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Jumlah Penulis : 7 (tujuh)

Status Pengusul : ~~Penulis pertama~~/ penulis ke 4./~~penulis korespondensi~~ **

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Jurnal Teknologi [Open Access](#)
Volume 78, Issue 4-2, 2016, Pages 55-59

Crude cathepsin activity and quality characteristic of smoked catfish [*Pangasius pangasius* (Hamilton, 1882)] processed by different smoking temperature (Article) [\(Open Access\)](#)

Swastawati, F.^a, Al Baarri, A.N.^b, Agustini, T.W.^a, Dewi, E.N.^a, Wijayanti, I.^a, Prasetyo, D.Y.B.^c, Khan, D.^d

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^bLaboratory of Chemistry and Food Nutrition, Faculty of Animal and Agriculture, Diponegoro University, Semarang, 50275, Indonesia

^cMagister Coastal Resource Management, Faculty of Fisheries and Marine Science, Diponegoro University, Jl. Imam Bardjo, SH, Semarang, 50241, Indonesia

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Abstract

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The aim of this research was to investigate the effect of smoking temperature towards crude cathepsin activity and quality characteristic of smoked catfish [*Pangasius pangasius* (Hamilton, 1882)]. Different smoking temperature had significant effect ($p < 0.05$) on crude cathepsin activity, texture, pH, moisture content, salt content and protein solubility. The significant decreasing (30.13 %) of crude cathepsin activity was at P3 (80 °C) from P1 (40 °C to 50 °C). Many factors were correlated to the textural changes of smoked catfish such as changes of crude cathepsin activity, reduction of protein solubility and pH value. © 2016 Penerbit UTM Press. All rights reserved.

SciVal Topic Prominence

Topic: liquid smoke | smoke | subterranean termites

Prominence percentile: 58.813

Author keywords

Catfish [*Pangasius pangasius* (Hamilton, 1882)] Crude cathepsin activity Quality characteristic Smoking temperature

ISSN: 01279696

Source Type: Journal

Original language: English

DOI: 10.11113/jt.v78.8153

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Broad-spectrum inhibition of proteolytic enzymes by allicin and application in mitigating textural deterioration of ice-stored grass carp (*Ctenopharyngodon idella*) fillets

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