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LAMPIRAN

Lampiran 1. Pengambilan sampel rumput laut cokelat *Sargassum polycystum* di Perairan Tanjung Pallette Kabupaten Bone



Lampiran 2. Pengukuran kedalaman perairan



Lampiran 3. Preparasi sampel





Pencucian Sampel



Penyortiran Sampel

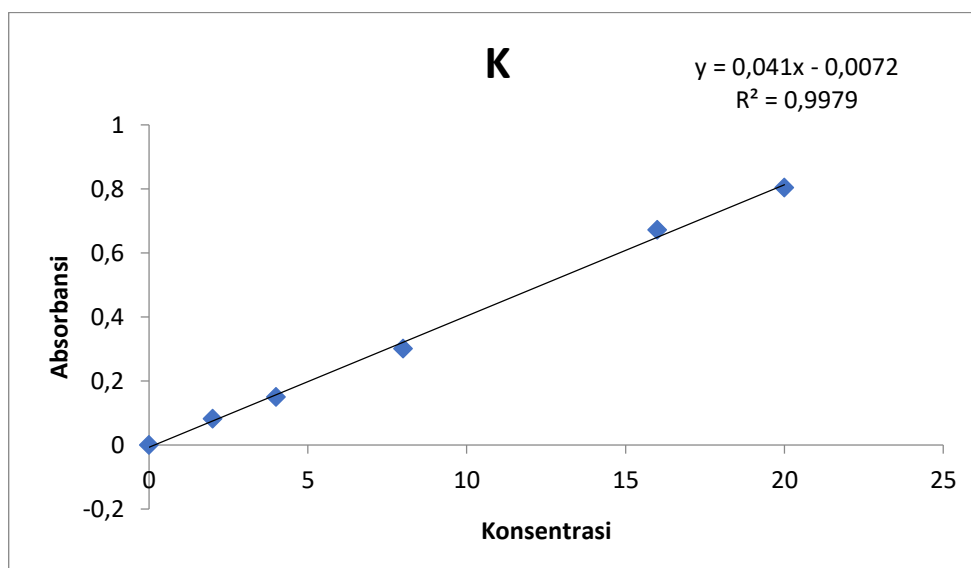
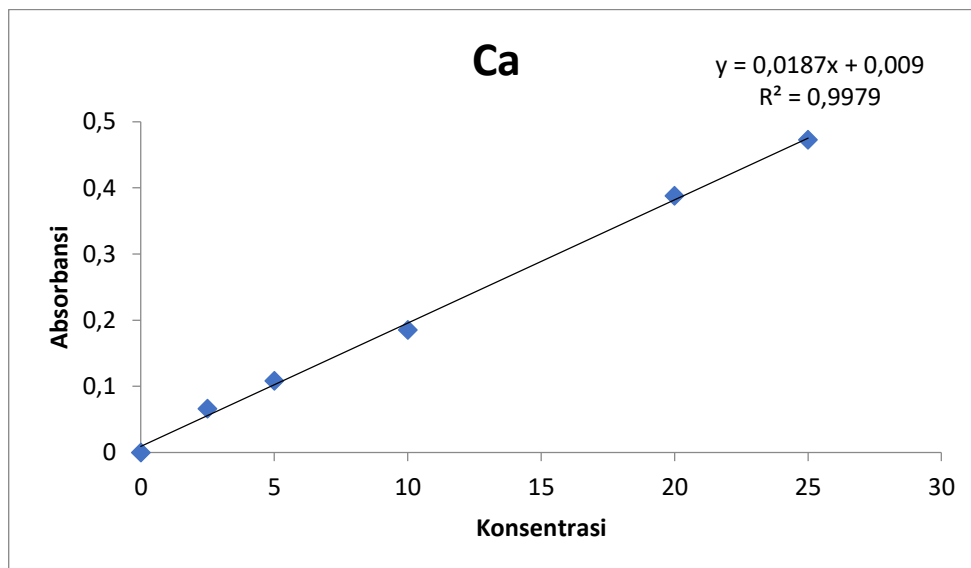
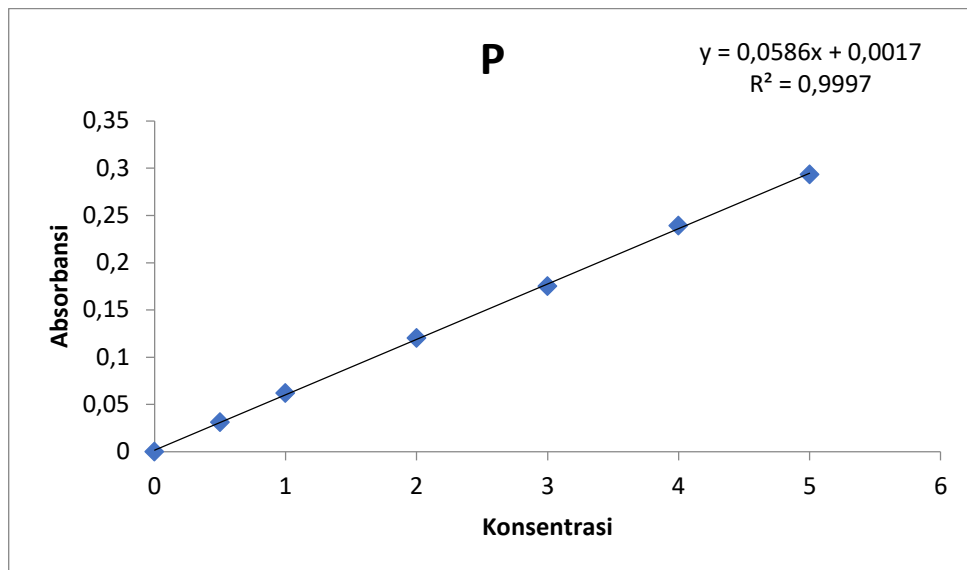


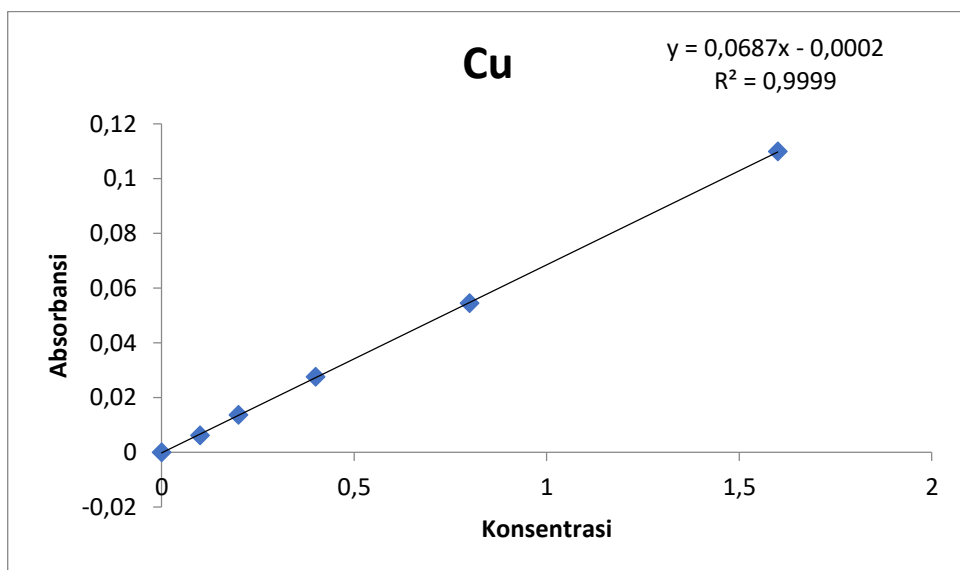
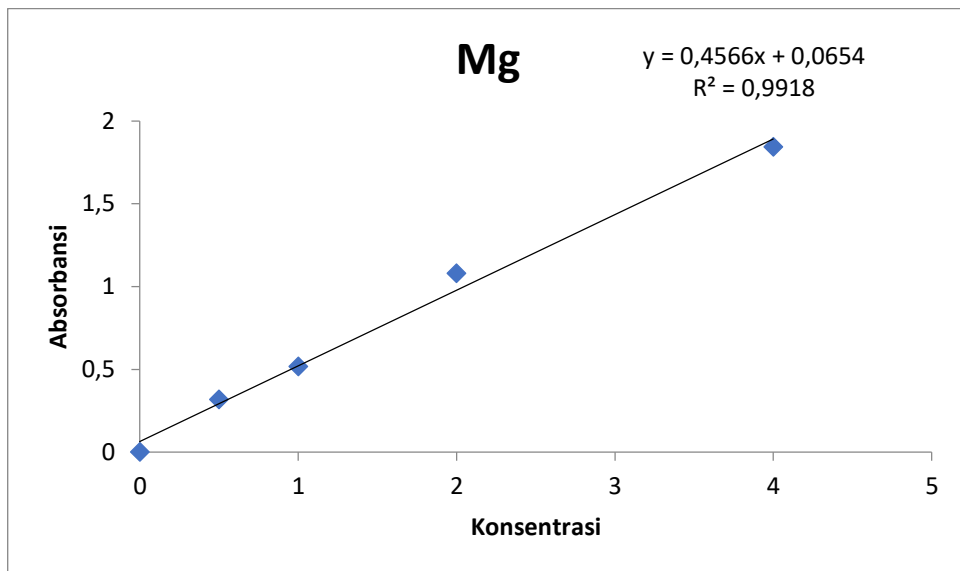
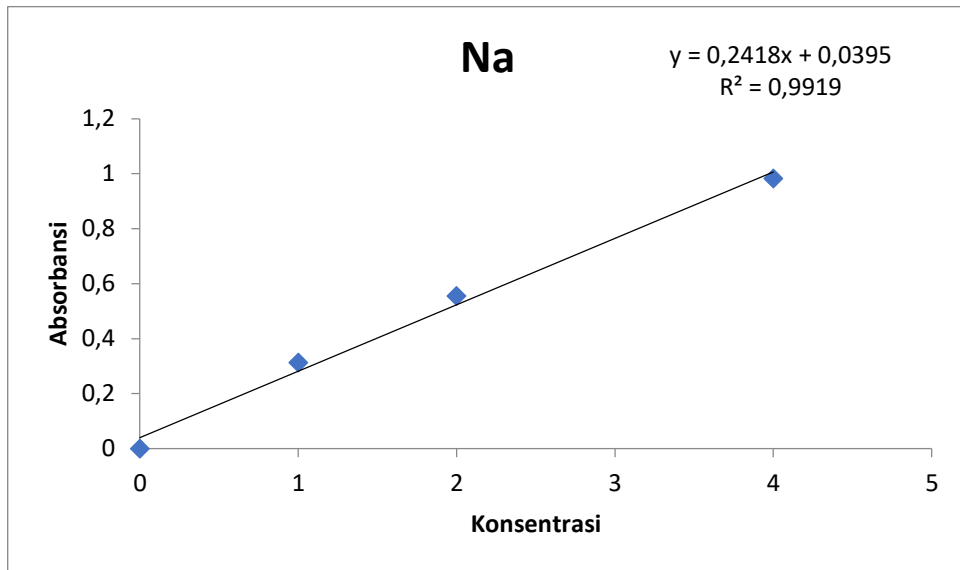
Penimbangan Sampel

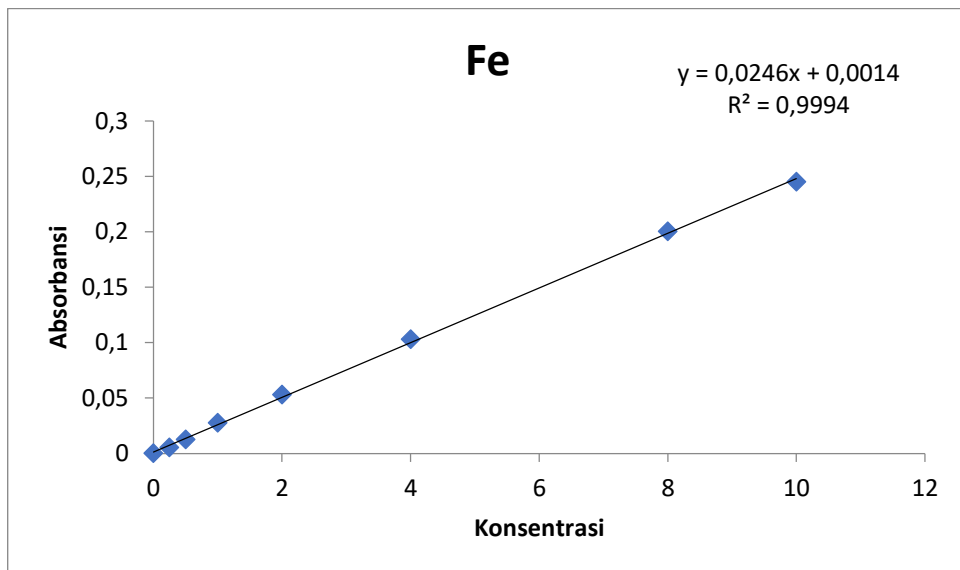
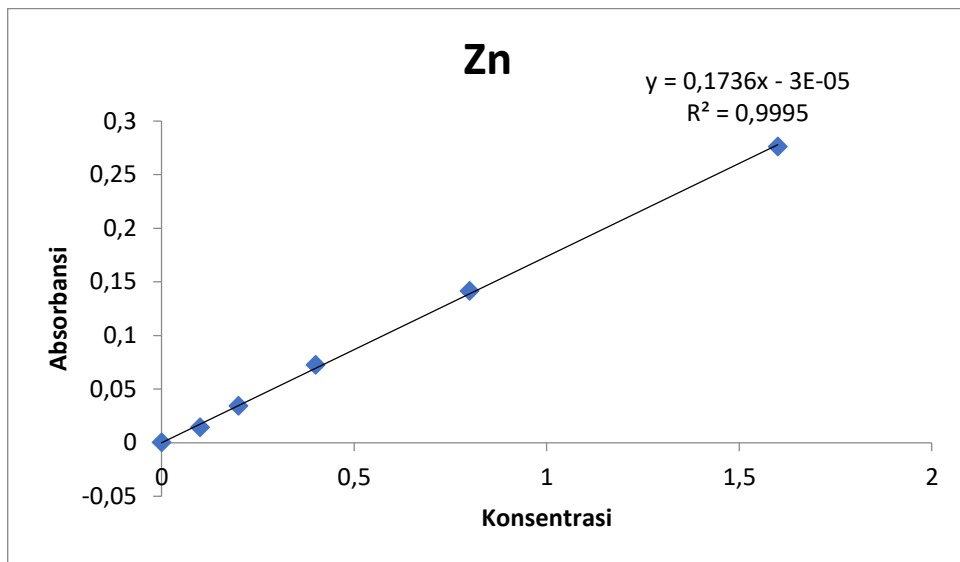
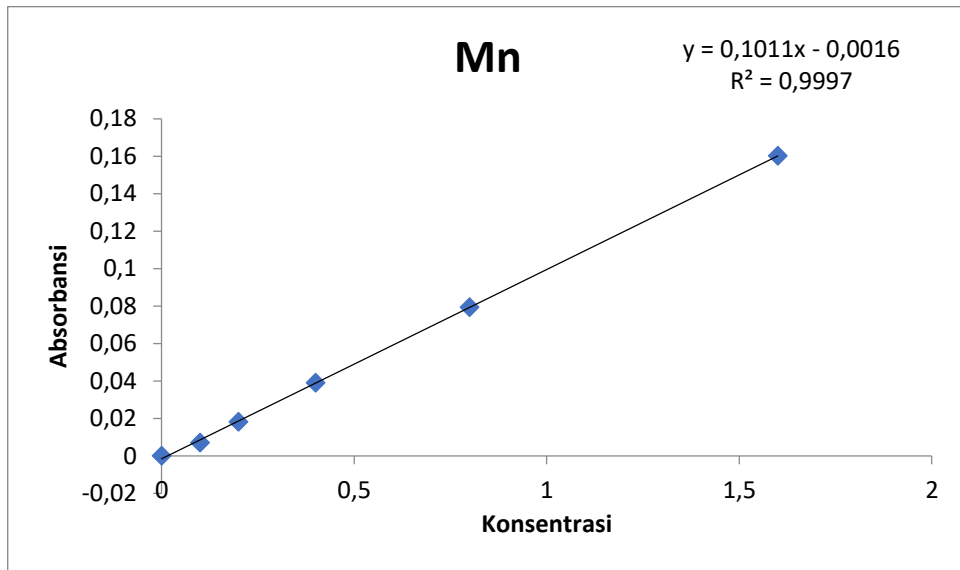


Pengeringan Sampel

Lampiran 4. Kurva standar mineral

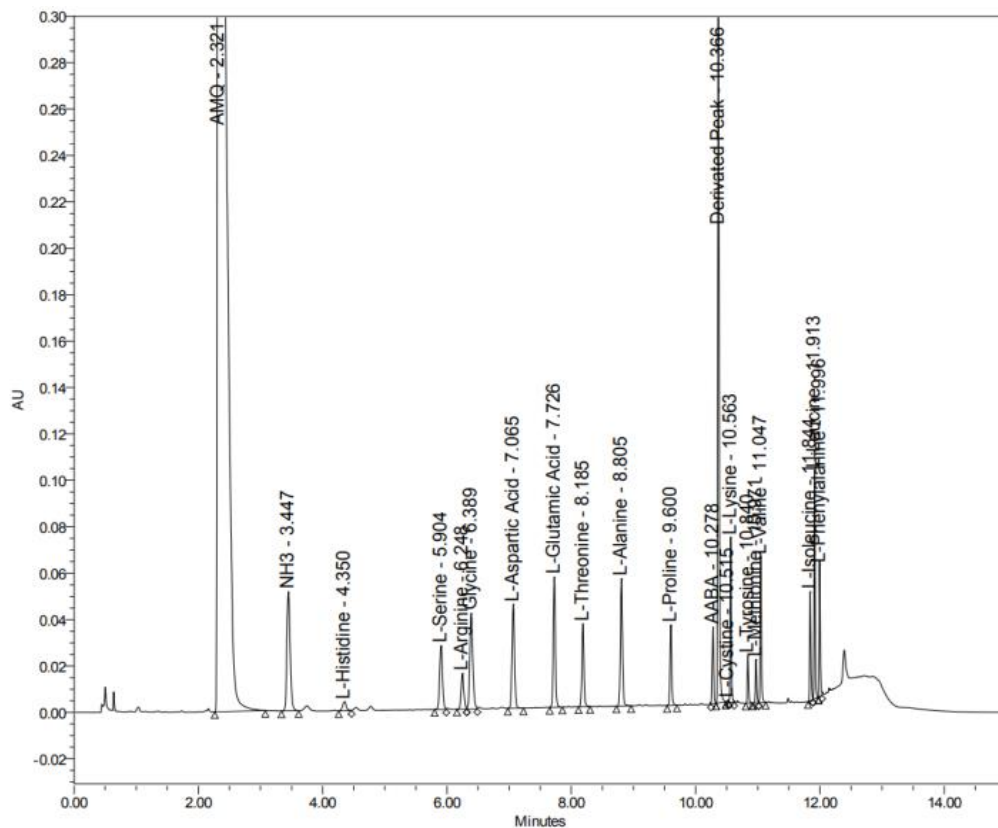






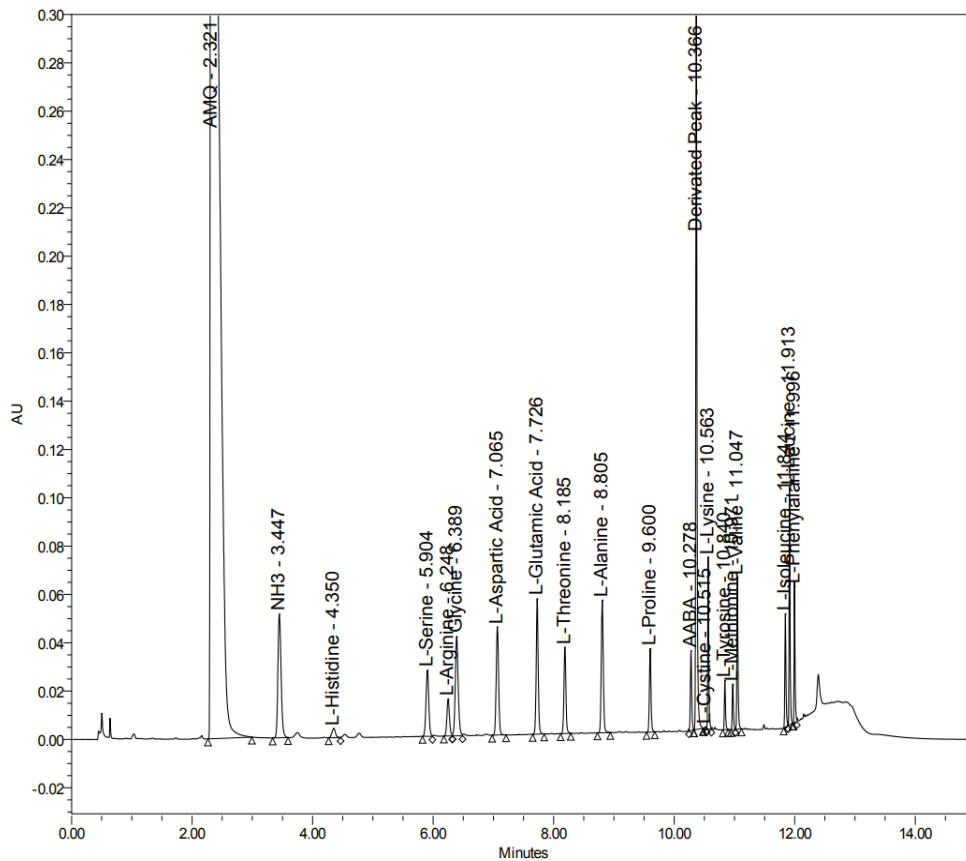
Lampiran 5. Hasil analisis asam amino

No	Peak Name	RT	Area	% Area	Height	Amount
1	L-Histidine	4.350	16119.62	0.23	3820	22.148
2	L-Serine	5.904	87689.66	1.24	27412	119.891
3	L-Arginine	6.248	45612.31	0.64	15312	63.322
4	Glycine	6.389	138995.33	1.96	41181	191.470
5	L-Aspartic Acid	7.065	123503.10	1.75	44859	170.504
6	L-Glutamic Acid	7.726	131680.94	1.86	56086	182.763
7	L-Threonine	8.185	81296.37	1.15	35784	108.733
8	L-Alanine	8.805	127726.93	1.81	54884	171.123
9	L-Proline	9.600	64723.39	0.91	34580	92.570
10	AABA	10.278	49955.50	0.71	33048	64.217
11	L-Cystine	10.515	1224.47	0.02	823	0.978
12	L-Lysine	10.563	84814.69	1.20	71192	66.691
13	L-Tyrosine	10.840	25784.37	0.36	20361	33.693
14	L-Methionine	10.971	25384.04	0.36	18911	33.293
15	L-Valine	11.047	84426.25	1.19	63338	109.158
16	L-Isoleucine	11.844	59668.54	0.84	47044	79.366
17	L-Leucine	11.913	109248.72	1.54	98439	145.925
18	L-Phenylalanine	11.996	59887.06	0.85	58918	80.360
Sum			7075509.86			



Pengujian Simplo

No	Peak Name	RT	Area	% Area	Height	Amount
1	L-Histidine	4.350	15893.78	0.23	3800	21.838
2	L-Serine	5.904	87368.43	1.24	27382	119.452
3	L-Arginine	6.248	45225.89	0.64	15268	62.786
4	Glycine	6.389	138738.95	1.96	41155	191.117
5	L-Aspartic Acid	7.065	123021.06	1.74	44835	169.838
6	L-Glutamic Acid	7.726	131405.54	1.86	56069	182.381
7	L-Threonine	8.185	81005.10	1.15	35761	108.343
8	L-Alanine	8.805	127253.30	1.80	54859	170.489
9	L-Proline	9.600	64305.02	0.91	34540	91.971
10	AABA	10.278	49549.70	0.70	32971	63.695
11	L-Cystine	10.515	1211.74	0.02	818	0.967
12	L-Lysine	10.563	84682.62	1.20	71178	66.587
13	L-Tyrosine	10.840	25517.41	0.36	20324	33.344
14	L-Methionine	10.971	25244.38	0.36	18884	33.109
15	L-Valine	11.047	84141.83	1.19	63297	108.791
16	L-Isoleucine	11.844	59134.54	0.84	46936	78.656
17	L-Leucine	11.913	108194.72	1.53	98233	144.517
18	L-Phenylalanine	11.996	59521.09	0.84	58792	79.869
Sum			7062487.23			



Pengujian Duplo

Lampiran 6. Hasil analisis asam lemak

No	Komponen Asam Lemak	kons. Std	Area Std	BM (g/mol)		Area Sampel	Hasil b/b %
		(CRM)		FAME	Fatty Acid (FA)		
		% b/v					
	Bobot Sampel (mg)						33,8
1	Caproic acid, C6:0	0,0405	658081	130,19	116,19	100182	0,1628
2	Capric acid, C10:0	0,0405	2240142	186,29	172,29	192681	0,0953
3	Lauric Acid, C12:0	0,0405	2249554	214,34	200,34	212073	0,1056
4	Myristic Acid, C14:0	0,0404	2203707	242,40	228,40	1399791	0,7154
5	Pentadecanoic Acid, C15:0	0,0202	1066847	256,43	242,43	134060	0,0710
6	Palmitic Acid, C16:0	0,0612	3194593	270,50	256,50	750952	0,4036
7	Palmitoleic Acid, C16:1	0,0204	270882	268,43	254,43	144642	0,3055
8	Heptadecanoic Acid, C17:0	0,0101	436256	284,48	270,48	162475	0,1058
9	Stearic Acid, C18:0	0,0408	2045652	298,51	284,51	133702	0,0752
10	Elaidic Acid, C18:1n9t	0,0202	309256	296,49	282,49	116237	0,2140
11	Oleic Acid, C18:1n9c	0,0407	940558	296,50	282,50	154464	0,1884
12	Linolelaidic Acid, C18:2n9	0,0202	240989	294,47	280,47	209212	0,4942
13	Linoleic Acid, C18:2n6c	0,0203	367431	294,47	280,47	162463	0,2529
14	Arachidic Acid, C20:0	0,0408	1734816	326,56	312,56	1827421	1,2170
15	v-Linolenic Acid, C18:3n6	0,0202	264238	292,46	278,46	296452	0,6384
16	Behenic Acid, C22:0	0,0405	1440305	354,61	340,61	2313456	1,8486
17	Tricosanoic Acid, C23:0	0,0165	402750	368,64	354,64	217454	0,2536
18	Arachidonic Acid, C20:4n6	0,0202	169506	318,50	304,50	169046	0,5698
19	Lignoceric Acid, C24:0	0,0405	821497	382,66	368,66	459826	0,6462
TOTAL							4,45

