (B) = 128,329g

Berat sampel (C) = 2,045g

$$\%\ \text{Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\%\ \text{Kadar lemak} = \frac{128{,}329\text{-}128{,}284}{2{,}045} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{2{,}20\%}{3}$$

$$= 0{,}73\%$$

an 2

labu lemak kosong + batu didih (A) = 128,163g

Bobot labu lemak + sampel (B) = 128,257g

Berat sampel (C) = 2,035g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \times 100\%$$

$$\% \text{ Kadar lemak} = \frac{128,257\text{-}128,163}{2,035} \times 100\%$$

$$\text{Lemak Rata-rata} = \frac{2,40\%}{3}$$

$$= 0,8\%$$

4.6.4 Pekan 3

Bobot labu lemak kosong + batu didih (A) = 100,102g

Bobot labu lemak + sampel (B) = 100,153g

Berat sampel (C) = 2,008g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \times 100\%$$

$$\% \text{ Kadar lemak} = \frac{100,153\text{-}100,102}{2,008} \times 100\%$$

$$\text{Lemak Rata-rata} = \frac{2,53\%}{3}$$

$$= 0,84\%$$

4.6.5 Pekan 4

Bobot labu lemak kosong + batu didih (A) = 128,451g

Bobot labu lemak + sampel (B) = 128,505g

Berat sampel (C) = 2,042g

$$\% \text{ Kadar lemak} = \frac{B - A}{C} \times 100\%$$

$$\text{dar lemak} = \frac{128,505\text{-}128,451}{2,042} \times 100\%$$

$$\text{Lemak Rata-rata} = \frac{2{,}64\%}{3}$$

$$= 0{,}88\%$$

4.6.6 Pekan 5

Bobot labu lemak kosong + batu didih (A) = 100,426g

Bobot labu lemak + sampel (B) = 100,494g

Berat sampel (C) = 2,050g

$$\%\ \text{Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\%\ \text{Kadar lemak} = \frac{100{,}494\text{-}100{,}426}{2{,}050} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{3{,}31\%}{3}$$

$$= 1{,}10\%$$

4.6.7 Pekan 6

Bobot labu lemak kosong + batu didih (A) = 100,854g

Bobot labu lemak + sampel (B) = 100,950g

Berat sampel (C) = 2,083 g

$$\%\ \text{Kadar lemak} = \frac{B - A}{C} \text{ x } 100\%$$

$$\%\ \text{Kadar lemak} = \frac{100{,}950\text{-}100{,}854}{2{,}083} \text{ x } 100\%$$

$$\text{Lemak Rata-rata} = \frac{4{,}60\%}{3}$$

$$=1{,}53\%$$

5. Perhitungan Panjang Rata-rata *Clarias* sp.

5.1 *Clarias* sp. yang diberi Pakan VITE FF-999

Panjang Pekan 0 = (10,06 + 10,3 + 10,6) cm = $\frac{31,5}{3}$ x 100%

= 10,50 cm

Panjang Pekan 1 = (12,2 + 11,8 + 12,09) cm = $\frac{36,09}{3}$ x 100%

xxxxxx = 12,03 cm

Panjang Pekan 2 = (12,6 + 12,75 + 12,84) cm = $\frac{38,19}{3}$ x 100%

= 12,73 cm

Panjang Pekan 3 = (12,8 + 12,75 + 12,94) cm = $\frac{38,49}{3}$ x 100%

= 12,83 cm

Panjang Pekan 4 = (13 + 13,5 + 13,55) cm = $\frac{40,05}{3}$ x 100%

= 13,35 cm

Panjang Pekan 5 = (14,1+ 13,9 + 14,15) cm = $\frac{42,15}{3}$ x 100%

= 14,05 cm

Panjang Pekan 6 = (14,8 + 15,1 + 15,1) cm = $\frac{45}{3}$ x 100%

= 15 cm

5.2 *Clarias* sp. yang diberi Pakan *Enteromorpha* sp.

Panjang Pekan 0 = (10,06 + 10,3 + 10,6) cm = $\frac{31,5}{3}$ x 100%

= 10,50 cm

Panjang Pekan 1 = (11,9 + 10,8 + 11) cm = $\frac{33,7}{3}$ x 100%

= 11,23 cm

jang Pekan 2 = (12,5 + 11 + 12) cm = $\frac{35,5}{3}$ x 100%

= 11,83 cm

Panjang Pekan 3 = (12.05 + 12,2 + 11,9) cm = $\frac{36,15}{3}$ x 100%

= 12,05 cm

Panjang Pekan 4 = (13,2 + 12,5 + 12,85) cm = $\frac{38,55}{3}$ x 100%

= 12,85 cm

Panjang Pekan 5 = (13,5 + 13,7 + 13,6) cm = $\frac{40,8}{3}$ x 100%

= 13,6 cm

Panjang Pekan 6 = (15 + 14,2 + 12,8) cm = $\frac{42}{3}$ x 100%

= 14 cm

6. Perhitungan Bobot Rata-rata *Clarias* sp.

6.1 *Clarias* sp. yang diberi Pakan VITE FF-999

Bobot Pekan 0 = (10,02 + 9,2 + 13,21) g = $\frac{32,61}{3}$ x 100%

= 10,87 g

Bobot Pekan 1 = (12 + 13,2 + 13,56) g = $\frac{38,76}{3}$ x 100%

= 12,92 g

Bobot Pekan 2 = (14,5+ 16+ 15,19) g = $\frac{45,66}{3}$ x 100%

= 15,23 g

Bobot Pekan 3 = (15,7 + 16,2 + 15,08) g = $\frac{46,98}{3}$ x 100%

= 15,66 g

Bobot Pekan 4 = (16,4 + 15,2 + 16,28) g = $\frac{47,88}{3}$ x 100%

= 15,96 g

bot Pekan 5 = (21+ 22,5 + 22,5) g = $\frac{66}{3}$ x 100%

= 22 g

Bobot Pekan 6 = (23 + 24,3 + 24,07) g = $\frac{71,37}{3}$ x 100%

= 23,79 g

6.2 *Clarias* sp. yang diberi Pakan *Enteromorpha* sp.

Bobot Pekan 0 = (10,02 + 9,2 + 13,21) g = $\frac{32,61}{3}$ x 100%

= 10,87 g

Bobot Pekan 1 = (10,69 + 11,50 + 10,96) g = $\frac{33,15}{3}$ x 100%

= 11,052 g

Bobot Pekan 2 = (11,70 + 12,05 + 11,89) g = $\frac{35,64}{3}$ x 100%

= 11,88 g

Bobot Pekan 3 = (14,43 + 9,61 + 12,02) g = $\frac{36,06}{3}$ x 100%

= 12,02 g

Bobot Pekan 4 = (17,04 + 12,98 + 15,01) g = $\frac{45,03}{3}$ x 100%

= 15,01 g

Bobot Pekan 5 = (17,69 + 18,86 + 18,26) g = $\frac{54,81}{3}$ x 100%

= 18,27 g

Bobot Pekan 6 = (20,70 + 19,62 + 18,6) g = $\frac{58,92}{3}$ x 100%

= 19,64 g

7. Perhitungan Persentase Kenaikan

7.1 Perhitungan Persentase Kenaikan Panjang

7.1.1 *Clarias* sp. Pakan *Enteromorpha*sp.

$$\text{Persentase kenaikan panjang 1} = \frac{(11{,}23\text{-}10{,}50)\ \text{cm}}{10{,}50\ \text{cm}} \text{ x } 100\%$$

$$= 6{,}95\%$$

$$\text{Persentase kenaikan panjang 2} = \frac{(11{,}83\text{-}11{,}23)\ \text{cm}}{11{,}23\ \text{cm}} \text{ x } 100\%$$

$$= 5{,}34\%$$

$$\text{Persentase kenaikan panjang 3} = \frac{(12{,}05\text{-}11{,}83)\ \text{cm}}{11{,}83\ \text{cm}} \text{ x } 100\%$$

$$= 1{,}85\%$$

$$\text{Persentase kenaikan panjang 4} = \frac{(12{,}85\text{-}12{,}05)\ \text{cm}}{12{,}05\ \text{cm}} \text{ x } 100\%$$

$$= 6{,}63\%$$

$$\text{Persentase kenaikan panjang 5} = \frac{(13{,}6\text{-}12{,}85)\ \text{cm}}{12{,}85\ \text{cm}} \text{ x } 100\%$$

$$= 5{,}83\%$$

$$\text{Persentase kenaikan panjang 6} = \frac{(14\text{-}13{,}6)\ \text{cm}}{13{,}6\ \text{cm}} \text{ x } 100\%$$

$$= 2{,}94\%$$

7.1.2 *Clarias* sp. Pakan VITE FF-999

$$\text{Persentase kenaikan panjang 1} = \frac{(12{,}03\text{-}10{,}50)\ \text{cm}}{10{,}50\ \text{cm}} \text{ x } 100\%$$

$$= 14{,}57\%$$

$$\text{Persentase kenaikan panjang 2} = \frac{(12{,}73\text{-}12{,}03)\ \text{cm}}{12{,}03\ \text{cm}} \text{ x } 100\%$$

$$= 5{,}81\%$$

$$\text{Persentase kenaikan panjang 3} = \frac{(12{,}83\text{-}12{,}73)\ \text{cm}}{12{,}73\ \text{cm}} \text{ x } 100\%$$

$$= 0{,}78\%$$

$$\text{sentase kenaikan panjang 4} = \frac{(13{,}35\text{-}12{,}83)\ \text{cm}}{12{,}83\ \text{cm}} \text{ x } 100\%$$

$$= 4{,}05\%$$

$$\text{Persentase kenaikan panjang } 5 = \frac{(14{,}05\text{-}13{,}35)\text{ cm}}{13{,}35\text{ cm}} \text{ x } 100\%$$

$$= 5{,}24\%$$

$$\text{Persentase kenaikan panjang } 6 = \frac{(15\text{-}14{,}05)\text{ cm}}{14{,}05\text{ cm}} \text{ x } 100\%$$

$$= 6{,}76\%$$

7.2 Perhitungan Persentase Kenaikan Bobot

7.2.1 *Clarias* sp. Pakan *Enteromorpha* sp.

$$\text{Persentase kenaikan bobot } 1 = \frac{(11{,}05\text{-}10{,}87)\text{ g}}{10{,}87\text{ g}} \text{ x } 100\%$$

$$= 1{,}62\%$$

$$\text{Persentase kenaikan bobot } 2 = \frac{(11{,}88\text{-}11{,}05)\text{ g}}{11{,}05\text{ g}} \text{ x } 100\%$$

$$= 7{,}50\%$$

$$\text{Persentase kenaikan bobot } 3 = \frac{(12{,}02\text{-}11{,}88)\text{ g}}{11{,}88\text{ g}} \text{ x } 100\%$$

$$= 1{,}22\%$$

$$\text{Persentase kenaikan bobot } 4 = \frac{(15{,}01\text{-}12{,}02)\text{ g}}{12{,}02\text{ g}} \text{ x } 100\%$$

$$= 24{,}85\%$$

$$\text{Persentase kenaikan bobot } 5 = \frac{(18{,}27\text{-}15{,}01)\text{ g}}{15{,}01\text{ g}} \text{ x } 100\%$$

$$= 21{,}73\%$$

$$\text{Persentase kenaikan bobot } 6 = \frac{(19{,}64\text{-}18{,}27)\text{ g}}{18{,}27\text{ g}} \text{ x } 100\%$$

$$= 7{,}45\%$$

7.2.2 *Clarias* sp. Pakan VITE FF-999

$$\text{Persentase kenaikan bobot } 1 = \frac{(12{,}92\text{-}10{,}87)\text{ g}}{10{,}87\text{ g}} \text{ x } 100\%$$

$$= 18{,}85\%$$

$$\text{sentase kenaikan bobot } 2 = \frac{(15{,}23\text{-}12{,}92)\text{ g}}{12{,}92\text{ g}} \text{ x } 100\%$$

$$= 17{,}87\%$$

$$\text{Persentase kenaikan bobot 3} = \frac{(15{,}66\text{-}15{,}23)\ \text{g}}{15{,}23\ \text{g}} \text{ x } 100\%$$

$$= 2{,}82\%$$

$$\text{Persentase kenaikan bobot 4} = \frac{(15{,}96\text{-}15{,}66)\ \text{g}}{15{,}66\ \text{g}} \text{ x } 100\%$$

$$= 1{,}91\%$$

$$\text{Persentase kenaikan bobot 5} = \frac{(22{,}00\text{-}15{,}96)\ \text{g}}{15{,}96\ \text{g}} \text{ x } 100\%$$

$$= 37{,}84\%$$

$$\text{Persentase kenaikan bobot 6} = \frac{(23{,}79\text{-}22{,}00)\ \text{g}}{22{,}00\ \text{g}} \text{ x } 100\%$$

$$= 8{,}13\%$$

7.3 Perhitungan Persentase Kenaikan Kadar Protein

7.3.1 *Clarias* sp. Pakan *Enteromorpha* sp.

$$\text{Persentase kenaikan protein 1} = \frac{(5{,}41\text{-}5{,}06)\%}{5{,}06\%} \text{ x } 100\%$$

$$= 6{,}97\%$$

$$\text{Persentase kenaikan protein 2} = \frac{(5{,}83\text{-}5{,}41)\%}{5{,}41\%} \text{ x } 100\%$$

$$= 7{,}69\%$$

$$\text{Persentase kenaikan protein 3} = \frac{(5{,}85\text{-}5{,}83)\%}{5{,}83\%} \text{ x } 100\%$$

$$= 0{,}34\%$$

$$\text{Persentase kenaikan protein 4} = \frac{(6{,}26\text{-}5{,}85)\%}{5{,}85\%} \text{ x } 100\%$$

$$= 7{,}00\%$$

$$\text{Persentase kenaikan protein 5} = \frac{(6{,}79\text{-}6{,}26)\%}{6{,}26\%} \text{ x } 100\%$$

$$= 8{,}40\%$$

$$\text{sentase kenaikan protein 6} = \frac{(7{,}15\text{-}6{,}79)\%}{6{,}79\%} \text{ x } 100\%$$

$$= 5{,}40\%$$

7.3.2 *Clarias* sp. Pakan VITE FF-999

$$\text{Persentase kenaikan protein 1} = \frac{(5{,}45\text{-}5{,}06)\%}{5{,}06\%} \text{ x } 100\%$$

$$= 7{,}70\%$$

$$\text{Persentase kenaikan protein 2} = \frac{(5{,}88\text{-}5{,}45)\%}{5{,}45\%} \text{ x } 100\%$$

$$= 7{,}88\%$$

$$\text{Persentase kenaikan protein 3} = \frac{(5{,}92\text{-}5{,}88)\%}{5{,}88\%} \text{ x } 100\%$$

$$= 0{,}68\%$$

$$\text{Persentase kenaikan protein 4} = \frac{(6{,}68\text{-}5{,}92)\%}{5{,}92\%} \text{ x } 100\%$$

$$= 12{,}83\%$$

$$\text{Persentase kenaikan protein 5} = \frac{(6{,}86\text{-}6{,}68)\%}{6{,}68\%} \text{ x } 100\%$$

$$= 2{,}69\%$$

$$\text{Persentase kenaikan protein 6} = \frac{(8{,}62\text{-}6{,}86)\%}{6{,}86\%} \text{ x } 100\%$$

$$= 25{,}65\%$$

7.4 Perhitungan Persentase Kenaikan Kadar Lemak

7.4.1 *Clarias* sp. Pakan *Enteromorpha* sp.

$$\text{Persentase kenaikan lemak 1} = \frac{(0{,}73\text{-}0{,}94)\%}{0{,}94\%} \text{ x } 100\%$$

$$= -22{,}5\%$$

$$\text{Persentase kenaikan lemak 2} = \frac{(0{,}8\text{-}0{,}73)\%}{0{,}73\%} \text{ x } 100\%$$

$$= 9{,}09\%$$

$$\text{Persentase kenaikan lemak 3} = \frac{(0{,}84\text{-}0{,}8)\%}{0{,}8\%} \text{ x } 100\%$$

$$= 5{,}41\%$$

$$\text{sentase kenaikan lemak 4} = \frac{(0{,}88\text{-}0{,}84)\%}{0{,}84\%} \text{ x } 100\%$$

$$= 4{,}34\%$$

$$\text{Persentase kenaikan lemak 5} = \frac{(1{,}10\text{-}0{,}88)\%}{0{,}88\%} \text{ x } 100\%$$

$$= 25{,}3\%$$

$$\text{Persentase kenaikan lemak 6} = \frac{(1{,}53\text{-}1{,}10)\%}{1{,}10\%} \text{ x } 100\%$$

$$= 38{,}97\%$$

7.4.2 *Clarias* sp. Pakan VITE FF-999

$$\text{Persentase kenaikan lemak 1} = \frac{(0{,}99\text{-}0{,}94)\%}{0{,}94\%} \text{ x } 100\%$$

$$= 5{,}31\%$$

$$\text{Persentase kenaikan lemak 2} = \frac{(1{,}00\text{-}0{,}99)\%}{0{,}99\%} \text{ x } 100\%$$

$$= 1{,}01\%$$

$$\text{Persentase kenaikan lemak 3} = \frac{(1{,}57\text{-}1{,}00)\%}{1{,}00\%} \text{ x } 100\%$$

$$= 57\%$$

$$\text{Persentase kenaikan lemak 4} = \frac{(1{,}81\text{-}1{,}57)\%}{1{,}57\%} \text{ x } 100\%$$

$$= 15{,}28\%$$

$$\text{Persentase kenaikan lemak 5} = \frac{(1{,}91\text{-}1{,}81)\%}{1{,}81\%} \text{ x } 100\%$$

$$= 5{,}52\%$$

$$\text{Persentase kenaikan lemak 6} = \frac{(1{,}92\text{-}1{,}91)\%}{1{,}91\%} \text{ x } 100\%$$

$$= 0{,}52\%$$

Lampiran 5. Perhitungan Pembuatan Larutan

1. Pembuatan NaOH 40% dalam 100 mL

$$\% = \frac{\text{massa NaOH}}{\text{V}} \times 100\%$$

$$40\% = \frac{\text{massa NaOH}}{100\ \text{mL}} \times 100\%$$

$$\text{m} = \frac{4000}{100}$$

$$\text{m} = 40\ \text{g}$$

2. Pembuatan H_3BO_3 3% dalam 100 mL

$$\% = \frac{\text{massa } H_3BO_3}{\text{V}} \times 100\%$$

$$3\% = \frac{\text{massa } H_3BO_3}{100\ \text{mL}} \times 100\%$$

$$\text{m} = \frac{300}{100}$$

$$\text{m} = 3\ \text{g}$$

3. Pembuatan Na_2CO_3 dalam 100 mL

$$\text{N} = \frac{\text{G}}{\text{V} \times \text{BE}}$$

$$= \frac{0{,}537\ \text{g}}{0{,}1\ \text{L} \times 53}$$

$$= \frac{0{,}537}{53}$$

$$= 0{,}1013\ \text{N}$$

4 . Larutan HCl 0,1 N dari HCl Pekat 37%

$$\text{alitas} = \frac{\% \times \text{BJ} \times 1000}{\text{BE}}$$

$$\text{alitas} = \frac{37/100 \times 1{,}19\ \text{g/mL} \times 1000\ \text{mL/L}}{36{,}5\ \text{g/ek}}$$

Normalitas = 12,06 ek/L

$V_1 \times C_1 = V_2 \times C_2$

$V_1 \times 12{,}06\ N = 500\ mL \times 0{,}1\ N$

$V_1 = 4{,}14\ mL$

5. Standarisasi HCl 0,1 N dengan Na_2CO_3

a. Konsentrasi HCl 0,1044 N

V HCl × N HCl = V Na_2CO_3 × N Na_2CO_3

9,7 mL × N HCl = 10 mL × 0,1013 N

$$N = \frac{1{,}013\ N}{9{,}7}$$

N HCl = 0,1044 N

b. Konsentrasi HCl 0,0880 N

V HCl × N HCl = V Na_2CO_3 × N Na_2CO_3

11,5 mL × N HCl = 10 mL × 0,1013 N

$$N = \frac{1{,}013\ N}{11{,}5}$$

N HCl = 0,0880 N

c. Konsentrasi HCl 0,1191 N

V HCl × N HCl = V Na_2CO_3 × N Na_2CO_3

8,5 mL × N HCl = 10 mL × 0,1013 N

$$N = \frac{1{,}013\ N}{8{,}5}$$

N HCl = 0,1191 N

an Indikator BCG 0,1%

$$\frac{g}{mL} \times 100\%$$

$$\%\frac{b}{v} = \frac{\text{massa BCG (g)}}{\text{volume larutan (mL)}} \times 100\%$$

$$0{,}1\% = \frac{\text{massa BCG}}{10\ \text{mL}} \times 100\%$$

m= 0,01 gram

7. Larutan Indikator MM 0,1%

$$\%\frac{b}{v} = \frac{g}{mL} \times 100\%$$

$$\%\frac{b}{v} = \frac{\text{massa MM (g)}}{\text{volume larutan (mL)}} \times 100\%$$

$$0{,}1\% = \frac{\text{massa MM}}{5\ \text{mL}} \times 100\%$$

m= 0,005 gram

Lampiran 6. Tabel

Kandungan nutrisi pakan

Sampel	(%)			
	Kadar air	Kadar abu	Kadar protein	Kadar lemak
Enteromorpha sp.	28,64	25,77	13,02	2,03
Pakan *Enteromorpha* sp.	25	22,94	10,31	1,80
Pakan VITE FF-999	10,46	11,03	39,86	5,67