

## ABSTRAK

Rosdiana Thalib, 2013. Analisis Kadar Protein dalam Sayur Bayam yang Dijual di Pasar Tradisional dan Pasar Moderen dengan Metode Kjeldahl ".Skripsi, Jurusan Pendidikan Kimia, Fakultas Matematika Dan Ilmu Pengetahuan Alam, Universitas Negeri Gorontalo. Pembimbing 1 Prof.Dr.H.Ishak Isa.M.Si dan Pembimbing II La Alio, S.Pd, M.Si.

Tujuan penelitian ini adalah untuk mengetahui kadar protein, kadar air, dan kadar abu dalam sayur bayam merah yang dijual di Pasar Tradisional dan Pasar Moderen. Uji kadar protein menggunakan Metode Kjeldahl, dan uji kadar air digunakan metode Thermogravimetri, sementara pada uji kadar abu dilakukan dengan cara kering. Hasil penelitian uji kadar protein didapat kadar protein pada bayam merah di pasar Tradisional yaitu 2,74 sedangkan kadar protein bayam merah yang di Pasar Moderen yaitu 2,47. Pada uji kadar Air bayam merah di Pasar Tradisional 81,77 dan kadar air pada bayam merah yang di Pasar moderen yaitu 68,88. Sedangkan kadar abu bayam merah di Pasar Tradisional 1,43 dan yang di Pasar Moderen yaitu 1,33.

Kata kunci: Bayam merah, metode Kjeldahl, Protein.

## ABSTRACT

Rosdiana Thalib, 2013. Analysis of Protein Levels in Spinach Vegetables Sold in Traditional Markets and Market Modern Kjeldahl Method ". Thesis, Department of Chemistry, Faculty of Mathematics and Natural Sciences, State University of Gorontalo. Supervisor 1 Prof.Dr.H.Ishak Isa.M.Si and Supervisor II La Alio, S.Pd, M.Si.

The aim of this research was to determine the levels of protein, moisture and ash content in red spinach sold in Traditional Markets and Modern Markets. Test Kjeldahl protein content using the method, and test the water content used method of drying, while the ash content test performed using the dry method. The results obtained protein assay protein levels in the red spinach in traditional markets is 2.74, while the protein content of the red spinach in Modern Market is 2.47. Water levels on the test red spinach in Traditional Markets 81,77 and the water content of the red spinach in the modern market is 68.88. While the ash content of red spinach in Traditional Markets 1.43 and 1.33 in the Modern Market.

Keywords: red spinach, Kjeldahl method, Protein