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LAMPIRAN

PLAGIARISM CHECK.ORG

7.82% PLAGIARISM APPROXIMATELY

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PENDAHULUANLatar Belakang Rumput laut (seaweed) merupakan tanaman yang tumbuh di perairan khususnya di laut dan sangat berpotensi sebagai salah satu sumber pangan alternatif. Rumput laut memiliki nilai kandungan nutrisi yang tinggi, antara lain mineral, vitamin, serat tidak berkalori, dan senyawa antioksidan ADDIN (Yan dan Chuda, 1999). Rumput laut terbagi menjadi 3 kelompok besar berdasarkan struktur kimia serta distribusi pigmennya, yaitu rumput laut cokelat (Phaeophyta), rumput laut hijau (Chlorophyta), dan rumput laut merah (Rhodophyta) ADDIN (Mabeau dan Fleurence, 1993). Dari ketiga kelompok tersebut, rumput laut cokelat merupakan rumput laut yang cukup banyak dijumpai dan memiliki kandungan nutrisi yang tinggi. Rumput laut cokelat sendiri terbagi menjadi beberapa spesies, antara lain Hijikia fusiformis, Undaria pinnatifida, dan Sargassum fulvellum ADDIN (Yan dan Chuda, 1999). Secara umum rumput laut cokelat memiliki beberapa kandungan senyawa yang sama walau berbeda spesies, antara lain fucoxanthin, fucoidan, fucoxanthinol, peridinin, dan halocynthiaxanthine ADDIN (Osokawa et al, 2007). Dari senyawa-senyawa tersebut, senyawa fucoxanthin (fukosantin) merupakan senyawa yang paling banyak dimanfaatkan dibandingkan senyawa lain yang terkandung didalam rumput laut cokelat. Fukosantin merupakan salah satu

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