

ABSTRACT

AMINO ACID OF AVOCADOS' (*Persea americana* Mill.) FLESH IN DIFFERENT TREATMENT

The purposes of this study were to know and to observe the differences of the composition and the amount of amino acid in fresh, refrigerated, and defatted flesh of avocado. To prepare the refrigerated flesh, fresh avocado was put in the refrigerator at 4–5°C for 12 hours, while the defatted flesh was prepared by Soxhletation method using petroleum ether as the solvent. Amino acids' contents were analyzed using High Speed Amino Acid Analyzer. Based on the results of this analysis, there were 16 amino acids in each sample with total protein level 2,26% for fresh flesh, 1,31% for refrigerated flesh, and 1,43% for defatted flesh. The conclusions of this study were the amino acid and total protein level in refrigerated and defatted flesh were different than in fresh flesh, but there was no difference in the types of amino acid in those samples.

Keyword: avocado, amino acid, protein, Kjeldahl, High Speed Amino Acid Analyzer

