



DAFTAR PUSTAKA

- Algaebase.org. 2016. Information on Taxonomy, Distribution and Bibliografi of *Sargassum fluitans*. <http://www.> .Diakses tanggal 15 November 2016.
- Alinkolis. 1989. Candy Technology. The AVI Publishing Co. Westport-Connecticut
- Álvarez, J. and G. Carmona. 2007. Monomer Composition and Sequence of Sodium Alginate Extracted at Pilot Plant Scale from Three Commercially Important Seaweeds From Mexico. *J Appl Phycol* 19:545-548.
- Amirudin. 1987. Pengujian Pasta cap. Arena Tekstil No 5.
- Anggadiredja, J., Z. Heri., S. Istini. 2006. Rumput Laut. Penebar Swadaya. Jakarta.
- Anonim. 2017. High Quality Sodium Alginate Tekstile Grade . http://lehuicorp.com/products_info/High-quality-Sodium-AlginateTextile-Grade-332312.html. Diakses tanggal 21 November 2017.
- Bao, D., H. Lihua., L. Qing and Y. Xiaozhen. 2004. Sinergistic Interaction And Gelation In Cationic Guar Gum-Sodium Alginate System. Wuhan University Journal of Natural Sciences 9(3), p: 371-374.
- Belitz, H and W. Grosch. 1986. Food Chemistry. Springer Veralag Berlin Heldenberg. New York.
- Valette, C., M. Chandia., N. Clavijo., E. Leal., D. Matsuhiro., B. Osorio. and S. Torres. 2009. Characterization on Sodium Alginate ind Its Block Fractions by Surface-Enhanced Raman Spectroscopy. *Journal of Raman Spectroscopy* 41: 758-763.
- Chapman, V. 1970. Seaweeds and Their Uses. Co. LTD. London.
- Chapman, V. 1980. Seaweed and Their Uses. Chapman and Hall 3:260. New York
- Chen, Y., M. Liao., D. Boger and D. Dunstan. 2001. Rheological Characterisation of K-Carrageenan/Locust Bean Gum Mixture. *Carbohydrate Polymers* 46, p:117-124.
- Collier and M. Ann. 1970. A Handbook of Textiles. Pergamon Press, p: 258.
- Darmila, I. 2017. Ekstraksi Senyawa Fenolik dan Kandungan Kimia pada Rumput Laut Cokelat (*Sargassum* sp). *Jurnal Perikanan dan Kelautan* 9(1), hal: 0-9.
- Davis, T., B. Volesky and R. Vieira. 2000. Sargassum Seaweed as Biosorbent for Heavy Metals. *J. Water Res* 34(17), p: 4270-4278.
- Dawes, C., and A. Mathieson. 2008. The Seaweeds of Florida. University Press of Florida, p: 17-592.
- De, J. 1997. Dasar-Dasar Kimia Makanan. Edisi ke-2. ITB Bandung, Bandung.
- Ercelebi, E. and E. Ibanoglu. 2010. Stability and Rheological Properties of Egg Yolk Granule Stabilized Emulsion with Pectin and Guar Gum. *International Journal of Food Properties* 13:2.
- Eriningsih, R., R. Marlina., T. Mutia., A. Wibi and A. Titis. 2014. Eksplorasi Kandungan Pigmen dan Alginat dari Rumput Laut Cokelat untuk Proses Pewarnaan Kain Sutera. *Jurnal Arena Tekstil* 29(2), p: 73-80
- Eroglu, M., L. Kursaklio., H. Misirli., Y. Iyisoy., A. Acar and E. Denkbas. 2006. Chitosan Alginate coated mikrosphere for embolization and or chemoembolization: in vivo studies. *Journal of Microencapsulation*. 23(4), p: 367–376.
- Ertan, A., S. Kara and O. Pekcan. 2009. Synergistic Effect of the Locust Bean Gum on The Thermal Phase Transition of K-carrageenan. *Food Hydrocolloids* 23, p: 451-459.



- Fadhil, A. 2016. Uji Karakteristik Fisik (Kadar Air dan Viskositas) dari Ekstraksi Natrium Alginat Alga Cokelat (*Phaeophyta*) Jenis *Padina* sp. sebagai Bahan Dasar Pembuatan Bahan Cetak Kedokteran Gigi. Fakultas Kedokteran Gigi Universitas Hasanuddin Makassar, Makassar.
- Fardiaz, D. dan S. Budijanto. 1987. Risalah Seminar “Bahan Tambahan Kimia (Food Additive)”. Institut Pertanian Bogor, Bogor.
- Fardiaz, D. 1989. Buku dan Monografi Hidrokoloid. Pusat Antar Universitas Pertanian Bogor, Bogor.
- Fennema, O. 1986. Principle of Food Science. Marcel Dekker Inc. New York and Basel
- Fennema, O., M. Karen and D. Lund. 1996. Principle of Food Science. The AVI Publishing, Connecticut.
- Fijan, R., M. Basile, S. Turk., E. Žagar., M. Žigon and R. Lapasin. 2009. A study of Rheological and Molecular Weight Properties of Recycled Polysaccharides Used As Thickeners in Textile Printing. Carbohydrate Polymers 76(1), p: 8–16.
- Fijan, R., S. Turk and R. Lapasin. 2007. Rheological Study of Interactions Between Non-ionic Surfactants and Polysaccharide Thickeners Used in Textile Printing. Carbohydrate Polymers 68(4), hal: 708–717.
- Gaonkar, A. 1995. Ingredien Interactions Effects on Food Quality. Marcell Dekker, Inc., New York.
- Gazali, M., N. Zamani. 2018. Eksplorasi Senyawa Bioaktif Alga Cokelat *Sargassum* sp. Agar Sebagai Antioksi dan dari Pesisir Barat Aceh. Jurnal Pengolahan Hasil Perikanan Indonesia 21(1), hal: 167-178.
- Glicksman, M. 1982. Gum Technology in Food Industry. Academic Press, New York.
- Gombotz, W. and S. Wee. 1998. Protein Release from Alginate Matrices. Advanced Drug Delivery Reviews 31(3), p: 267–285.
- Gupta, S., K. Hooda. and N. Mathur. 2009. Tailoring of Gum Guar for Dessert Sand Stabilization. Indian Journal of Chemical Technology 16, hal: 507-512. <http://www.nopr.niscair.res.in>. Diakses tanggal 15 November 2016.
- Halim, A., E. Emam and E. Rafie, 2008. Utilization of hydroxypropyl cellulose and poly (acrylic acid)-hydroxypropyl cellulose composite as thickeners for textile printing. Carbohydrate Polymers. 74(4):938–941.
- Holleman, A. and E. Wiberg. 2001. Inorganic Chemistry. Academic Press, San Diego.
- Hui, Y. 1992. Encyclopedia of Food Science and Technology. 2thed. John Wiley and Sons Inc., Canada.
- Husni, A., R. Laksanawati dan Ustadi. 2017. Pengembangan Metode Ekstraksi Alginat dari Rumput Laut *Turbinaria Ornata*. Jurnal Pengolahan Hasil Perikanan Indonesia. 20(2): 362-369.
- Ibrahim, N., M. Elzairy. and M. Aboshosha. 1994. New Synthetic Thickeners for Printing Cotton with Reactive Dyes. Dyes and Pigments 25(1), hal: 1–13.
- Imeson, A. 1992. Thickening and Gelling Agent for Food. Blackie Academic and Professional, UK.
- Imeson, A. 1999. Thickening and Gelling Agent for Food. Aspen Publisher Inc., New York
- Jadhav, S., P. Vemula., R. Kumar., S. Raghavan. and G. John. 2010. Sugar-Derived Phase-Selective Molecular Gelators as Model Solidifiers for Oil Spills. Angew Chem 122, p: 7861–7864.
- Jork, A., F. Thurmer., H. Cramer., G. Zimmermann., P. Gessner., K. Hamel., G. Hofmann., B. Kuttler., H. Hahn., O. Josimovic., K. Fritsch. and U. Zimmermann.



2000. Biocompatible Alginate from Freshly Collected *Laminaria Pallida* for Implantation. *Applied Microbiology and Biotechnology* 53: 224–229.
- Kadi, A. 2005. Beberapa Catatan Kehadiran Marga *Sargassum* di Perairan Indonesia. Bidang Sumberdaya Laut. Pusat Penelitian Oseanografi LIPI, Jakarta. hal: 1–12.
- Kadolph and J. Sara. 2007. *Textiles*. 10thed. Pearson/Prentice-Hall.
- Karsini. 1993. Ekstraksi Natrium Alginat dari Alga Cokelat Jenis *Hormophysa triquetra*. 49: 2–8.
- Kirk, R. and D. Othmer. 1998. *Encyclopedia of Chemical Engineering Technology*. The Interscience Publisher Division of John Wiley and Sons Inc., New York.
- Leão, R. 2008. Ca Alginate as Scaffold for Iron Oxide Nanoparticles Synthesis. *Chemical Journal* 25(4).
- Littler, D.S. and M.M. Littler. 2000. *Caribbean Reef Plants*. Offshore Graphics: 542.
- Mandal, S., S. Kumar, B. Krishnamoorthy, S. Basu. 2010. Development and Evaluation of Calcium Alginate Beads Prepared by Sequential and Simultaneous Methods, *Brazilian Journal of Pharmaceutical Sciences*. 46 (4).
- Marcia, R., S. Torres, P. Alessandra, A. Sousa, A. Eduardo, F. Silva, F. Dirce, P. Judith, A. Feitosa, C. Regina, M. de Paula and G. Maria. 2007. Carbohydrate Research. Extraction and Physicochemical Characterization of *Sargassum vulgare* Alginate from Brazil. 342 (2007): 2067–2074.
- Mchugh, D. J. 2003. *A Guide to Seaweed Industry*. FAO Fisheries Technical Paper 441. Food and Agriculture Organization of the United Nations, Rome. 105 pp.
- Mirshafiey, A., B. Rehm. 2009. Alginate and its Comonomer Mannuronic Acid: Medical Relevance as Drug “Alginates: Biology and Application”. Springer-Verlag, Berlin. p: 229-260.
- Mitsui, T. 1997. *New Cosmetic Science*. 1thed. Amsterdam. Elsevier Science B.V, p: 13,19-21.
- Mukhriani. 2014. Ekstraksi, Pemisahan Senyawa, dan Identifikasi Senyawa Aktif. *Jurnal Kesehatan. Program Studi Farmasi Fakultas Ilmu Kesehatan UIN Alauddin*, Makassar.
- Mushollaeni, W. dan E. Rusdiana. 2011. Karakterisasi Natrium Alginat dari *Sargassum* sp., *Turbinaria* sp., dan *Padina* sp., *J. Teknol. dan Industri Pangan*, 22(1)..
- Mutia, T., Amirudin dan Darso. 2002. Perbandingan Penggunaan Alginat dalam Negeri sebagai Pengental pada Pencapan Kapas. *Balai Besar Penelitian dan Pengembangan Industri Tekstil*, Bandung. *Arena Tekstil*, 37(2): 23–30.
- Nussinovitch, A. 1997. *Hydrocolloid Applications, Gum Technology in Food and Other Industries*. Blackie Academic Press & Professional, London.
- Pawar, S.N. dan K.J. Edgar. 2012. Alginate Derivatization “A Review of Chemistry, Properties and Applications”. *Biomaterials*, 33: 3279-3305.
- Pelletier, S., P. Hubert, F. Lapickue, E. Payan and E. Dellacherie. 2000. Amphiphilic Derivatives of Sodium Alginate and Hyaluronates “Synthesis and Physico-Chemical Properties of Aqueous Dilute Solution”. *Carbohydrate Polymer* 43: 343–349.
- Potter, N. 1986. *Food Science*. The AVI Publishing. Inc., Westport Connecticut.
- Prasetyaningrum, A. dan A. Purbasari, 2002. Ekstraksi Alginat dari Rumput Laut dan Aplikasinya pada Industri. *Reaktor* 6(2): 63-67.
- Putrision, A., Rudiyansyah. dan Harlia. 2013. Pengaruh Konsentrasi Na_2CO_3 terhadap Rendemen Natrium Alginat dari *Sargassum cristaefolium* Asal Perairan Lemukutan. 2(2): 112-117.



- Quintal, N., J. Rangel, A. Ortiz, M. Graniel, C. Perez and R. Moo. 2018. A *Sargassum fluitans* Borgesen Ethanol Extract Exhibits a Hepatoprotective Effect In Vivo in Acute and Chronic Liver Damage Models. Research Coordination Centro Medico Nacional 20 de Noviembre ISSSTE Mexico City, Mexico.
- Rasyid, A. 2010. Ekstraksi Natrium Alginat dari Alga Cokelat *Sargassum echinocarphum*. Oseanologi dan Limnologi di Indonesia. 36(3): 393-400.
- Robledo, D. 1998. In Seaweed Resources of the World. Seaweed Resources of Mexico. Kanagawa International Fisheries Training Center Japan International Cooperative Agency (JICA), Japan.
- Roew, R. 2009. Handbook of Pharmaceutical Excipients. Pharmaceutical Press and American Pharmacists Association, USA.
- Schmitt, W. 1996. Skin Care Products "Cosmetics and Toiletries Industry". 2thed. Blackie Academic and Profesional, London.
- Schneider, C. and R. Searles. 1991. Seaweeds of the Southeastern United States "Cape Hatteras to Cape Canaveral". Duke University Press, p: 553
- Sinurat, E., dan R. Marliani. 2017. Karakteristik Na-alginat dari Rumput Laut Cokelat *Sargassum crassifolium* dengan Perbedaan Alat Penyaring. Jurnal Pengolahan Hasil Perikanan Indonesia. 20(2): 351-361.
- Stephen, M. 1995. Food Polysaccharide and Their Applications. Departement of Chemistry University of Cape Town Rondebosch, South Africa.
- Subaryono dan R. Peranginangin. 2009. Perbaikan Viskositas Alginat dari *Sargassum filipendula* dan *Turbinaria decurens* Menggunakan CaCO₃ dan Locust Bean Gum (LBG). Jurnal Pascapanen dan Bioteknologi Kelautan dan Perikanan, 4(2): 131–139.
- Subaryono, R. Peranginnangin, M.T. Suhartono dan F.R. Zakaria. 2016. Produksi Oligosakarida Alginat (OSA) dari Rumput Laut Cokelat Lokal *Sargassum* sp. dan Aktivitas Biologisnya sebagai Senyawa Imunomodulator. Fakultas Ilmu dan Teknologi Pangan IPB, Bogor.
- Subaryono. 2010. Modifikasi Alginat dan Pemanfaatan Produknya. Squalen 5(1).
- Susanto, T., K. Zailanie dan B.W. Simon. 2001. Ekstrasi dan Pemurnian Alginat dari *Sargassum filipendula* Kajian dari Bagian Tanaman, Lama Ekstraksi dan Konsentrasi Isopropanol. Jurnal Teknologi Pertanian. 2 (1): 10-27.
- Tako, M., Z. Qi, E. Yoza and S. Toyama. 1999. Synergistic Interaction Between κ -Carrageenan Isolated From *Hypnea Charoides Lamouroux* and Galactomannan on its Gelation. Food Research International. 8: 543-548.
- Tatongjai, J. and N. Lumdwong. 2010. Physicochemical Properties and Textile Utilization of Low- and Moderate-substituted Carboxymethyl Rice Starches With Various Amylose Content. Carbohydrate Polymers, 81(2): 377–384.
- Taylor, W. 1960. Marine Algae of the Eastern Tropical and Subtropical Coasts of the Americas. Ann Arbor the University of Michigan Press, 870.
- Tozer, J., Levitt and Sarah. 1983. Fabric of Society "A Century of People and Their Clothes". Carno Laura Ashley Press, 1770-1870.
- Tranggono dan Sutardi. 1990. Biokimia dan Teknologi Pasca Panen. PAU Pangan dan Gizi, Yogyakarta.
- Tranggono, S., H. Suparmo., S. Murdiati., K. Sudarmadji., S. Rahayu dan M. Astuti. 1991. Bahan Tambahan Makanan (Food Additive). PAU Pangan dan Gizi UGM, Yogyakarta.



- Trono, J. and E. Ganzon. 1988. Philippine Seaweed. Publishing by National Book Store. Inc, p: 327.
- Winarno, F. 1993. Pangan Gizi, Teknologi dan Konsumen. PT Gramedia Pustaka Utama, Jakarta.
- Winarno, F. 1996. Teknologi Pengolahan Rumput Laut. Pustaka Sinar Harapan, Jakarta.
- Winarno, F., S. Fardiaz dan D. Fardiaz. 2004. Pengantar Teknologi Pangan. PT. Gramedia, Jakarta.
- Yabur, R., Y. Bashan and G. Carmona. 2007. Alginate from *Sargassum Sinicola* as a Novel Source for Microbial Immobilization Material in Wastewater Treatment and Plant Growth Promotion. *J. Appl Phycol* 19: 43–53.
- Yunizal, J., Murtini dan Basmal. 1999. Teknologi Ekstraksi Alginat dari Rumput Laut Cokelat (*Phaeophyceae*). Laporan Teknis. Badan Penelitian dan Pengembangan Pertanian, Jakarta.
- Zhang, B., H. Gong., S. Lü., B. Ni., M. Liu., C. Gao., Y. Huang and F. Han. 2012. Synthesis and Haracterization of Carboxymethyl Potato Starch and its Application in Reactive Dye Printing. *International Journal of Biological Macromolecules*, 51(4): 668–674.
- Zubaidi, E. Masitoh., dan N. Waluyo. 2004. Penelitian Pengental Berbasis Sumber Daya Alam untuk Pencapan Zat Warna Procion Red H. *Arena Tekstil* 19(1): 1–38.