

Improvement Added Value of Fishery Byproduct as Halal Gelatin

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Fishery industries leave waste such as heads, bones, skin, scales, swim bladder, and viscera. The amount of these byproducts is in the range of 30-50%. However, the utilization of them is still limited, then need efforts to increase its valorization. Recently, we have been developing gelatin from these byproducts to increase its added value and meet the requirement for 'halal' food as well as non-food such as cosmetics and pharmacy, since the common gelatin come from source of skin and bone of porcine. It has been known gelatin has been widely used as a multifunctional ingredient for many industries. Here, we use skin, scale, and swim bladder to produce halal gelatin by acidic method. The characteristic resulted gelatin were in accordance with those standard of Indonesian gelatin and GMIA (Gelatin Manufacturer Institute of America)

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