FACTORY OF FISH OIL FROM TUNA FISH WITH N-HEXANE EXTRACTION PROCESS

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Abstract
This fish oil factory will established to supplies the needs of consumers with fish oil which can then be used as supplements, margarine, etc.. Manufacture of fish oil was processed by the extraction process. Tuna fish oil-making process is divided into four phases: preparation, cooking, extraction and separation of Miscella. The process that occurs in the preparation phase is to clean the fish catch by squirting water is collected in subsequent storage. The process that occurs at this stage of cooking fish cooking in the cooker during the cooking process where the process of protein denaturation. The process that occurs as the extraction stage is to separate the oil still continued in the previously cooked fish and experience the reducing size, and reduced water levels at the Rotary Dryer. This extraction process using N-Hexane solvent. The process that occurs at the stage of separation of miscella separation between fish oil with a bit of N-Hexane. This is done to increase the economic value and market prices.

This fish oil plant capacity is 785 tons / year with Tuna needs of 23264kg/hari. While the N-Hexane solvent required for 33285.3 kg / day. Location Malang factory was established in the region because it is the largest tuna fishing areas in Indonesia.

Keyword : Fish Oil, Tuna Extraction, N-Hexane.