

## CONTENTS

<b>TITLE PAGE</b> .....	ii
<b>APPROVAL SHEET</b> .....	iii
<b>DECLARATION OF AUTHENTICITY</b> .....	iv
<b>PREFACE</b> .....	v
<b>CONTENT</b> .....	vii
<b>LIST OF FIGURES</b> .....	ix
<b>LIST OF TABLE</b> .....	x
<b>INTISARI</b> .....	xi
<b>ABSTRACT</b> .....	xii
<b>CHAPTER I</b> .....	1
<b>1.1. Background</b> .....	1
<b>1.2. Objectives</b> .....	3
<b>1.3. Expected outcome</b> .....	3
<b>CHAPTER II</b> .....	4
<b>2.1. Chitosan</b> .....	4
<b>2.2. Chitooligosaccharides</b> .....	6
2.2.1. Structure of COS .....	6
2.2.2. Production of COS .....	7
2.2.3. Properties of COS .....	8
2.2.4. Application of Chitooligosaccharides in Food.....	17
<b>2.3. Pennywort (<i>Centella asiatica</i>)</b> .....	18
<b>2.4. Pennywort Juice</b> .....	20
<b>CHAPTER III</b> .....	22
<b>3.1. Materials</b> .....	22
<b>3.2. Methods</b> .....	22
3.2.1. Preparation of Pennywort Juice .....	22
3.2.2. Preparation of soluble chitosan .....	22
3.2.3. Preparation of COS by chitosanase from <i>Lentzea</i> sp. OUR-I1 (Truc, 2017).....	23

3.2.4.	Effect of concentration and temperature on the action of chitosan and COS against pennywort juice quality during storage .....	25
3.2.5.	Effect of COS and chitosan in juice preparation step toward contaminated microbe.....	25
3.2.6.	Analytical methods.....	26
<b>CHAPTER IV</b>	.....	<b>27</b>
<b>4.1.</b>	<b>Effect of COS concentration and storage temperature.....</b>	<b>27</b>
<b>4.2.</b>	<b>Effect of soaking time in pre-treatment step using COS .....</b>	<b>33</b>
<b>CHAPTER V</b>	.....	<b>35</b>
<b>REFERENCES</b>	.....	<b>36</b>
<b>APPENDIX 1 Experimental Data</b>	.....	<b>41</b>