

Effect of Temperature and Long Storage Of Fatty Acid Profile, Value Peroxide and Value TBA Fillet of Snapper (*Lutjanus sp*)

ABSTRACT

Fish has a high nutritional value and is a major food source in many countries. Lipid fish has a high content of polyunsaturated acids (PUFA), especially eicosapentaenoic acid (EPA; 20:5n-3) and docosahexenoate acid (DHA; 22:6n-3). This study aims to determine the effect of temperature and storage time of the fatty acid snapper fillet (*Lutjanus sp*) and damage caused by the storage process. The results of fatty acid analysis snapper fillet (*Lutjanus sp*) has a saturated fatty acid lauric acid, acid tridecanoic, myristate acid, pentadecanoic acid, palmitic acid, stearic acid, heneicosanoic acid, behenic acid, lignoceric acid, acid and acid heptadecanoate arachidic. Monounsaturated fatty acids oleic acid, nervonic acid, palmitoleic acid, acid and acid erucat eicosanoic, while polyunsaturated fatty acids eicosatetraenoate acid, dokosadinoat acid, eicosapentaenoic acid, eikosatrioanant acid, arachidonic acid and linolenic acid are susceptible to oxidative damage. Increased primary peroxide snapper fillet (*Lutjanus sp*) the higher the storage temperature increases from 0°C to 40°C. TBA value increases from 0° to 40°C with increased storage time of one day to 45 days storage time.

Keywords: Fillet Snapper (*Lutjanus sp*), fatty acids, peroxide value and TBA value

INTRODUCTION

In general, the fish has no nutritional value and is a major food source in many countries. Lipid fish has a high content of polyunsaturated acids (PUFA), especially eicosapentaenoic acid (EPA; 20:5n-3) and docosahexenoate acid (DHA; 22:6n-3). (Pazos et al., 2005; Bayir et al., 2006). Processing by freezing the fish has been used for thousands of years because of the quality and high product (Persson and Londahl., 20013). The concept of storage by freezing depends on the product temperature decrease to slow decay so that when the fish melted freshness can be maintained (Kolbe et al., 2004).

However, fish and fishery products may undergo undesirable changes during storage and can damage the storage time limit. Unwanted changes resulting from the oxidation of proteins (Fujiwara et al., 2008; Benjakul et al., 2005) and lipid oxidation (Sarma et al., 2000; Richards and Hultin., 2012). Fish protein experienced a number of changes (cause can not form aggregates) that modify the structural and functional properties of fish muscle (Badii and Howell., 2012).

Degradation of polyunsaturated fatty acids (PUFA) by lipid oxidation during storage led to the formation of volatiles associated with rancidity (Pazos et al., 2005). The high level of unsaturated fats makes the fish tissue is very susceptible to peroxidation and easily damaged. Oxidative changes primarily related to the taste and texture of the fish. In later stages of the process of lipid peroxidation, changes in color and nutritional value

will be observed or secondary products of lipid (Dragoev et al., 2008). This study aims to determine the effect of temperature and storage time of the fatty acid snapper fillet (*Lutjanus sp*) and damages resulting from the storage process.

MATERIAL AND METHODS

Raw material

Raw materials snapper (*Lutjanus sp*) obtained from the fish auction place (TPI) kobong, Village Kaligawe, Semarang, Central Java.

Sample Preparation Fish fillets

Snapper (*Lutjanus sp*) fresh weeded, and meat while gill, head, bones, and other body parts removed. The fish meat is then washed and rinsed with ice water to remove blood and other debris. Continues did cleavage from head to tail without causing the back interrupted. Filleting is done by way of slicing the meat ribs longitudinally resulting boneless meat. Stored at a temperature of 0, 10, 20, 30 and 40°C for 45 days.

Proximate analysis

Chemical analysis: Proximate moisture content, ash content, protein and fat by AOAC (2006).

Fatty Acid Analysis Procedures

a. Hydrolysis

Samples were washed, do sampling, then chopped until smooth and then weigh as much as ± 10 g sample. Hydrolysis with 10 ml of HCl. Heat the water bath at 70°C, continued to boil. Chill. Extract with 15 ml Diethyl ether and 15 ml of petroleum ether, take the top layer. Extract again with 15 ml Diethyl ether and 15 ml of petroleum ether, take the top layer, make one with previous results. Steam in a water bath with the aid of N₂.

b. Analysis of saturated fatty acids and unsaturated

Taken 0.5 ml sample, add 1.5 ml of sodium methanolic solution, cover and heat at 70°C for 5-10 minutes while being shaken. Chill. Add 2 ml Boron trifluoride ethanoic, heat at 70°C for 5-10 minutes. Chill. Extract with 1 ml of heptane and 1 ml saturated NaCl. Take the top layer and put in Eppendorf. Injected into the GC. Injected as much 1 μ samples on GC - 2010 SHIMADZU.

Analysis Value Peroxide

Samples (0.5 g) put in a test tube, then added 0.1 ml of a solution of ammonium thiocyanate and 0.1 ml of solution

Table 1. Proximate Fish Snapper (*Lutjanus sp*) and Fe content

No	Chemical composition	amount (%)
1.	Moisture	78,39
2.	Ash	1,58
3.	Protein	18,77
4.	Fat	1,96
5.	Carbohydrate by difference	0,30
6.	Fe (ppm)	121,7

Description: Data is derived from repeat 3x

Differences in fish fat content are strongly influenced by the type of fish, fish size, fishing season and the environment in which the fish live. According to (Shaviklo 2006) demersal fish higher in fat than pelagic fish that lives in surface waters. Demersal fish usually live in the bottom waters and rarely engage in the activity. In Table 1 also shows the snapper (*Lutjanus sp*) containing

feroklorida. The test tube is shaken for 5 seconds and heated at 50°C for 2 minutes, then cooled to a temperature of 25°C. Use absorbance using a spectrophotometer at a wavelength of 510 nm. A blank solution prepared using all solvent without the sample (Hills and Thiel, 1946 modified Adnan, 1980).

Analysis Value TBA

Analysis of figures TBA performed according to the method Tokur and Korkmaz (2007). Oil added 0.5 g in 50 ml of distilled water, then add another 2.5 mL N HCl then distilled. Absorb distilled to 50 ml, 5 ml of distilled download then added with 5 ml TBA. Thereafter, heated for 30 minutes and cooled. Absorbance at a wavelength of 528 nm. Value TBA = mg malonaldehyde / kg of oil.

RESULTS AND DISCUSSION

Proximate Fish Snapper (*Lutjanus sp*)

Based on Table 1. fat content snapper (*Lutjanus sp*) in the study was 1.96% compared to that reported by de Castro et al., (2010) on tilapia (*Oreochromis niloticus*), i.e 0.79% and tambagui (*Colossoma macropomum*) i.e 1.30%. The fat content rough on snapper (1.96%) is still higher, it indicates that the snapper (*Lutjanus sp*) belong to the fish that contains high fat enough.

Composition Fatty Acid

Table. 2. Composition fatty acids of snapper fillet (*Lutjanus sp*) during storage

No	Profil asam lemak (%)	Storage temperature (°C)				
		0°C	10°C	20°C	30°C	40°C
1	Lauric acid	0,703	-	-	0,99	-
2	Tridecanoic acid	0,001	-	-	0,86	-
3	Myristic acid	4,687	0,74	4,44	2,69	0,51
4	Pentadecanoic acid	0,001	0,90	1,03	2,46	0,38
5	Palmitic acid	2,283	1,67	4,39	3,58	12,94
6	Stearic acid	0,708	-	9,19	15,46	12,14
7	Heneicosanoic acid	13,462	-	0,78	2,03	-
8	Behenic acid	-	1,04	0,65	0,68	1,54
9	Lignoceric acid	0,762	-	0,74	-	0,55
10	Heptadecanoic acid	17,811	-	1,96	-	-
11	Arachidic acid	2,945	-	-	-	-
I	Saturated Fatty Acid (SFA)	25,552	4,35	32,73	31,75	28,06
1	Oleic acid	8,807	12,63	16,37	22,70	10,82
2	Nervonic acid	1,64	1,34	1,03	1,27	-
3	Palmitoleic acid	13,239	2,59	-	-	-
4	Erucic acid	-	5,43	5,26	5,43	3,58
5	Eicosanoic acid	0,001	8,34	-	-	-
II	Mono Unsaturated Fatty Acid (MUFA)	23,687	23,72	22,66	29,4	14,4
1	Eicosatetraenoic acid	-	-	-	5,60	1,05
2	Docosadinoic acid	0,827	-	0,43	-	0,70
3	Eicosapentanoic acid	6,055	3,52	2,29	0,43	-
4	Eicosatrienoic acid	1,557	2,623	9,82	-	-
5	Arachidonic acid	0,692	-	-	-	-
6	Docosahexanoic acid	5,31	-	0,17	0,25	-
7	Linoleic acid	10,612	1,52	3,27	2,56	3,57
III	Poly Unsaturated Fatty Acid (PUFA)	25,055	14,99	15,98	8,84	10,32
Total		74,294	103,07	101,37	99,99	82,78

Description: Data is derived from repeat 2x

Based on the analysis of fatty acids snapper fillet (*Lutjanus sp*) are listed in Table 4.2, snapper fillet (*Lutjanus sp*) has saturated fatty acids (Saturated Fatty Acid, SFAs), which consists of lauric acid, acid tridecanoic, acid myristate, acid pentadecanoic, palmitic acid, stearic acid, heneicosanoic acid, behenic acid, lignoceric acid, acid and acid heptadecanoate arachidic. Acids monounsaturated fats (MUFA) consisting of: oleic acid, acid nervonate, palmitoleic acid, acid erucic and sour eicosanoic, while the unsaturated fatty acid compound (Poly Unsaturated Fatty Acids, PUFAs) consisting of acid eicosatetraenoate, dokosadinoat acid, eicosapentaenoic acid, eikosatrioanate acid, arachidonic

acid and linolenic acid are susceptible to oxidative damage.

According Nazemroaya et al., (2011); Karami et al., (2013) that when the fish are kept in a long time then, the amount of saturated fatty acids (Saturated Fatty Acid, SFA) will increase as well as fatty acids monounsaturated (Mono Unsaturated Fatty Acid, MUFA) will be slightly experience improved although not too significant. While polyunsaturated fatty acids (Poly Unsaturated Fatty Acids, PUFAs) experienced a reduction process. This is similar to the research conducted at the snapper fillet (*Lutjanus sp*) during storage.

Aranda et al., (2005) states that the oxidation of PUFAs begins with the production of hydrogen peroxide with three different ways: (1) autooxidasi, (2) enzymatic oxidation, and (3) photooxidation, which can also occur simultaneously. Product peroxide decomposes by different mechanisms, forming a secondary oxidation products; both the primary and secondary oxidation products can react with amino groups of proteins, producing compounds that modify the interaction of taste, smell and functional properties of proteins.

Furthermore, the fraction of volatile compounds is indicated as the cause of rancidity in fatty fish (Aranda et al., 2005). Shahidi and Miraliakbari, (2004) stated that fatty fish contain ω -3 (Poly Unsaturated Fatty Acids, PUFAs), such as eicosapentaenoic acid (20: 5 ω -3) and dokosahexanoat acid (22: 6 ω -3).

Serbecic and Beutelspacher, (2005) states that the oxidation is the process of fat breakdown and lead to

Table 3. Date analysis peroxide value snapper fillet (*Lutjanus sp*)

Temperature 0°C		
N0	Storage temperature (day)	Peroxide Value (meq/kg)
1	0	1.7411
2	5	2.9437
3	10	4.06055
4	15	5.296
5	20	6.7797
6	25	6.29125
7	30	10.905
8	35	11.4923
9	40	12.98225
10	45	13.21835
Temperature 10°C		
N0	Storage temperature (day)	Peroxide Value (meq/kg)
1	0	1.7411
2	3	3.26525
3	6	5.63635
4	9	6.90375
5	12	6.3911
6	15	9.60175
7	18	10.78685

the formation of off-flavor compounds and condition is called rancid (rancid). Processed food products were rancid, may experience discoloration and loss of nutritional value for the oxidation of unsaturated fatty acids (PUFA) that impact on the quality. The compound oxide such as peroxides, aldehydes, and ketones harmful to human health. While McClement and Decker (2000) states the factors that affect the speed of oxidation include the number and type of oxygen, the chemical structure of lipids, antioxidant and prooxidant form: ferrous metals, sensitizer, storage temperature and properties of packaging materials.

Effect of Temperature and Time Against Value Peroxide

Value peroxide as primary products of oxidation snapper fillet (*Lutjanus sp*) during storage at different temperatures and times can be seen in Table 3.

8	21	10.4857
9	24	14.5174
10	27	15.9977
Temperature 20°C		
N0	Storage temperature (day)	Peroxide Value (meq/kg)
1	0	1.7411
2	1	4.21665
3	2	6.96335
4	3	8.3699
5	4	8.5134
6	5	11.22005
7	6	11.963
8	7	15.59645
9	8	15.9638
10	9	18.0701
Temperature 30°C		
N0	Storage temperature (day)	Peroxide Value (meq/kg)
1	0	1.7411
2	0.5	4.5663
3	1	7.06935
4	1.5	9.2808
5	2	10.422
6	2.5	12.1345
7	3	11.83165
8	3.5	16.974
9	4	18.703
10	4.5	20.4086
Temperature 40°C		
N0	Storage temperature (day)	Peroxide Value (meq/kg)
1	0	1.7411
2	0.25	4.67575
3	0.5	7.7808
4	0.75	10.7164
5	1	12.06535
6	1.25	12.6637
7	1.5	18.4146
8	1.75	18.42355
9	2	22.9266
10	2.25	24.62795

Description: Data is derived from repeat 3x

In the treatment of frozen storage temperature (0°C) shows the formation of peroxides to 45 days of storage. Speed peroxide formation increased 9.6 times at a temperature of 0°C with a storage temperature increases, while at a temperature of 10, 20, 30, and 40°C peroxide value increased respectively 14.33, 16.12, 19.19, and 23.05 times meq/kg sample with increased storage temperature. The peroxide values increased from 0° to 40°C with increased storage time of one day to 45 days storage time. Increased primary peroxide snapper fillet (*Lutjanus sp*) the higher the storage temperature increases from 0°C to 40°C.

According to Pak et al, (2005), peroxide value is an indicator of the stability of the oil against oxidation, the oxidation products of primary lipid parameters,

namely hydroperoxide. Oxidation of lipids/oils naturally easily occurs, because tuna fish oil rich in PUFAs (6 double bonds), while oil containing many double bonds susceptible to lipid oxidation reactions. Thus, the oxygen molecules that are attached to the double bond susceptible to oxidation.

Effect of Temperature To Value TBA

Value TBA is used to measure the secondary products of lipid oxidation, especially coming from PUFA (hide no, 2012) and indicates the level of rancidity, especially in the high PUFA-containing oil (Cheng et al., 2014). TBA formation as a secondary oxidation products snapper fillet (*Lutjanus sp*) during storage can be seen in Table 4.

Table 4. Data analysis value TBA snapper fillet (*Lutjanus sp*)

Temperature 0°C		
No	Storage temperature (day)	Value TBA (mg MDA/kg)
1	0	2.307378
2	5	3.504316
3	10	5.277034
4	15	6.573477
5	20	6.315832
6	25	9.565049
7	30	11.91097
8	35	11.75207
9	40	13.71696
10	45	14.62961
Temperature 10°C		
No	Storage temperature (day)	Value TBA (mg MDA/kg)
1	0	2.307378
2	3	4.299369
3	6	6.748229
4	9	6.105547
5	12	10.76352
6	15	13.41159
7	18	13.2912
8	21	15.61061
9	24	16.80039

10	27	17.21704
Temperature 20°C		
No	Storage temperature (day)	Value TBA (mg MDA/kg)
1	0	2.307378
2	1	4.424119
3	2	6.195105
4	3	6.932098
5	4	10.79865
6	5	13.33775
7	6	13.45672
8	7	17.74074
9	8	18.62311
10	9	20.31495
Temperature 30°C		
No	Storage temperature (day)	Value TBA (mg MDA/kg)
1	0	2.307378
2	0.5	5.887911
3	1	7.589422
4	1.5	8.931236
5	2	8.773049
6	2.5	13.85214
7	3	14.5131
8	3.5	14.5922
9	4	20.7325
10	4.5	22.03099
Temperature 40°C		
No	Storage temperature (day)	Value TBA (mg MDA/kg)
1	0	2.307378
2	0.25	5.975746
3	0.5	7.946435
4	0.75	8.185896
5	1	8.54802
6	1.25	10.79128
7	1.5	15.43709
8	1.75	15.59018
9	2	20.52694
10	2.25	23.57116

Description: Data is derived from repeat 3x

Value TBA increased 7.21 times at a temperature of 0°C with an increase in storage temperature, whereas at a temperature of 10, 20, 30, and 40°C peroxide value increased respectively to 9.19, 9.89, 10.63, and 12.59 times the MDA mg/kg of the sample with increased storage temperature. Value TBA increases from 0° to 40° with increased storage time of one day to 45 days storage time. In the treatment of storage temperature of 0°C-40°C showed the formation of value TBA during storage.

CONCLUSION

Differences in fat content of the fish are strongly influenced by the freshness of the fish is used as a critical factor in resulted isolates, methods of isolation/extraction is used, homogenization of meat processing, the ratio of fish and solvents (viscosity) used, length of extraction, time and temperature processing and dissolution protein. Snapper fillet (*Lutjanus sp*) has a saturated fatty acid comprising: lauric acid, acid tridecanoic, myristate acid, pentadecanoic acid, palmitic acid, stearic acid, heneicosanoic acid, behenic acid, lignoceric acid, acid and acid heptadecanoate arachidic. Fatty acids are monounsaturated consisting of: oleic acid, acid nervonate, palmitoleic acid, acid erucat and sour eikosanoate, while the unsaturated fatty acid compound consisting of: acid eicosatetraenoate, acid dokosadinoate acid, eicosapentaenoic acid eikosatrioanate, arachidonic acid and linolenic acid susceptible to oxidative damage.

Speed formation of peroxide value increased 9.6 times at a temperature of 0°C with a storage temperature increases, while at a temperature of 10, 20, 30, and 40°C peroxide value increased respectively 14.33, 16.12, 19.19 and 23.05 times meq/kg sample with increased storage temperature. Value TBA increased 7.21 times at a temperature of 0°C with an increase in storage temperature, whereas at a temperature of 10, 20, 30, and 40°C peroxide value increased respectively to 9.19, 9.89, 10.63, and 12.59 times the MDA mg/kg of the sample with increased storage temperature.

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