

ABSTRACT

Mixing processed food ingredients is a big problem in the food industry in Indonesia. One of the meats that are often a mixture of processed products is pork. The purpose of this research was to know protein profile of chicken, pork, reference sausage and comersil sausage. The methods was experiment laboratory by using SDS-PAGE (*Sodium Dodecyl Sulphate Polyacrylamide Gel Electrophoresis*). Raw data was taken from image shooting on the gel after running and staining procedure have been completed. The description of protein bands was observed visually and analyzed by descriptive analysis. Data were calculated by linear regression to determine molecular weight. Besides that, we have measured protein level samples by biuret method using spectrophotometer UV-Vis.

The results showed that there were differences in protein bands. Chicken meat samples have 13 protein bands and pork has 14 protein bands. Some ribbons show specific proteins. Protein bands that were only detected in chickens were Troponin C with molecular weight 18.56 kDa and α actinin with molecular weight 97.88 kDa. Troponin I was detected in chicken meat samples with molecular weight 21.59 kDa and in pork samples with molecular weight 25.1 kDa.

Keywords: pork sausage, SDS-PAGE, Protein.