

## TABLE OF CONTENTS

<b>UNDERGRADUATE THESIS.....</b>	<b>i</b>
<b>RATIFICATION PAGE.....</b>	<b>ii</b>
<b>STATEMENT PAGE .....</b>	<b>iv</b>
<b>ACKNOWLEDGEMENT.....</b>	<b>v</b>
<b>TABLE OF CONTENTS.....</b>	<b>vi</b>
<b>ABSTRACT .....</b>	<b>xi</b>
<b>INTISARI .....</b>	<b>xii</b>
<b>CHAPTER I .....</b>	<b>1</b>
<b>INTRODUCTION.....</b>	<b>1</b>
I.1 Background.....	1
I.2 Research Purposes .....	3
I.3 Research Benefits .....	4
<b>CHAPTER II .....</b>	<b>5</b>
<b>LITERATURE REVIEW AND HYPOTHESIS FORMULATION.....</b>	<b>5</b>
II.1 Literature review .....	5
II.1.1 Golden apple snail flour .....	5
II.1.2 Chicken feather hydrolysate.....	7
II.1.3 Hydrothermal carbonization.....	10
II.1.4 Hydrophobic and hydrophilic interactions of amino acids .....	12
II.2 Hypothesis formulation and research design.....	17
II.2.1 Hypothesis formulation I.....	17
II.2.2 Hypothesis formulation II .....	17

II.2.3 Hypothesis formulation III .....	18
II.2.3 Research design.....	18
<b>CHAPTER III .....</b>	<b>19</b>
<b>RESEARCH METHOD .....</b>	<b>19</b>
III.1 Research materials .....	19
III.2 Research tools .....	19
III.3 Procedures .....	19
III.3.1 Sample preparation .....	19
III.3.2 Characterization .....	20
<b>CHAPTER IV .....</b>	<b>21</b>
<b>RESULTS AND DISCUSSION .....</b>	<b>21</b>
IV.1 Preparation of sample from golden apple snail flour and chicken feather hydrolysate .....	21
IV.2 HPLC characterization of sample from golden apple snail and chicken feather hydrolysate .....	24
<b>CHAPTER V .....</b>	<b>28</b>
<b>CONCLUSION .....</b>	<b>28</b>
V.1 Conclusion.....	28
V.2 Suggestion .....	28
<b>REFERENCES .....</b>	<b>29</b>
<b>APPENDICES .....</b>	<b>34</b>