

NUTRITIONAL ANALYSIS OF JACKFRUIT SEED EXTRACT  
ENRICHED WITH LECITHIN AND ARTEMIA BIOMASS FED  
WITH JACKFRUIT SEED EXTRACT ENRICHED WITH LECITHIN

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## Nutritional analysis of jackfruit seed extract enriched with lecithin and artemia biomass fed with jackfruit seed extract enriched with lecithin / by Nur Amirah Zakaria.

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**NUTRITIONAL ANALYSIS OF JACKFRUIT SEED EXTRACT ENRICHED  
WITH LECITHIN AND ARTEMIA BIOMASS FED WITH JACKFRUIT SEED  
EXTRACT ENRICHED WITH LECITHIN**

**By**

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**Research Report submitted in partial fulfillment of  
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SCHOOL OF MARINE SCIENCE AND ENVIRONMENT  
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**DECLARATION AND VERIFICATION REPORT  
FINAL YEAR RESEARCH PROJECT**

It is hereby declared and verified that this research report entitled **Nutritional Analysis Of Jackfruit Seed Extract Enriched With Lecithin And Artemia Biomass Fed With Jackfruit Seed Extract Enriched With Lecithin** by Nur Amirah Bt Zakaria, Matric No. UK26657 have been examined and all errors identified have been corrected. This report is submitted to the School of Marine Science and Environment as partial fulfillment towards obtaining the **Degree of Science (Marine Biology)**, School of Marine Science and Environment, Universiti Malaysia Terengganu.

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## ABSTRACT

Based on the previous study, jackfruit seed extract have been potential to become substitution for food source of *Artemia* compared with microalgae. This was due to the culturing of microalgae were labor intensive and expensive. Then, in this study, the improvement from jackfruit seed extract was done to by additional of lecithin (JSB-L+). The proximate composition of jackfruit seed extract enriched with lecithin and proximate of *Artemia* fed with jackfruit seed extract enriched with lecithin as well as Artemia fed with Chlorella have examined. The result showed that proximate composition of JSB-L+ contained of 28.4% protein, 55.4% carbohydrate, 0.8% lipid, 1.7% fiber, 4.1% ash and 8.7% moisture. Meanwhile, for the *Artemia* fed with JSB-L+ consists of protein (61.0%), lipid (1.6%), ash (8.6%), fiber (5.2%) and carbohydrate (23.5%). Then, for *Artemia* fed with *Chlorella* consists of protein (66.7%), lipid (0.5%), ash (7.9%), fiber (3.8%) and carbohydrate (21.1%). *Artemia* that fed with JSB-L+ have the high proximate composition for carbohydrate compared than *Chlorella* where carbohydrate was one of the major class of compounds in proximate analysis. There also stated that carbohydrate was the most important element in nutritional requirement for brine shrimp. So, JSB-L+ also can be potential for substitute microalgae same as jackfruit (JSB) extract from previous study. Other than that, proximate composition of JSB-L+ was comparable with *Chlorella*.

## **ABSTRAK**

Dalam kajian sebelum ini, larutan biji nangka mempunyai potensi untuk menjadi makan gantian sebagai sumber makanan untuk Artemia berbanding dengan mikroalaga. Ini disebabkan oleh pengkulturan microalga yang memerlukan tenaga buruh yang ramai dan mahal. Jadi, dalam kajian ini, penambahbaikan daripada larutan biji nangka telah digunakan dengan penambahan lesitin (JSB-L+). Komposisi proximat daripada larutan biji nangka yang diperkaya dengan lesitin dan proximat untuk Artemia yang diberi makan dengan larutan biji nangka yang diperkaya dengan lesitin serta Artemia yang diberi makan Chlorella telah dikaji. Keputusan menunjukkan komposisi proximat bagi JSB-L+ mengandungi 28.4% protein, 55.4% karbohidrat, 0.8% lemak, 1.7% serabut, 4.1% abu and 8.7% lembapan. Manakala, untuk Artemia yang diberi makan dengan larutan biji nangka yang diperkaya dengan lesitin mengandungi protein (61.0%), lemak (1.6%), abu (8.6%), serabut (5.2%) and karbohidrat (23.5%). Kemudian, untuk Artemia yang diberi makan Chlorella, terdapat protein (66.7%), lemak (0.5%), abu (7.9%), serabut (3.8%) and karbohidrat (21.1%). Artemia yang diberi makan JSB-L+ mempunyai komposisi proximate yang tinggi dalam karbohidrat jika dibandingkan dengan Chlorella di mana karbohidrat merupakan salah satu kelas utama sebatian di dalam analisis proximat. Karbohidrat juga merupakan elemen keperluan makanan yang paling penting untuk Artemia. Jadi, JSB-L+ juga berpotensi untuk menggantikan mikroalga sama seperti larutan biji nangka (JSB) daripada kajian sebelum ini. Selain daripada itu, komposisi proximat untuk JSB-L+ adalah standing dengan Chlorella.

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## LIST OF ABBREVIATION

|                    |                                                 |
|--------------------|-------------------------------------------------|
| AOAC               | - Association of Analytical Communities         |
| $\mu\text{m}$      | - Micrometer                                    |
| JSB                | - Jackfruit seed extract                        |
| JSB-L+             | - Jackfruit seed extract enriched with lecithin |
| $^{\circ}\text{C}$ | - Temperature                                   |
| Ppt                | - Part per thousands                            |
| Kg                 | - Kilogram                                      |
| g                  | - Gram                                          |
| HUFA               | - High Unsaturated Fatty Acid                   |
| NaOH               | - Sodium Hydroxide                              |
| %                  | - Percentage                                    |

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