

SUMMARY

VINNY NABILA SURYA PERMATA. Effect Of Liposomal Formulation On The Characteristics And Stability Of Tuna (*Thunnus* sp.) Fish Oil Liposome Using Liposomal Encapsulation Method. Academic Advisor Dr. Endang Dewi Masithah, Ir., M.P. and Prof. Moch. Amin Alamsjah, Ir., M.Si., Ph.D.

Fish oil is a by-product of fish processing. Fish oil can be extracted from the muscles, head, or visceral organ (Ferdosh et al., 2016). Basically, fish oil can serve as a source of omega-3 fatty acids are good for the brain development of children, for adults can help in the regeneration of cells (Kris-Etherton, Harris, & Appel, 2003). Fish oil contains long chain polyunsaturated fatty acids. This causes the fish oil to be highly oxidized, which oxidation greatly affects the quality of fish oil (Aghbashlo, Mobli, Madadlou, & Rafiee, 2013). In addition, fish oil also had a fishy taste and smell that makes some people do not want to eat them. Thus, it requires technology that can protect and improve the sensory character of fish oil known as encapsulation.

Liposomal encapsulation technology is one of encapsulation technique. The product will available in semi-liquid form that can be used easily in food application. Liposomal encapsulation technology (LET) method is a relatively new method to be applied in fish oil. Typically, this method is used to keep active components such as vitamins, drugs, and other similar substances (Ojagh & Hasani, 2018).