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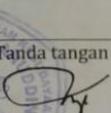
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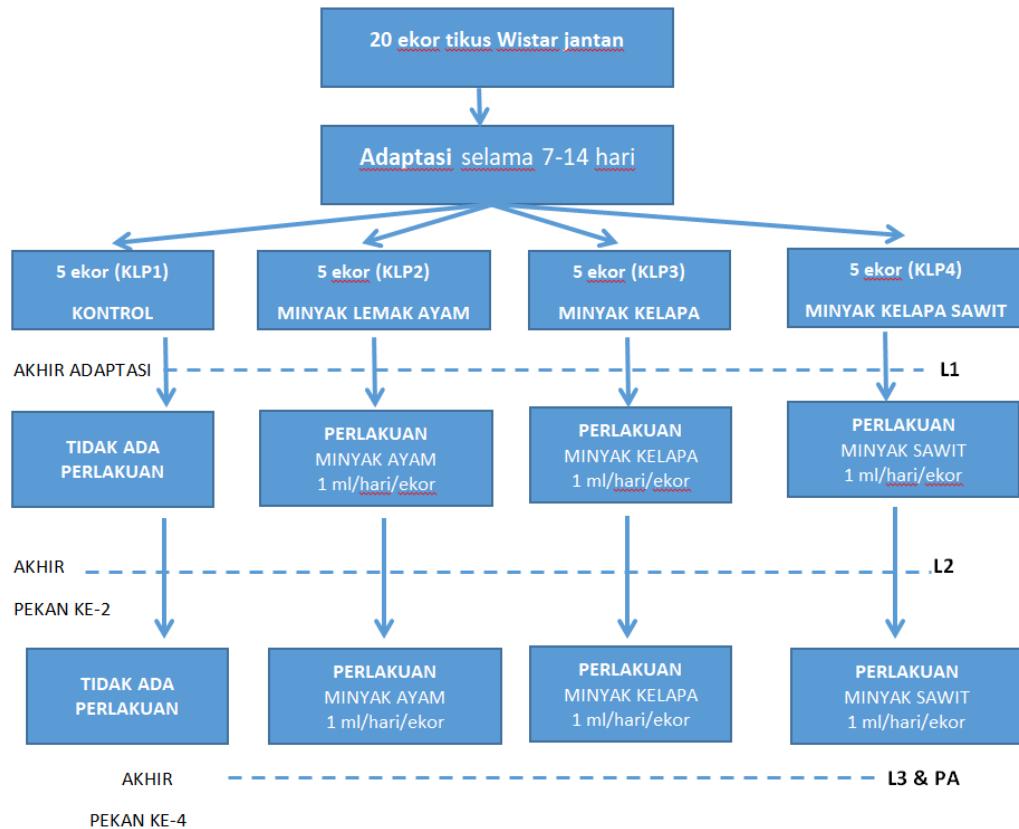
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LAMPIRAN

1. Surat Rekomendasi Persetujuan Etik Penelitian

 <p>KEMENTERIAN PENDIDIKAN DAN KEBUDAYAAN UNIVERSITAS HASANUDDIN FAKULTAS KEDOKTERAN KOMITE ETIK PENELITIAN KESEHATAN RSPTN UNIVERSITAS HASANUDDIN RSUP Dr. WAHIDIN SUDIROHUSODO MAKASSAR Sekretariat : Lantai 2 Gedung Laboratorium Terpadu JL.PERINTIS KEMERDEKAAN KAMPUS TAMALANREA KM.10 MAKASSAR 90245. Contact Person: dr. Agussalim Bukhari, M.Med,Ph.D, Sp.GK. Telp. 081241850858, 0411 5780103. Fax : 0411-581431</p> 			
REKOMENDASI PERSETUJUAN ETIK Nomor: 458/UN4.6.4.5.31/ PP36/ 2020			
Tanggal: 24 Agustus 2020			
Dengan ini Menyatakan bahwa Protokol dan Dokumen yang Berhubungan Dengan Protokol berikut ini telah mendapatkan Persetujuan Etik :			
No Protokol	UH20070337	No Sponsor Protokol	
Peneliti Utama	dr. Andi Asda Astiah	Sponsor	
Judul Peneliti	Pengaruh Pemberian Minyak Lemak Ayam, Minyak Kelapa, dan Minyak Kelapa Sawit Terhadap Profil Lipid Dan Gambaran Histologi Liver Pada Tikus Wistar (<i>Rattus Norvegicus</i>) Jantan		
No Versi Protokol	1	Tanggal Versi	30 Juli 2020
No Versi PSP		Tanggal Versi	
Tempat Penelitian	Laboratorium Biokimia Fakultas Kedokteran Universitas Hasanuddin dan RS Universitas Hasanuddin Makassar		
Jenis Review	<input type="checkbox"/> Exempted <input checked="" type="checkbox"/> Expedited <input type="checkbox"/> Fullboard Tanggal	Masa Berlaku 24 Agustus 2020 sampai 24 Agustus 2021	Frekuensi review lanjutan
Ketua Komisi Etik Penelitian Kesehatan FKUH	Nama Prof.Dr.dr. Suryani As'ad, M.Sc.,Sp.GK (K)		Tanda tangan 
Sekretaris Komisi Etik Penelitian Kesehatan FKUH	Nama dr. Agussalim Bukhari, M.Med.,Ph.D.,Sp.GK (K)		Tanda tangan 
Kewajiban Peneliti Utama:			
<ul style="list-style-type: none"> • Menyerahkan Amandemen Protokol untuk persetujuan sebelum di implementasikan • Menyerahkan Laporan SAE ke Komisi Etik dalam 24 jam dan dilengkapi dalam 7 hari dan Lapor SUSAR dalam 72 jam setelah Peneliti Utama menerima laporan • Menyerahkan Laporan Kemajuan (progress report) setiap 6 bulan untuk penelitian resiko tinggi dan setiap setahun untuk penelitian resiko rendah • Menyerahkan laporan akhir setelah Penelitian berakhir • Melaporkan penyimpangan dari protokol yang disetujui (protocol deviation / violation) • Mematuhi semua peraturan yang ditentukan 			

2. Alur penelitian



ADAPTASI SELAMA 7-14 HARI

PERLAKUAN SELAMA 4 PEKAN

(pemberian perlakuan melalui kanula/sonde)

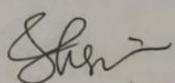
L1 : PEMERIKSAAN PROFIL LIPID KE-1

L2 : PEMERIKSAAN PROFIL LIPID KE-2

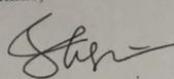
L3: PEMERIKSAAN PROFIL LIPID KE-3

PA : TERMINASI DAN PEMERIKSAAN PA

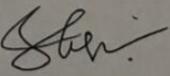
3. Sertifikat Hasil Uji Minyak Ayam

	<p style="text-align: center;">LABORATORIUM BIOTEKNOLOGI TERPADU PETERNAKAN FAKULTAS PETERNAKAN UNIVERSITAS HASANUDDIN Alamat: Jl. Perintis Kemerdekaan KM. 10 Tamalanrea, Makassar Email: labbioternakfapetuh@gmail.com</p> <hr/> <p style="text-align: center;">SERTIFIKAT HASIL UJI</p> <p style="text-align: center;">No.: 102/T/LBTK-UH/XI/2020</p>																																																					
<p>Informasi Pelanggan</p> <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Nama Perusahaan/Pelanggan</td> <td style="width: 50%;">: Andi Asda Astiah</td> </tr> <tr> <td>Alamat Lengkap</td> <td>: Prodi Ilmu Biomedik Pascasarjana UH</td> </tr> <tr> <td>No. Telp./faks./e-mail</td> <td>: 081364308367</td> </tr> <tr> <td>Personel Penghubung</td> <td>: -</td> </tr> </table> <p>Informasi Sampel</p> <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">No. Identitas Laboratorium</td> <td style="width: 50%;">: RT 2009099</td> </tr> <tr> <td>Uraian/Matriks Sampel</td> <td>: Bahan Segar / Minyak</td> </tr> <tr> <td>Kondisi Saat Diterima</td> <td>: Baik</td> </tr> <tr> <td>Tanggal Diterima</td> <td>: 07/09/2020</td> </tr> <tr> <td>Tanggal Pengujian</td> <td>: 14/09/2020</td> </tr> <tr> <td>Tujuan Pengujian</td> <td>: Penelitian</td> </tr> </table> <p>Informasi Hasil Pengujian Asam Lemak</p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 10%;">No</th> <th style="width: 60%;">Komposisi Asam Lemak</th> <th style="width: 30%;">Hasil Sampel Minyak 1 (%)</th> </tr> </thead> <tbody> <tr> <td>1.</td> <td>Caprilic acid, C8:0</td> <td>0.09</td> </tr> <tr> <td>2</td> <td>Lauric Acid, C12:0</td> <td>1.18</td> </tr> <tr> <td>3</td> <td>Myristic Acid, C14:0</td> <td>2.49</td> </tr> <tr> <td>4</td> <td>Pentadecanoic Acid, C15:0</td> <td>0.21</td> </tr> <tr> <td>5</td> <td>Palmitic Acid, C16:0</td> <td>16.90</td> </tr> <tr> <td>6</td> <td>Palmitoleic Acid, C16:1</td> <td>21.64</td> </tr> <tr> <td>7</td> <td>Heptadecanoic Acid, C17:0</td> <td>0.25</td> </tr> <tr> <td>8</td> <td>Cis-10-Heptadecanoic Acid, C17:1</td> <td>0.27</td> </tr> <tr> <td>9</td> <td>Stearic Acid, C18:0</td> <td>19.36</td> </tr> <tr> <td>10</td> <td>Oleic Acid, C18:1n9c</td> <td>6.54</td> </tr> </tbody> </table> <p>Acuan Metode Pengujian :</p> <ol style="list-style-type: none"> 1. Folch,dkk (1957) J.Biol.Chem.226:497-509 (Ekstraksi Minyak) 2. AOAC (2012) Official Method 969.33 (Preparation of Methyl Ester BF3 Method : GC-FID) <p style="text-align: right;">Makassar, 18 September 2020 Devisi Teknis,</p> <p style="text-align: right;">  <u>Dr. Muhammad Ihsan A. Dagong, S.Pt, M.Si</u> NIP.: 197705262002121003 </p>		Nama Perusahaan/Pelanggan	: Andi Asda Astiah	Alamat Lengkap	: Prodi Ilmu Biomedik Pascasarjana UH	No. Telp./faks./e-mail	: 081364308367	Personel Penghubung	: -	No. Identitas Laboratorium	: RT 2009099	Uraian/Matriks Sampel	: Bahan Segar / Minyak	Kondisi Saat Diterima	: Baik	Tanggal Diterima	: 07/09/2020	Tanggal Pengujian	: 14/09/2020	Tujuan Pengujian	: Penelitian	No	Komposisi Asam Lemak	Hasil Sampel Minyak 1 (%)	1.	Caprilic acid, C8:0	0.09	2	Lauric Acid, C12:0	1.18	3	Myristic Acid, C14:0	2.49	4	Pentadecanoic Acid, C15:0	0.21	5	Palmitic Acid, C16:0	16.90	6	Palmitoleic Acid, C16:1	21.64	7	Heptadecanoic Acid, C17:0	0.25	8	Cis-10-Heptadecanoic Acid, C17:1	0.27	9	Stearic Acid, C18:0	19.36	10	Oleic Acid, C18:1n9c	6.54
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No	Komposisi Asam Lemak	Hasil Sampel Minyak 1 (%)																																																				
1.	Caprilic acid, C8:0	0.09																																																				
2	Lauric Acid, C12:0	1.18																																																				
3	Myristic Acid, C14:0	2.49																																																				
4	Pentadecanoic Acid, C15:0	0.21																																																				
5	Palmitic Acid, C16:0	16.90																																																				
6	Palmitoleic Acid, C16:1	21.64																																																				
7	Heptadecanoic Acid, C17:0	0.25																																																				
8	Cis-10-Heptadecanoic Acid, C17:1	0.27																																																				
9	Stearic Acid, C18:0	19.36																																																				
10	Oleic Acid, C18:1n9c	6.54																																																				

4. Sertifikat Hasil Uji Minyak Kelapa

	<p>LABORATORIUM BIOTEKNOLOGI TERPADU PETERNAKAN FAKULTAS PETERNAKAN UNIVERSITAS HASANUDDIN Alamat: Jl. Perintis Kemerdekaan KM. 10 Tamalanrea, Makassar Email: labbioternakfapetuh@gmail.com</p> <hr/> <p style="text-align: center;">SERTIFIKAT HASIL UJI</p> <p style="text-align: center;">No.: 102/T/LBTK-UH/XI/2020</p>																																																												
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5. Sertifikat hasil uji minyak sawit

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6. Penentuan dosis intervensi

- Dosis minyak yang digunakan pada semua kelompok disetarakan dengan 30 g atau 30.000 mg asupan minyak pada manusia.
- Untuk mengonversi ke dosis pada tikus, dilakukan penentuan dosis menggunakan metode *Reagan-Shaw* dengan rumus:

$$HED = \text{Dosis pada Hewan} \left(\frac{\text{mg}}{\text{kg/bb}} \right) \times \frac{\text{Faktor Km Tikus}}{\text{Faktor Km Manusia}}$$

- Besar asupan minyak goreng pada manusia (Human Equivalent Dosage-HED) yaitu 30.000 mg minyak dibagi 60 kg BB, yaitu sebesar 500. Faktor konstanta (Km) pada tikus adalah 6, dan faktor konstanta pada manusia dewasa adalah 37, sehingga dosis pada tikus yaitu 3083 mg/kg. Rata-rata tikus yang digunakan seberat 280 g sehingga dosis digunakan sebesar 863 mg/ekor atau setara dengan 0,9 ml/ekor dibulatkan 1 ml/ekor.

7. Tabulasi data (Kadar profil lipid)

TRIGLISERIDA (mg/dL)	MINYAK AYAM			MINYAK KELAPA		
	SEB	SET2	SET4	SEB	SET2	SET4
47.01	53.36	51.49	50.37	50.75	89.55	
79.85	92.54	164.55	42.91	104.10	101.12	
36.94	62.69	113.43	35.45	80.22	61.94	
76.49	102.99	108.21	33.21	72.76	100.00	
43.28	91.79	125.37	62.31	82.09	88.06	
RATA-RATA	56.72	80.67	112.61	44.85	77.99	88.13

MINYAK SAWIT			KONTROL		
SEB	SET2	SET4	SEB	SET2	SET4
40.67	52.24	64.93	68.7	86.7	34.7
57.84	119.78	98.13	69.6	86.5	66.5
29.85	86.57	111.19	66.1	44.6	55.7
33.96	57.46	77.61	86.3	60.3	36.8
66.04	114.55	111.57	36.1	55.1	50.1
45.67	86.12	92.69	65.36	66.64	48.76

KOLESTEROL TOTAL (mg/dL)	MINYAK AYAM			MINYAK KELAPA		
	SEB	SET2	SET4	SEB	SET2	SET4
81.95	59.86	56.77	94.06	84.56	64.85	
78.62	89.79	68.65	87.41	61.05	66.27	
79.33	83.61	56.77	91.92	91.45	69.83	
84.80	105.70	64.37	80.05	97.62	63.90	
88.60	94.54	64.37	78.62	84.32	69.60	
RATA-RATA	82.66	86.70	62.19	86.41	83.80	66.89

	MINYAK SAWIT			KONTROL		
	SEB	SET2	SET4	SEB	SET2	SET4
84.32	58.91	55.82	103.2	105.20	76.80	
81.00	62.95	60.57	80.7	79.70	94.80	
86.46	53.68	54.39	66	67.70	78.90	
75.53	75.06	62.95	103	103.50	88.20	
91.69	87.17	67.93	68.56	71.06	64.46	
83.80	67.55	60.33	84.29	85.43	80.63	

LDL (mg/dL)	MINYAK AYAM			MINYAK KELAPA		
	SEB	SET2	SET4	SEB	SET2	SET4
7.13	1.07	0.83	9.26	5.46	1.07	
8.79	2.49	2.02	9.74	2.97	2.49	
8.79	4.51	0.83	8.55	5.94	3.56	
7.84	3.09	1.66	6.65	3.21	1.90	
9.50	3.33	1.31	8.08	2.38	0.83	
RATA-RATA	8.41	2.90	1.33	8.46	3.99	1.97

MINYAK SAWIT			KONTROL		
SEB	SET2	SET4	SEB	SET2	SET4
5.94	1.19	0.59	10.6	9.1	8.8
9.74	1.31	0.71	8.7	6	8.8
8.08	1.66	2.38	6.4	7.3	6.6
8.55	5.58	2.02	9.2	7.3	8
6.89	5.23	3.80	6.9	5.1	4.9
7.84	2.99	1.90	8.36	6.96	7.42

HDL (mg/dL)	MINYAK AYAM			MINYAK KELAPA		
	SEB	SET2	SET4	SEB	SET2	SET4
35.16	22.28	21.74		26.84	27.38	24.69
31.67	22.55	30.33		20.40	21.20	24.96
24.96	21.20	21.20		37.31	43.48	26.04
31.67	29.52	23.89		23.89	20.13	25.77
31.67	20.67	30.33		22.55	30.33	22.01
RATA-RATA	31.03	23.24	25.50	26.20	28.50	24.69

MINYAK SAWIT			KONTROL		
SEB	SET2	SET4	SEB	SET2	SET4
24.96	24.69	20.13		28.4	34.8
26.30	28.99	23.62		27.8	31.3
27.11	20.94	19.59		24.85	26.45
26.04	26.04	22.28		32	32
28.45	32.21	26.84		26.6	27.4
26.57	26.57	22.49		27.93	30.39
					33.21