

**Test of Various Contents and Total of rate Amino Acid made from  
Lemuru Fish (*Sardinella Longiceps*)**

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***ABSTRACT***

*Reaseach on the test of various contents and total of rate amino acid made from lemuru fish (*sardinella longiceps*) carried out in October – December 2022 at the Jembe State Polytechnic Bioscience Laboratory. This research was carried out using the Descriptive Method by observing changes in color, odor and texture during the 30-day fermentation interval, and analyzing the data results, then explaining them descriptively. With parameters to determine various amino acid contents and the percentage of amino acid fertilizer content levels. The results showed that there were 10 types of amino acid with a percentage of total content consisting of alanine (1,539%), glutamic acid (2,447%), glycine (1,409%), leucine-isoleucine (1,253%), valine (0631%), cysteine (2,997%), aspartic acid (5,778%), methionine (2,466%), threonine (2,746%), proline (1,140%). And the amino acid content has a different percentage level in each month with a total increase in the first month of 5,655%, the second month of 7,483%, and the third month of 9,268%.*

***Keywords:*** Amino acids, lemuru fish, Mol, molasses.