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LAMPIRAN

Lampiran 1 Data hasil uji statistik kadar air

Uji ANNOVA kadar air

Between-Subjects Factors

		Value Label	N
Waktu	1.00	5 jam	9
	2.00	6 jam	9
	3.00	7 jam	9
Konsentrasi	1.00	5%	9
	2.00	6%	9
	3.00	7%	9

Descriptive Statistics

Dependent Variable: kadar_air

Waktu	Konsentrasi	Mean	Std. Deviation	N
5 jam	5%	15.3094	.49538	3
	6%	15.1699	.48262	3
	7%	14.2567	3.49303	3
	Total	14.9120	1.84800	9
6 jam	5%	12.2363	2.93316	3
	6%	12.6432	2.79151	3
	7%	12.7197	2.33316	3
	Total	12.5331	2.34745	9
7 jam	5%	12.8444	2.20001	3
	6%	12.3544	2.03613	3
	7%	13.0238	2.55738	3
	Total	12.7409	1.99288	9
Total	5%	13.4634	2.32562	9
	6%	13.3892	2.20049	9
	7%	13.3334	2.55795	9
	Total	13.3953	2.27382	27

Tests of Between-Subjects Effects

Dependent Variable: kadar_air

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	34.336[a]	8	4.292	.772	.632
Intercept	4844.730	1	4844.730	871.264	.000
Waktu	31.249	2	15.625	2.810	.087
Konsentrasi	.077	2	.038	.007	.993
Waktu * Konsentrasi	3.011	4	.753	.135	.967
Error	100.090	18	5.561		
Total	4979.157	27			
Corrected Total	134.427	26			

a. R Squared = .255 (Adjusted R Squared = -.075)

Lampiran 2 Data hasil uji statistik kadar abu

Hasil uji ANNOVA kadar abu

Between-Subjects Factors

		Value Label	N
Waktu	1.00	5 jam	9
	2.00	6 jam	9
	3.00	7 jam	9
Konsentrasi	1.00	5%	9
	2.00	6%	9
	3.00	7%	9

Descriptive Statistics

Dependent Variable: kadar_abu

Waktu	Konsentrasi	Mean	Std. Deviation	N
5 jam	5%	5.4688	.73882	3
	6	5.4052	.43022	3
	7%	5.2613	1.10989	3
	Total	5.3784	.70652	9
6 jam	5%	5.5298	.24356	3
	6%	5.4468	.69067	3

	7%	5.4590	.29208	3
	Total	5.4785	.39613	9
7 jam	5%	5.5585	.14770	3
	6%	5.3297	.89061	3
	7%	5.3725	1.25280	3
	Total	5.4202	.77925	9
Total	5%	5.5191	.39789	9
	6%	5.3939	.60536	9
	7%	5.3643	.85383	9
	Total	5.4257	.62487	27

Tests of Between-Subjects Effects

Dependent Variable: kadar_abu

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.214[a]	8	.027	.048	1.000
Intercept	794.840	1	794.840	1439.646	.000
Waktu	.045	2	.023	.041	.960
Konsentrasi	.122	2	.061	.110	.896
Waktu * Konsentrasi	.047	4	.012	.021	.999
Error	9.938	18	.552		
Total	804.992	27			
Corrected Total	10.152	26			

a. R Squared = .021 (Adjusted R Squared = -.414)

Lampiran 3 Data hasil uji statistik kadar lemak

Hasil uji ANNOVA kadar lemak

Between-Subjects Factors

		Value Label	N
Waktu	1.00	5 jam	9
	2.00	6 jam	9
	3.00	7 jam	9
Konsentrasi	1.00	5%	9
	2.00	6%	9
	3.00	7%	9

Descriptive Statistics

Dependent Variable: kadar_lemak

Waktu	Konsentrasi	Mean	Std. Deviation	N
5 jam	5%	.2115	.05617	3
	6%	.2289	.01899	3
	7%	.2139	.08767	3
	Total	.2181	.05354	9
6 jam	5%	.1782	.03026	3
	6%	.1754	.02016	3
	7%	.1931	.03599	3
	Total	.1823	.02687	9
7 jam	5%	.1780	.02492	3
	6%	.2205	.01348	3
	7%	.2117	.02804	3
	Total	.2034	.02781	9
Total	5%	.1893	.03810	9
	6%	.2083	.02927	9
	7%	.2062	.05040	9
	Total	.2013	.03959	27

Tests of Between-Subjects Effects

Dependent Variable: kadar_lemak

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.010[a]	8	.001	.725	.668
Intercept	1.094	1	1.094	638.760	.000
Waktu	.006	2	.003	1.708	.209
Konsentrasi	.002	2	.001	.573	.574
Waktu * Konsentrasi	.002	4	.001	.310	.868
Error	.031	18	.002		
Total	1.134	27			
Corrected Total	.041	26			

a. R Squared = .244 (Adjusted R Squared = -.092)

Lampiran 4 data hasil uji statistik rendemen HPI bandeng

Hasil uji ANNOVA rendemen HPI bandeng

Between-Subjects Factors

		Value Label	N
Waktu	1.00	5 jam	9
	2.00	6 jam	9
	3.00	7 jam	9
Konsentrasi	1.00	5%	9
	2.00	6%	9
	3.00	7%	9

Descriptive Statistics

Dependent Variable: Rendemen

Waktu	Konsentrasi	Mean	Std. Deviation	N
5 jam	5%	16.8403	1.22014	3
	6%	16.0570	1.58687	3
	7%	15.7048	2.40506	3
	Total	16.2007	1.64353	9
6 jam	5%	15.3532	.76980	3
	6%	15.0468	.34739	3
	7%	15.5013	.81843	3
	Total	15.3004	.62134	9
7 jam	5%	15.0629	.83573	3
	6%	15.0992	.87155	3
	7%	14.9431	.56162	3
	Total	15.0350	.66961	9
Total	5%	15.7521	1.17340	9
	6%	15.4010	1.04508	9
	7%	15.3831	1.34501	9
	Total	15.5121	1.16031	27

Tests of Between-Subjects Effects

Dependent Variable: Rendemen

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	9.109[a]	8	1.139	.791	.617
Intercept	6496.854	1	6496.854	4515.977	.000
Waktu	6.719	2	3.360	2.335	.125
Konsentrasi	.779	2	.390	.271	.766
Waktu * Konsentrasi	1.610	4	.403	.280	.887
Error	25.895	18	1.439		
Total	6531.858	27			
Corrected Total	35.004	26			

a. R Squared = .260 (Adjusted R Squared = -.069)

Lampiran 5 data hasil uji statistik protein larut

Between-Subjects Factors

		Value Label	N
Waktu	1.00	5 jam	9
	2.00	6 jam	9
	3.00	7 jam	9
Konsentrasi	1.00	5%	9
	2.00	6%	9
	3.00	7%	9

Descriptive Statistics

Dependent Variable: Protein

Waktu	Konsentrasi	Mean	Std. Deviation	N
5 jam	5%	41.3278	.83446	3
	6%	44.7352	.79791	3
	7%	42.7465	1.86471	3
	Total	42.9365	1.84383	9
6 jam	5%	42.0536	1.77373	3

	6%	41.7330	2.63357	3
	7%	40.5826	1.86059	3
	Total	41.4564	1.95822	9
7 jam	5%	39.0405	2.07799	3
	6%	37.7213	1.51952	3
	7%	38.3836	2.80705	3
	Total	38.3818	1.98820	9
Total	5%	40.8073	1.97352	9
	6%	41.3965	3.42900	9
	7%	40.5709	2.69698	9
	Total	40.9249	2.67945	27

Tests of Between-Subjects Effects

Dependent Variable: Protein

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	120.945[a]	8	15.118	4.141	.006
Intercept	45220.865	1	45220.865	12385.403	.000
Waktu	97.168	2	48.584	13.306	.000
Konsentrasi	3.254	2	1.627	.446	.647
Waktu * Konsentrasi	20.524	4	5.131	1.405	.272
Error	65.721	18	3.651		
Total	45407.530	27			
Corrected Total	186.666	26			

a. R Squared = .648 (Adjusted R Squared = .491)

Protein

Duncan[a,b]

		Subset	
Waktu	N	1	2
7 jam	9	38.3818	
6 jam	9		41.4564
5 jam	9		42.9365
Sig.		1.000	.118

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 3.651.
a. Uses Harmonic Mean Sample Size = 9.000.

Protein

Duncan[a,b]

Konsentrasi	N	Subset 1
7%	9	40.5709
5%	9	40.8073
6%	9	41.3965
Sig.		.398

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 3.651.
a. Uses Harmonic Mean Sample Size = 9.000.
b. Alpha = .05.

Lampiran 6 Data hasil uji statistik Derajat Hidrolisis HPI bandeng

Uji ANNOVA derajat hidrolisis

Between-Subjects Factors

		Value Label	N
Waktu	1.00	5 jam	9
	2.00	6 jam	9
	3.00	7 jam	9
Konsentrasi	1.00	5%	9
	2.00	6%	9
	3.00	7%	9

Descriptive Statistics

Dependent Variable: derajat_hidrolisis

Waktu	Konsentrasi	Mean	Std. Deviation	N
5 jam	5%	32.0406	2.31313	3
	6%	32.7056	2.44559	3
	7%	31.3250	1.08391	3
	Total	32.0237	1.86658	9
6 jam	5%	31.6459	1.53022	3
	6%	30.3139	1.46559	3
	7%	29.7893	.73150	3
	Total	30.5831	1.39399	9
7 jam	5%	29.7169	1.72490	3
	6%	29.2320	2.09308	3
	7%	30.0281	1.06471	3
	Total	29.6590	1.49773	9
Total	5%	31.1345	1.95612	9
	6%	30.7505	2.34459	9
	7%	30.3808	1.10592	9
	Total	30.7553	1.82850	27

Tests of Between-Subjects Effects

Dependent Variable: derajat_hidrolisis

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	34.887[a]	8	4.361	1.508	.223
Intercept	25538.940	1	25538.940	8833.343	.000
Waktu	25.564	2	12.782	4.421	.027
Konsentrasi	2.556	2	1.278	.442	.650
Waktu * Konsentrasi	6.767	4	1.692	.585	.677
Error	52.042	18	2.891		
Total	25625.868	27			
Corrected Total	86.929	26			

a. R Squared = .401 (Adjusted R Squared = .135)

derajat_hidrolisis

Duncan[a,b]

Waktu	N	Subset 1	Subset 2
7 jam	9	29.6590	
6 jam	9	30.5831	30.5831
5 jam	9		32.0237
Sig.		.264	.089

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 2.891.

a. Uses Harmonic Mean Sample Size = 9.000.

b. Alpha = .05.

derajat_hidrolisis

Duncan[a,b]

Konsentrasi	N	Subset 1
7%	9	30.3808
6%	9	30.7505
5%	9	31.1345
Sig.		.386

Lampiran 7 Data perhitungan dan uji statistik aktivitas antioksidan HPI bandeng.

Between-Subjects Factors

		Value Label	N
Waktu	1.00	5 jam	9
	2.00	6 jam	9
	3.00	7 jam	9
Konsentrasi	1.00	5%	9
	2.00	6%	9
	3.00	7%	9

Descriptive Statistics

Dependent Variable: antioksidan

Waktu	Konsentrasi	Mean	Std. Deviation	N
5 jam	5%	1.4295	.04972	3
	6%	1.5640	.28665	3
	7%	1.7441	.27536	3
	Total	1.5792	.24249	9
6 jam	5%	1.9631	.16638	3
	6%	1.9358	.36203	3
	7%	1.9536	.24386	3
	Total	1.9508	.23388	9
7 jam	5%	1.8008	.23664	3
	6%	1.9885	.10849	3
	7%	2.0443	.20689	3
	Total	1.9445	.19961	9
Total	5%	1.7311	.27868	9
	6%	1.8294	.31047	9
	7%	1.9140	.24961	9
	Total	1.8248	.28022	27

Tests of Between-Subjects Effects

Dependent Variable: antioksidan

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1.063[a]	8	.133	2.444	.055
Intercept	89.912	1	89.912	1653.958	.000
Waktu	.815	2	.407	7.494	.004
Konsentrasi	.151	2	.075	1.386	.275
Waktu * Konsentrasi	.098	4	.024	.448	.772
Error	.979	18	.054		
Total	91.953	27			
Corrected Total	2.042	26			

a. R Squared = .521 (Adjusted R Squared = .308)

antioksidan

Duncan[a,b]

Waktu	N	Subset 1	Subset 2
5 jam	9	1.5792	
7 jam	9		1.9445
6 jam	9		1.9508
Sig.		1.000	.955

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .054.

a. Uses Harmonic Mean Sample Size = 9.000.

b. Alpha = .05.

antioksidan

Duncan[a,b]

Konsentrasi	N	Subset 1
5%	9	1.7311
6%	9	1.8294
7%	9	1.9140
Sig.		.132

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .054.

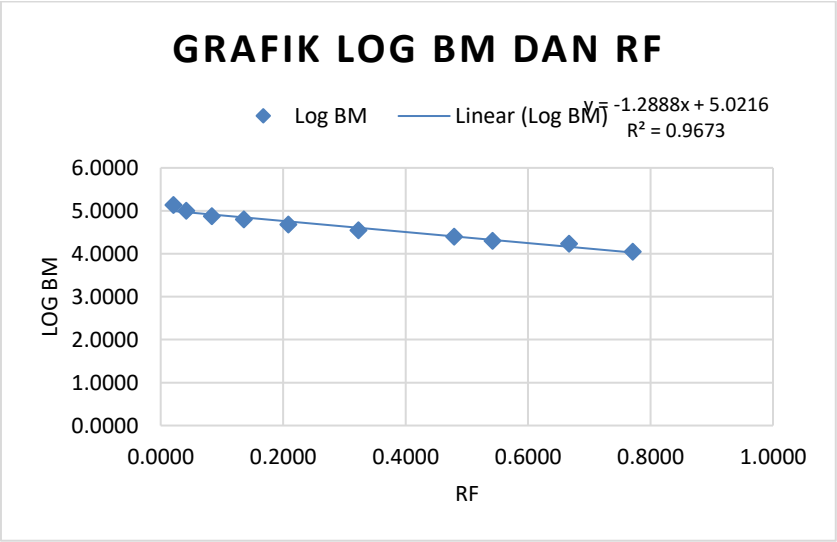
a. Uses Harmonic Mean Sample Size = 9.000.

b. Alpha = .05.

Lampiran 8 Data perhitungan Berat molekul HPI bandeng SDS-PAGE

MARKER GEL 1 (SAMPEL PROTEIN)

Nama protein	BM	Log BM	Run cm	Band cm	Rf
C	135000	5.1303	4.8	0.10	0.0208
D	100000	5.0000	4.8	0.20	0.0417
E (MERAH)	75000	4.8751	4.8	0.40	0.0833
F	63000	4.7993	4.8	0.65	0.1354
G	48000	4.6812	4.8	1.00	0.2083
H	35000	4.5441	4.8	1.55	0.3229
I (HIJAU)	25000	4.3979	4.8	2.30	0.4792
J	20000	4.3010	4.8	2.60	0.5417
k	17000	4.2304	4.8	3.20	0.6667
l	11000	4.0414	4.8	3.70	0.7708



Sample	Run	Band	Rf	A	b	Log BM	BM (inverse Log)	BMkD	Jml band
1	4.8	0.10	0.0208	-1.2888	5.0216	4.9948	98798.42	98.80	1
	4.8	0.20	0.0417	-1.2888	5.0216	4.9679	92875.25	92.88	2
	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	3
	4.8	0.95	0.1979	-1.2888	5.0216	4.7665	58415.08	58.42	4
	4.8	1.60	0.3333	-1.2888	5.0216	4.5920	39084.09	39.08	5
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	6
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	7
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	8

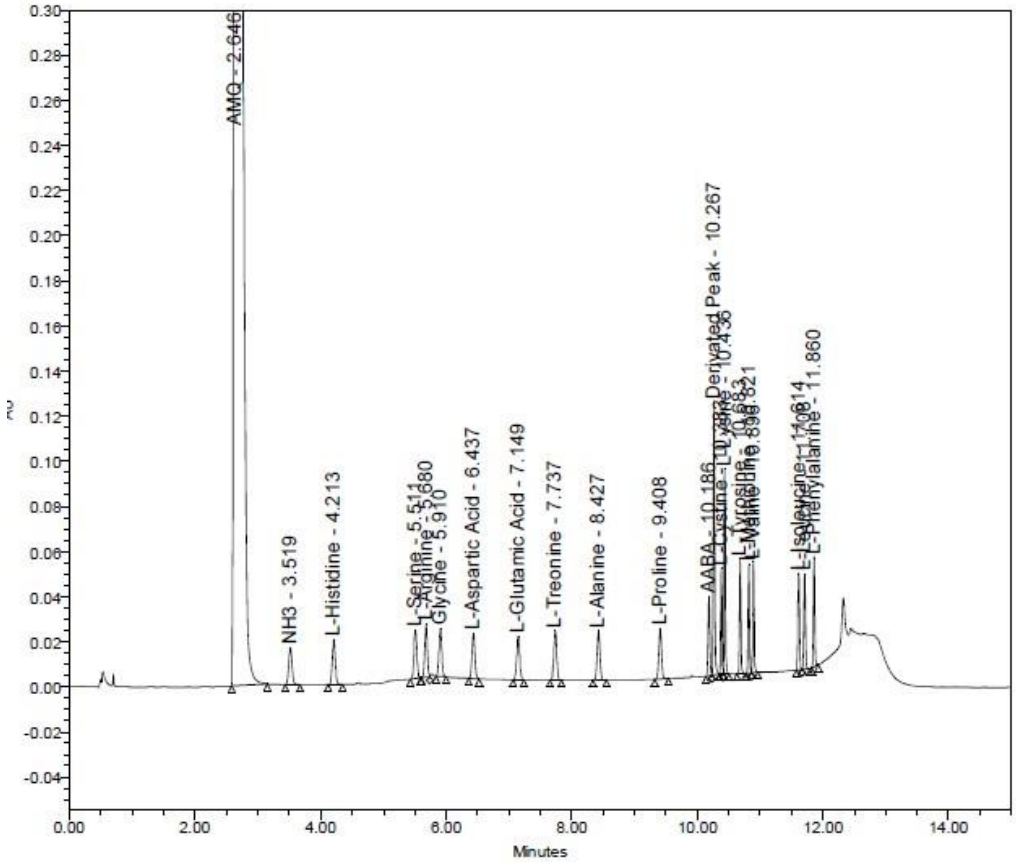
2	4.8	0.10	0.0208	-1.2888	5.0216	4.9948	98798.42	98.80	1
	4.8	0.20	0.0417	-1.2888	5.0216	4.9679	92875.25	92.88	2
	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	3
	4.8	0.95	0.1979	-1.2888	5.0216	4.7665	58415.08	58.42	4
	4.8	1.60	0.3333	-1.2888	5.0216	4.5920	39084.09	39.08	5
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	6
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	7
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	8
3	4.8	0.10	0.0208	-1.2888	5.0216	4.9948	98798.42	98.80	1
	4.8	0.20	0.0417	-1.2888	5.0216	4.9679	92875.25	92.88	2
	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	3
	4.8	0.95	0.1979	-1.2888	5.0216	4.7665	58415.08	58.42	4
	4.8	1.60	0.3333	-1.2888	5.0216	4.5920	39084.09	39.08	5
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	6
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	7
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	8
4	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	1
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	2
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	3
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	4
5	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	1
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	2
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	3
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	4
6	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	1
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	2
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	3
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	4
7	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	1
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	2
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	3
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	4
8	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	1
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	2
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	3
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	4
9	4.8	0.40	0.0833	-1.2888	5.0216	4.9142	82072.94	82.07	1
	4.8	3.45	0.7188	-1.2888	5.0216	4.0953	12453.03	12.45	2
	4.8	3.60	0.7500	-1.2888	5.0216	4.0550	11350.11	11.35	3
	4.8	3.80	0.7917	-1.2888	5.0216	4.0013	10029.98	10.03	4

Lampiran 9 Kromatogram dan hasil analisa assam amino

Kromatogram Standar Asam Amino

SAMPLE INFORMATION

Sample Name:	Std Asam Amino 100 pmol	Acquired By:	Dyna
Sample Type:	Standard	Sample Set Name:	As amino 240503_2
Injection #:	1	Acq. Method Set:	Asam Amino 2
Injection Volume:	1.00 ul	Processing Method	As amino 240506
Run Time:	15.0 Minutes	Channel Name:	PDA Ch1 260nm@4.8nm
Date Processed:	06/05/2024 11:04:32 WIB	Proc. Chnl. Descr.:	PDA Ch1 260nm@4.8nm

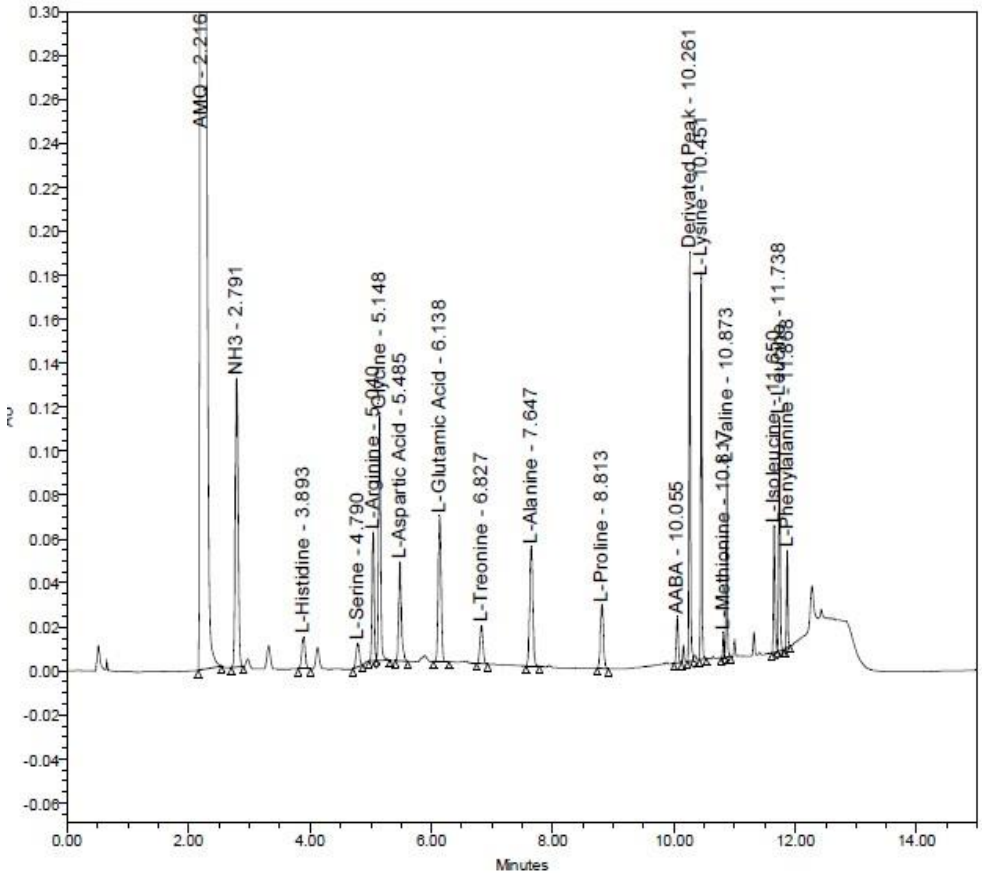


	Peak Name	RT	Area	% Area	Height	Amount
1	AMQ	2.646	7351879.51	82.62	1081827	
2	NH3	3.519	61484.09	0.69	16367	
3	L-Histidine	4.213	66294.78	0.75	19934	100.000
4	L-Serine	5.511	67361.57	0.76	21431	100.000
5	L-Arginine	5.680	67179.17	0.75	23550	100.000
6	Glycine	5.910	66222.60	0.74	21308	100.000
7	L-Aspartic Acid	6.437	64098.14	0.72	19844	100.000
8	L-Glutamic Acid	7.149	63377.55	0.71	19231	100.000
9	L-Treonine	7.737	69826.05	0.78	21879	100.000
10	L-Alanine	8.427	69109.42	0.78	21867	100.000
11	L-Proline	9.408	67115.35	0.75	22227	100.000
12	AABA	10.186	66664.76	0.75	35163	100.000
13	Derivated Peak	10.267	186409.78	2.09	121725	
14	L-Cystine	10.383	60389.41	0.68	47043	50.000
15	L-Lysine	10.436	118374.14	1.33	91066	100.000
16	L-Tyrosine	10.683	77725.25	0.87	51212	100.000
17	L-Methionine	10.821	75736.28	0.85	48368	100.000
18	L-Valine	10.896	75267.69	0.85	49332	100.000
19	L-Isoleucine	11.614	74983.85	0.84	43130	100.000
20	L-Leucine	11.708	74212.59	0.83	42298	100.000
21	L-Phenylalanine	11.860	74389.58	0.84	49116	100.000
Sum			8898101.56			

Kromatogram sampel

SAMPLE INFORMATION

Sample Name:	404.F.6250	Acquired By:	Dyna
Sample Type:	Unknown	Sample Set Name:	As amino 240503_2
Injection #:	1	Acq. Method Set:	Asam Amino 2
Injection Volume:	1.00 ul	Processing Method	As amino 240506
Run Time:	15.0 Minutes	Channel Name:	PDA Ch1 260nm@4.8nm
Date Processed:	07/05/2024 17:34:05 WIB	Proc. Chnl. Descr.:	PDA Ch1 260nm@4.8nm



	Peak Name	RT	Area	% Area	Height
1	AMQ	2.216	6252158.28	69.62	1366435
2	NH3	2.791	427057.20	4.76	131471
3	L-Histidine	3.893	58404.99	0.65	14629
4	L-Serine	4.790	40141.43	0.45	10784
5	L-Arginine	5.040	139095.67	1.55	58427
6	Glycine	5.148	272996.18	3.04	112683
7	L-Aspartic Acid	5.485	136720.24	1.52	44811
8	L-Glutamic Acid	6.138	223782.31	2.49	66408
9	L-Treonine	6.827	61163.33	0.68	17368
10	L-Alanine	7.647	195571.92	2.18	54259
11	L-Proline	8.813	100727.30	1.12	28737
12	AABA	10.055	46778.10	0.52	20890
13	Derivated Peak	10.261	303564.63	3.38	186213
14	L-Cystine	10.349			
15	L-Lysine	10.451	226506.08	2.52	176587
16	L-Tyrosine	10.609			
17	L-Methionine	10.817	15560.96	0.17	11496
18	L-Valine	10.873	136624.13	1.52	87359
19	L-Isoleucine	11.650	103927.93	1.16	57753
20	L-Leucine	11.738	175640.57	1.96	106578
21	L-Phenylalanine	11.868	64455.21	0.72	44305
Sum			8980876.48		

Pembacaan asam amino

No	Parameter	Unit	Simplo	Duplo	Limit Of Detection	Method
1	L-Alanin	mg/kg	33520.15	33772.53	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
2	L-Arginin	mg/kg	47974.49	48085.17	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
3	L-Asam Aspartat	mg/kg	37741.96	37915.08	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
4	Glisin	mg/kg	41141.08	41232.72	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
5	L-Asam Glutamat	mg/kg	69063.80	69519.02	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
6	L-Histidin	mg/kg	18172.28	18215.53	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
7	L-Isoleusin	mg/kg	24168.96	24207.82	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
8	L-Sistin	mg/kg	17439.97	17443.84	-	18-12-38/MU/SMM-SIG (LC-MSMS)
9	L-Leusin	mg/kg	41270.59	41482.89	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
10	L-Lisin	mg/kg	37187.73	37459.11	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
11	L-Metionin	mg/kg	7732.68	7720.58	-	18-12-38/MU/SMM-SIG (LC-MSMS)
12	L-Triptofan	mg/kg	3484.09	3462.22	-	18-5-63/MU/SMM-SIG (HPLC-PDA)
13	L-Valin	mg/kg	28269.63	28392.69	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
14	L-Fenilalanin	mg / kg	19027.80	19167.04	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
15	L-Prolin	mg / kg	22970.62	23106.84	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
16	L-Serin	mg / kg	8325.32	8351.33	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
17	L-Treonin	mg / kg	13871.30	13927.23	-	18-5-17/MU/SMM-SIG (UPLC-PDA)
18	L-Tirosin	mg / kg	Not detected	Not detected	182.4	18-5-17/MU/SMM-SIG (UPLC-PDA)