

THE EFFECTS OF THYROID HORMONE
ON THE METABOLISM OF
LIPIDS IN THE ADIPOSE TISSUE OF
RATS

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DECLARATION

I hereby declare that the thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has been previously or concurrently submitted for any degree at UMT or other institution.

WAN NOR MALIHAN

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ABSTRAK

Kajian ini adalah mengenai kesan penambahan tepung labu terhadap ciri-ciri roti bun. Tiga jenis tepung yang dikaji ialah tepung labu berkulit, tepung labu tanpa kulit dan tepung yang menggunakan biji, isi dan kulit. Setiap tepung menggunakan peratusan 5 %, 10 %, 15 % dan 20 % dalam menghasilkan roti labu. Analisis fizikal seperti diameter, isipadu, tekstur dan warna dilakukan terhadap semua formulasi manakala analisis proximat dilakukan terhadap 5 % tepung labu yang berbeza jenis. Penilaian deria juga dilakukan terhadap 50 panel. Keputusan kajian menunjukkan bahawa penambahan tepung labu memberi kesan terhadap ciri-ciri roti bun. Penambahan tepung labu menyebabkan diameter, dan isipadu berkurang manakala warna menjadi lebih gelap dengan penambahan tepung labu. Bagi analisis tekstur pula, kesan penambahan tepung labu menurunkan kualiti teksturnya. Analisis proximat menunjukkan sample kawalan mempunyai nilai kelembapan, abu dan karbohidrat yang tinggi berbanding formulasi lain. Bagi sample tepung labu yang tidak berkulit, ianya mempunyai nilai protein dan serat yang tinggi berbanding formulasi lain. Tepung yang menggunakan biji, isi dan kulit pula mempunyai nilai lemak yang tinggi berbanding formulasi lain. Bagi penilaian deria, keputusan menunjukkan para panel dapat menerima produk roti labu ini. Kajian ini menunjukkan bahawa roti labu ini mempunyai potensi untuk dipasarkan jika kandungan labu yang rendah digunakan.

THE EFFECTS OF PUMPKIN FLOUR INCORPORATION ON THE CHARACTERISTICS OF BUN

ABSTRACT

This study reported the effects of adding pumpkin flour in characteristics of bun. Three different type of pumpkin flour was used in this study which is pumpkin without skin flour, pumpkin with skin flour and whole pumpkin flour. For the different type of pumpkin flour, 5 %, 10 %, 15 % and 20 % was used in develop pumpkin bun. Physical analysis was done for all formulation and the physical analysis that was done is diameter, volume, texture (firmness) and colour. While proximate analysis was carried out for 5% of different types of pumpkin flour. Sensory evaluation was done for on 50 panels. Based on the results, incorporation of pumpkin flour affected the characteristic of bun. The more pumpkin flour incorporated, the lesser the diameter, volume and firmness of the bun. Then, the colours became darker with increased of pumpkin flour level. From the proximate analysis, the results from the study showed that control bun has the highest moisture, ash, and carbohydrate content while bun prepared with pumpkin without skin flour has the highest protein and fibre content. Bun with whole pumpkin flour has the highest fat content.