

CHAPTER II

MATERIALS AND METHODS

Materials

1. Samples

1.1 Beef (Bos taurus): - round, tenderloin, liver and heart.

1.2 Pork (Sus scrofa) :- round, tenderloin, liver and heart.

1.3 Chicken (Gallus domesticus) :- leg,

breast, liver and heart.

1.4 Snake-head fish (Chana striatus), Indo-Pacific mackerel (Rastrelliger bachysoma), Green mussel (Mytilus smaragdimus),

Banana shrimp (Penaeus merguiensis)

1.5 Cooked pork blood and cooked chicken blood (obtained from steam cooking)

2. Chemicals

2.1 Iron standard solution for atomic absorption spectrophotometry, Fe 1.000 mg/ml (Farmitalia Carlo Erba)

- 2.2 Hydrochloric acid 37%, A.R. (E. Merck)
- 2.3 Nitric acid 70%, A.R. (British Drug House)
- 2.4 Acetone, A.R. (J.T. Baker)

4. Statistical Analysis

Results were analyzed statistically by one-way and two-way analysis of variance. Individual means and regression lines were compared when "F" was statistically significant at the 5 percent level of probability (Snedecor and Cochran, 1980).