



**UNIVERSITI PUTRA MALAYSIA**

**FACTORS AFFECTING BROWNING OF SAGO (METROXYLON  
SAGU ROTTB.) PITH AND THEIR EFFECTS ON SAGO STARCH**

**SHIRLENE MARIA ANTHONYSAMY**

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**By**

**SHIRLENE MARIA ANTHONYSAMY**

**Thesis Submitted to the School of Graduate Studies, Universiti Putra  
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**October 2002**



## *Dedication*

*Specially dedicated to my late father, S. Anthonysamy*

*and*

*To my beloved mother Elizabeth Thevasagayam*

*.....You are just beyond comparison.*

*You have made me what I am today.*

Abstract of thesis presented to the Senate of Universiti Putra Malaysia in fulfillment of the requirements for the degree of Master of Science

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**Chairman : Assoc. Prof. Dr. Nazamid Saari**

**Faculty : Food Science and Biotechnology**

The effect of four parameters on the browning of sago pith was evaluated i.e. maturity of the sago palm, and holding time, pH and temperature of the sago pith slurry. The effect of sago palm maturity on the browning of sago pith was determined using sago pith slurries from three maturity stages i.e. young, premature and mature. The sago palms were sectioned into top and bottom to examine the effect of trunk growth on the concentrations of soluble phenolic compounds. Two soluble phenolic compounds were found to be present in the sago pith i.e. (+)-catechin and (-)-epicatechin. Concentrations of (+)-catechin and (-)-epicatechin were higher in mature sago palms while distribution of these compounds with trunk growth did not show a clear correlation. Soluble polyphenol oxidase (SPPO) activity increased while latent polyphenol oxidase (LPPO) activity decreased with increase in maturity of the sago palms. Colour development in the slurry monitored in terms of lightness (L) and redness (a) using the HunterLab Ultrascan Spectrocolorimeter was more intense (darker and redder) in mature sago palms.

The effect of holding time, pH and temperature of the sago pith slurry was studied using a mature sago palm. Browning was evaluated based on concentrations of (+)-catechin and (-)-epicatechin and colour development in the sago pith slurry. The effect of holding time (duration for which sago pith slurries were held) on the browning of sago pith slurry was studied for 1, 6, 12 and 24 hours. An increase in holding time resulted in significant ( $P < 0.05$ ) decreases of (+)-catechin and (-)-epicatechin. Colour development in the slurry was significantly ( $P < 0.05$ ) more intense with increased holding time but was not significant ( $P < 0.05$ ) after six hours. The effect of pH on the browning of sago pith was studied using sago pith slurries with pH from 3.5 to 7.0 with a holding time of 24 hours. Concentrations of (+)-catechin and (-)-epicatechin decreased significantly ( $P < 0.05$ ) with an increase in pH particularly between pH 5.0 and 6.5 which resulted in significant ( $P < 0.05$ ) colour development. The effect of temperature on the browning of sago pith was investigated using sago pith slurries with temperatures from 10°C to 50°C with a holding time of 24 hours. The amount of (+)-catechin and (-)-epicatechin decreased significantly ( $P < 0.05$ ) with the increase in temperature while colour development increased significantly ( $P < 0.05$ ) with temperatures particularly above 40°C.

The quality of sago starch extracted from slurries with different pH and temperatures and held for 24 hours was determined. Starch quality was determined in terms of colour development, granule morphology and pasting profile. Significant ( $P < 0.05$ ) colour development was noted in starches extracted from slurries of different pH and temperatures though they were washed twice during extraction. Granule morphology of the starches was observed using the Scanning Electron Microscope. Starches from slurries of strong acidic (pH 3.5 to 4.5) conditions exhibited fissures on the surface of granules while those from weaker acidic (pH 5.0 to 7.0) conditions had

minor protrusions. Starches from slurries at different temperatures had only minor modifications on the surface of the granules. The pasting profile of the starches was examined using the Brabender Viskograph. Starches from strong acidic conditions showed lower viscosities while starches from high temperatures (30°C to 50°C) were not greatly affected.

Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi syarat ijazah Master Sains

**FAKTOR YANG MEMPENGARUHI PEMERANGAN DALAM SLURI SAGU  
(METROXYLON SAGU ROTTB.) DAN KESANNYA TERHADAP KANJI SAGU**

Oleh

**SHIRLENE MARIA ANTHONYSAMY**

Oktober 2002

**Pengerusi : Prof. Madya Dr. Nazamid Saari**

**Fakulti : Sains Makanan dan Bioteknologi**

Empat parameter utama pemerangan dalam sagu telah dikaji iaitu kematangan batang sagu, dan jangka masa penyimpanan, pH serta suhu sluri sagu. Kesan kematangan batang sagu terhadap pemerangan sagu dilakukan dengan menggunakan sluri sagu dari tiga peringkat kematangan iaitu muda, pramatang dan matang. Pokok sagu dibahagikan mengikut bahagian atas dan bawah untuk mengkaji kesan pertumbuhan batang sagu terhadap kepekatan bahan fenolik terlarut. Dua bahan fenolik terlarut didapati hadir dalam sagu iaitu (+)-katekin dan (-)-epikatekin. Kepekatan (+)-katekin dan (-)-epikatekin didapati lebih tinggi dalam pokok sagu yang matang sementara taburan bahan ini dengan pertumbuhan batang sagu tidak menunjukkan korelasi yang nyata. Aktiviti enzim polifenol oksida terlarut meningkat manakala aktiviti enzim polifenol oksida tidak terlarut menurun dengan meningkatnya kematangan batang sagu. Perkembangan warna sluri sagu yang diukur berdasarkan keterangan (L) dan kemerahan (a) dengan menggunakan HunterLab Scan menunjukkan bahawa batang sagu yang matang menghasilkan warna yang lebih ketara (lebih gelap dan merah).

Kesan jangka masa penyimpanan, pH dan suhu sluri sagu dikaji dengan menggunakan batang sagu yang matang. Pemerangan dikaji berdasarkan kepekatan (+)-katekin dan (-)-epikatekin serta kewujudan warna. Kesan jangka masa penyimpanan (tempoh sluri sagu disimpan) terhadap pemerangan sagu diperhatikan untuk 1, 6, 12 dan 24 jam. Peningkatan jangka masa pemerangan menyebabkan penurunan dalam kepekatan bahan fenolik secara signifikan ( $P < 0.05$ ). Kewujudan warna lebih ketara secara signifikan ( $P < 0.05$ ) dengan meningkatnya jangka masa pemerangan tetapi tidak signifikan ( $P < 0.05$ ) selepas enam jam. Kesan pH terhadap pemerangan sluri sagu dikaji dengan menggunakan sluri sagu pada pH antara 3.5 hingga 7.0 serta jangka masa pemerangan selama 24 jam. Kepekatan (+)-katekin dan (-)-epikatekin menurun secara signifikan ( $P < 0.05$ ) dengan meningkatnya pH terutamanya antara pH 5.0 dan 6.5 yang menyebabkan kewujudan warna sluri sagu yang signifikan ( $P < 0.05$ ). Kesan suhu terhadap pemerangan sluri sagu diperhatikan dengan menggunakan sluri sagu pada suhu antara 10°C hingga 50°C serta jangka masa pemerangan selama 24 jam. Akaun (+)-katekin dan (-)-epikatekin menurun secara signifikan ( $P < 0.05$ ) dengan meningkatnya suhu sementara kewujudan warna sluri meningkat secara signifikan ( $P < 0.05$ ) dengan meningkatnya suhu terutamanya pada suhu melebihi 40°C.

Kualiti kanji sagu yang diekstrak daripada sluri yang berlainan pH dan suhu serta jangka masa penyimpanan selama 24 jam dikaji. Kualiti kanji sagu ditentukan dari segi kewujudan warna, morfologi granul dan profil pemasakan. Kewujudan warna yang signifikan ( $P < 0.05$ ) dikesan pada kanji sagu yang diekstrak daripada sluri yang berlainan pH dan suhu walaupun telah dibasuh sebanyak dua kali semasa pengekstrakan. Morfologi granul kanji sagu diteliti menggunakan *Scanning Electron*



*Microscope*. Granul kanji sagu daripada sluri dengan pH asid kuat (pH 3.5 hingga 4.5) mempunyai kesan rekahan pada permukaannya manakala granul sagu dari sluri dengan pH asid lemah (pH 5.0 hingga 7.0) hanya mempunyai sedikit bonjolan. Kanji sagu daripada sluri pada suhu berlainan hanya menunjukkan sedikit modifikasi pada permukaan granul. Profil pemasakan kanji ditentukan dengan menggunakan *Brabender Viskograph*. Kanji sagu daripada sluri dengan pH asid kuat mempunyai viskositi yang lebih rendah manakala kanji sagu daripada sluri dengan suhu lebih tinggi (30°C hingga 50°C) pula tidak banyak berubah.

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## LIST OF ABBREVIATIONS

|                                        |                 |
|----------------------------------------|-----------------|
| Absorbance Unit                        | AU              |
| Brabender Unit                         | BU              |
| Carbon eighteen                        | C <sub>18</sub> |
| Carbon six                             | C <sub>6</sub>  |
| Carbon three                           | C <sub>3</sub>  |
| High Performance Liquid Chromatography | HPLC            |
| Kilogram                               | kg              |
| Latent Polyphenol Oxidase              | LPPO            |
| Mature Bottom                          | MB              |
| Mature Top                             | MT              |
| Microgram                              | μg              |
| Microgram per millilitre               | μg/L            |
| Microlitre                             | μL              |
| Micrometre                             | μm              |
| Milli molar                            | mM              |
| Millilitre                             | ml              |
| Millimetre                             | mm              |
| Millilitre per minute                  | ml/min          |
| Minutes                                | min             |
| Molar                                  | M               |
| Nanometre                              | nm              |
| Normality                              | N               |
| Polyphenol oxidase                     | PPO             |

|                                 |                |
|---------------------------------|----------------|
| Premature Bottom                | PMB            |
| Premature Top                   | PMT            |
| Relative centrifugal force unit | RCF            |
| Retention time                  | R <sub>T</sub> |
| Scanning Electron Microscope    | SEM            |
| Soluble Polyphenol Oxidase      | SPPO           |
| Ultraviolet                     | UV             |
| Volume per volume               | v/v            |
| Weight per volume               | w/v            |
| Young Bottom                    | YB             |
| Young Top                       | YT             |