

CONTENTS

APPROVAL PAGE.....	2
DECLARATION OF AUTHENTICITY.....	3
ACKNOWLEDGEMENT.....	4
CONTENTS.....	6
LIST OF TABLES.....	9
LIST OF FIGURES.....	10
LIST OF APPENDIX.....	11
ABSTRACT.....	12
INTISARI.....	13
CHAPTER I INTRODUCTION.....	14
I.1. Research Background.....	14
I.2. Problem Formulation.....	20
I.3. Research Objectives.....	21
CHAPTER II LITERATURE REVIEW.....	22
II.1. Literature Review.....	22
II.1.1. Emulsifier.....	22
II.1.2. Whey Protein Concentrate.....	26
II.1.3. Stabilizing Mechanism of Maillard Conjugated Whey Protein.....	29
II.1.4. Maillard Reaction.....	31
II.1.5. Spray-Drying.....	34
II.2.6. Whey Protein-Lactose Conjugates.....	36
II.2. Hypothesis.....	39
CHAPTER III MATERIALS AND METHODS.....	40
III.1. Materials and Equipment.....	40
III.1.1. Materials.....	40
III.1.2. Equipment.....	40
III.2. Time and Location of Research.....	41
III.3. Research Design.....	42
III.4. Research Procedure.....	42
III.4.1. Preparation of Conjugate Powder.....	42
III.4.2. Physical Characterization of Conjugate Powder.....	43

III.4.3. Protein Characterization of Conjugate.....	44
III.4.4. Emulsion Preparation.....	48
III.4.5. Emulsion Characterization.....	48
III.5. Experimental Design and Statistical Analysis.....	50
CHAPTER IV RESULT AND DISCUSSION.....	51
IV.1. Physical Characterization of Conjugate Powder.....	51
IV.1.1. Yield.....	51
IV.1.2. Moisture Content.....	52
IV.1.3. Color.....	53
IV.2. Protein Characterization of Conjugate.....	55
IV.2.1. Degree of Conjugation.....	55
IV.2.2. SDS-PAGE.....	57
IV.2.3. Native-PAGE.....	58
IV.2.4. Solubility.....	59
IV.3. Emulsion Characterization.....	60
IV.3.1. Emulsifying Activity Index (EAI).....	60
IV.3.2. Viscosity.....	61
IV.3.3. Optical Microscopy.....	63
IV.3.4. Creaming Index.....	65
IV.4. General Discussion.....	66
CHAPTER V CONCLUSION.....	68
V.1. Conclusions.....	68
REFERENCES.....	69
APPENDIX.....	74