RINGKASAN

PENGARUH PROTEASE JAMUR KECAP (*Aspergillus oryzae*) TERHADAP PENGIKISAN PROTEIN KULIT KAKI AYAM

Enzim protease merupakan salah satu enzim yang memiliki nilai komersial tinggi dan telah digunakan secara luas diberbagai bidang industri. Industri penyamakan kulit memanfaatkan enzim protease sebagai agensia bating (pengikis protein globular), didalam perdagangan dikenal dengan nama oropon atau enzylon. Telah dilakukan penelitian, membandingkan agensia bating enzim protease dari *Aspergillus oryzae* dengan standar oropon terhadap kadar protein kulit, serta menentukan penurunan kadar protein kulit dengan penggunaan berbagai konsentrasi enzim protease dari *Aspergillus oryzae* dan waktu bating. Kadar protein dianalisa dengan metode Kjeldahl. Hasil penelitian menunjukkan, bahwa pada kondisi yang sama konsentrasi 1,00 % (b/b) dan waktu bating 60 menit, enzim protease dari *Aspergillus oryzae* dapat menurunkan kadar protein sebesar 19,55 %, sedangkan oropon 1,14 %. Dari berbagai konsentrasi enzim protease dari *Aspergillus oryzae* dan waktu bating, menunjukkan semakin tinggi konsentrasi enzim dan semakin lama waktu bating, penurunan kadar protein semakin meningkat.

SUMMARY

THE INFLUENCE OF PROTEASE FROM SOY BEAN (*Aspergillus oryzae*) ON THE PROTEIN CONTENT OF HIDE/SKIN

Protease is an enzyme which possesses many kinds of industry. Tanning industries use the enzyme as a bating agent (glabular protein reducer), known as oropon or enzylon.The research high commercial value and has largely been used in has been conducted to compare the effect as bating agent protease from *Aspergillus oryzae* with that of standard oropon on protein content of hides and to determine the protein content of hides by using protease from *Aspergillus oryzae* in various concentration and various time bating. The content of protein in hider was measured by using Kjeldahl method. Results of the research showed that the same condition concentration 1.00 % (w/w) and bating time of 60 minutes, protease from *Aspergillus oryzae* could reduce the content of protein 19.55 %, while oropon by 1.14 %. The various concentrations of protease from *Aspergillus oryzae* and various time bating showed that the higher the concentration and the longer the bating time, the lower the content of the protein will be.

Keywords: Bating agent, *Aspergillus oryzae,* tanning