

DAFTAR PUSTAKA

- Abidin, A., 2016. *Analisis Sifat Fisikokimia Gelatin Kulit Kuda*. Skripsi: UIN Alauddin Makassar.
- Adhayanti, I. & Ahmad, T., 2020. Karakter Mutu Fisik dan Kimia Serbuk Minuman Instan Kulit Buah Naga yang Diproduksi dengan Metode Pengeringan yang Berbeda. *Media Farmasi*, 16(1), pp. 57-64.
- Ahmad, M. G., Setyaningsih, I. & Trilaksani, W., 2019. Formulasi dan Bioaktivitas Suplemen Tablet Berbasis Spirulina dan Hidrolisat Kolagen Kulit Ikan Nila (*Oreochromis niloticus*). *Jurnal Pengolahan Hasil Perikanan Indonesia*, 22(3), pp. 453-463.
- Ahmed, M. A., Al-Khalifa, A. S., Al-Nouri, D. M. & El-din, M. F. S., 2020. Dietary intake of artificial food color additives containing food products by school-going children. *Saudi Journal of Biological Sciences*, pp. 1-8.
- Ahmed, W. & Rashid, S., 2019. Functional and therapeutic potential of inulin: A comprehensive review. *Critical Reviews in Food Science and Nutrition*.
- Amanto, B. S., Ishartani, D. & Nurulaini, A., 2016. Kinetika Degradasi L-Asam Askorbat pada Proses Pasteurisasi Puree Jambu Biji (*Psidium guajava*) Varietas Getas Merah. *Jurnal Teknologi Hasil Pertanian*, 9(1), pp. 62-70.
- Anto, J., Iskandar & Rizal, A., 2018. Physico-Chemical Characteristics and Levels of Preference for Drinking Collagen Drinks the Result of Extracts from Nilem Fish Skins. *J Aquac Res Development*, 9(10), pp. 1-4.
- Angelia, I. O., 2016. Analisis Kadar Lemak pada Tepung Ampas Kelapa. *Jurnal Technopreneur*, 4(1), pp. 19-23.
- AOAC, 2005. *Official Methods of Analysis*. 18th ed. Maryland: Association of Official Analytical Chemist International.
- Astawan, M., 2011. *Pangan Fungsional untuk Kesehatan yang Optimal*. Fakultas Teknologi Pertanian IPB, Bogor.
- Astuti, A., Rochmayani, M. & Aulia, R., 2018. NAWAKE (Nira Water Kefir): Pemanfaatan Nira Aren sebagai Minuman Fungsional Kaya Probiotik. *AgriTech*, 20(1), pp. 1-6.
- Atmaka, W. & Sigit, B., 2010. Kajian Karakteristik Fisikokimia Tepung Instan Beberapa Varietas Jagung (*Zea mays* L.). *Jurnal Teknologi Hasil Pertanian*, 3(1), pp. 13-20.
- Babbar, N. et al., 2016. Pectic oligosaccharides from agricultural by-products: production, characterization and health benefits. *Critical reviews in biotechnology*, 36(4), pp. 594-606.
- Badan Pengawas Obat dan Makanan, 2012. *Pedoman Informasi Dan Pembacaan Standar Bahan Tambahan Pangan Untuk Industri Pangan Siap Saji Dan*

Industri Rumah Tangga Pangan. Jakarta: Direktorat Standardisasi Produk Pangan.

Badan Pengawas Obat dan Makanan, 2019. *Peraturan Badan Pengawas Obat dan Makanan Nomor 11 Tahun 2019 tentang Bahan Tambahan Pangan*. Jakarta: Badan Pengawas Obat dan Makanan.

Badan Standardisasi Nasional, 1992. *Dekstrin Untuk Industri Pangan*. Jakarta: Badan Standardisasi Nasional.

Badan Standardisasi Nasional, 1996. *SNI 01-4320-1996 Serbuk Minuman Tradisional*. Jakarta: Badan Standardisasi Nasional.

Baehaki, A., Nopianti, R. & Wati, L. T., 2019. Pengaruh Hidrolisat Kolagen dari Kulit Ikan Patin (*Pangasius pangasius*) terhadap Umur Simpan Pemppek Ikan Gabus (*Channa striata*). *Jurnal Agroindustri Halal*, 5(1), pp. 67-74.

Benjakul, S., Karnjanapratum, S. & Visessanguan, W., 2018. Production and Characterization of Odorless Antioxidative Hydrolyzed Collagen from Seabass (*Lates calcarifer*) Skin Without Descaling. *Waste and Biomass Valorization*, Volume 9, p. 549–559.

Bermudez-Brito, M. et al., 2012. Probiotic Mechanisms of Action. *Annals of Nutrition and Metabolism*, Volume 61, p. 160–174.

Bigliardi, B. & Galati, F., 2013. Innovation trends in the food industry: The case of functional foods. *Trends in Food Science & Technology*, 31(2), pp. 118-129.

Bilek, S. E. & Bayram, S. K., 2015. Fruit juice drink production containing hydrolyzed collagen. *Journal of Functional Foods*, Volume 14, pp. 562-569.

Carmo, E. L. d. et al., 2019. The use of different temperatures and inulin: whey protein isolate ratios in the spray drying of beetroot juice. *Journal of Food Processing and Preservation*, 43(10), pp. 1-9.

Castro-Sánchez, et al., 2017. Inulin Effect on Weight Loss and Associated Parameters with the Development of Cardiovascular Disease in Obese Dyslipidemic Subjects. *Austin Journal of Nutrition & Metabolism*, pp. 1-5.

Chang, S.-T., Lin, Y.-H. & Kuan, C.-M., 2020. A Collagen Formula for Anti-aging. *International Journal of Pharma Medicine and Biological Sciences*, pp. 175-179.

Cho, S., 2014. The Role of Functional Foods in Cutaneous Anti-aging. *Journal of Lifestyle Medicine*, pp. 8-16.

Coussemant, P. A. A., 1999. Inulin and Oligofructose: Safe Intakes and Legal Status. *The Journal of Nutrition*, 129(7).

Coxam, V., 2005. Inulin-type fructans and bone health: state of the art and perspectives in the management of osteoporosis. *British Journal of Nutrition*, 93(s1), pp. S111-S123.

- Czajka, A. et al., 2018. Daily oral supplementation with collagen peptides combined with vitamins and other bioactive compounds improves skin elasticity and has a beneficial effect on joint and general wellbeing. *Nutrition Research*, pp. 97-108.
- Daliri, E. B.-M. & Lee, B. H., 2015. Current Trends and Future Perspectives on Functional Foods and Nutraceuticals. *Microbiology Monographs*, pp. 221-244.
- Daneault, A. et al., 2017. Biological effect of hydrolyzed collagen on bone metabolism. *Critical reviews in food science and nutrition*, 57(9), pp. 1922-1937.
- Daud, A., Suriati & Nuzulyanti, 2019. Kajian Penerapan Faktor yang Mempengaruhi Akurasi Penentuan Kadar Air Metode Thermogravimetri. *Lutjanus*, pp. 11-16.
- Davani-Davari, D. et al., 2019. Prebiotics: Definition, Types, Sources, Mechanisms, and Clinical Applications. *Foods*, 8(3), pp. 1-27.
- Derkyi, N. S. A. et al., 2018. Product design for a functional non-alcoholic drink. *South African Journal of Chemical Engineering*, Volume 25, pp. 85-90.
- Dewi, D. P. & Astriana, K., 2019. Efektifitas Pemberian Jus Buah Bit (Beta Vulgaris. L) sebagai Minuman Fungsional Penurun Tekanan Darah pada Lansia. *Jurnal Riset Sains dan Teknologi*, 3(1), pp. 35-40.
- Food and Drug Administration, 2015. *GRAS Notification for Isomaltodextrin (IMD)*, Broomfield: Vanguard Regulatory Services, Inc.
- Food and Drug Administration, 2016. *Generally Recognized As Safe Determination for the Use of VITAGOS in Infant Formula and Selected Conventional Foods*. [Online] Available at: <https://www.fda.gov/media/100812/download> [Accessed 11 March 2021].
- Food and Drug Administration, 2018. *GRAS Notice for Ascorbic Acid (Vitamin C) Extracted from Fruits and Vegetables Sources*, Washington DC: Hogan Lovells US LLP.
- Gardjito, M., Djuwardi, A. & Harmayani, E., 2013. *Pangan Nusantara: Karakteristik dan Prospek Untuk Percepatan Diversifikasi Pangan*. Jakarta: Prenada Media.
- Garnida, Y., 2020. *Uji Inderawi dan Sensori pada Industri Pangan*. Bandung: Manggu Makmur Tanjung Lestari.
- Gauza-Włodarczyk, M., Kubisz, L., Mielcarek, S. & Włodarczyk, D., 2017. Comparison of thermal properties of fish collagen and bovine collagen in the temperature range 298–670 K. *Mater Sci Eng C Mater Biol Appl.*, 80(1).
- Gazali, M., Nurjanah & Zamani, N. P., 2018. Eksplorasi Senyawa Bioaktif Alga Cokelat Sargassum sp. Agardh sebagai Antioksidan dari Pesisir Barat Aceh. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 21(1), pp. 167-178.

- Gibson, G. R., McCartney, A. L. & Rastall, R. A., 2005. Prebiotics and resistance to gastrointestinal infections. *British Journal of Nutrition*, Volume 93, pp. 31-34.
- Gibson, G. R. et al., 2010. Dietary prebiotics: current status and new definition. *Food Science and Technology Bulletin of Functional Foods*, 7(1), pp. 1-19.
- Han, S.-H., Uzawa, Y., Moriyama, T. & Kawamura, Y., 2011. Effect of collagen and collagen peptides from bluefin tuna abdominal skin on cancer cells. *Scientific Research*, 3(3), pp. 129-134.
- Hashem, K. M., He, F. J. & MacGregor, G. A., 2017. Cross-sectional surveys of the amount of sugar, energy and caffeine in sugar-sweetened drinks marketed and consumed as energy drinks in the UK between 2015 and 2017: monitoring reformulation progress. *BMJ Open*, 7(12), pp. 1-8.
- Hashim, P., Mohd Ridzwan, M. S., Bakar, J. & Mat Hashim, D., 2015. Collagen in food and beverage industries. *International Food Research Journal*, pp. 1-8.
- Hasnor, I., Zainol & Haniza, H., 2017. Low Molecular Weight Collagen from Tilapia Fish Scales for Potential Cosmetic Application. *Der Pharma Chemica*, 9(7), pp. 108-114.
- Hema, G. S. et al., 2017. Optimization of process parameters for the production of collagen peptides from fish skin (*Epinephelus malabaricus*) using response surface methodology and its characterization. *Journal of Food Science and Technology*, 54(2), p. 488–496.
- Imamah, I. N., 2015. Pengaruh Pemberian Kolagen Ikan terhadap Proses Penyembuhan Luka Insisi (Studi Eksperimen pada Tikus Putih *Rattus norvegicus*). *Jurnal Husada Mahakam*, 4(1), pp. 53-62.
- Inke, L. A., 2020. *Kajian Pembuatan Minuman Kolagen Berbasis Sari Buah Lemon (Citrus limon)*. Skripsi: Universitas Lampung.
- Iqbal, A., Rochima, E. & Rostini, I., 2016. Penambahan Telur Ikan Nilem terhadap Tingkat Kesukaan Produk Olahan Stick. *Jurnal Perikanan Kelautan*, 7(2), pp. 150-155.
- Ismanto, A., Lestyanto, D. P., Haris, M. I. & Erwanto, Y., 2020. Komposisi Kimia, Karakteristik Fisik, dan Organoleptik Sosis Ayam dengan Penambahan Karagenan dan Enzim Transglutaminase. *Sains Peternakan*, 18(1), pp. 73-80.
- Jafari, H. et al., 2020. Fish Collagen: Extraction, Characterization, and Applications for Biomaterials Engineering. *Polymers*, Volume 12, pp. 1-37.
- Jridi, M. et al., 2015. Microstructure, rheological and wound healing properties of collagen-based gel from cuttlefish skin. *International Journal of Biological Macromolecules*, Volume 77, pp. 369-374.
- Kania, W., Andriani, M. M. & Siswanti, 2015. Pengaruh Variasi Rasio Bahan Pengikat terhadap Karakteristik Fisik dan Kimia Granul Minuman Fungsional

- Instan Kecambah Kacang Komak (*Lablab purpureus* (L.) sweet). *Jurnal Teknosains Pangan*, 4(3), pp. 16-29.
- Karelakis, C., Zevgitis, P., Galanopoulos, K. & Mattas, K., 2020. Consumer Trends and Attitudes to Functional Foods. *Journal of International Food & Agribusiness Marketing*, 32(3), pp. 266-294.
- Kartika, E. Y., 2013. Penentuan Kadar Air dan Kadar Abu pada Biskuit. *Jurnal Kimia Analitik* 2, pp. 1-10.
- Kaur, S. & Das, M., 2011. Functional Foods: An Overview. *The Food Science and Biotechnology*, 20(4), pp. 861-875.
- Krasnova, I. S., Semenov, G. V. & Zarubin, N. Y., 2020. Modern technologies for using fish wastes in the production of production of collagen hydrolysates and functional beverages. *IOP Conference Series: Earth and Environmental Science*, Volume 421, pp. 1-6.
- Kumar, L. V., Shakila, R. J. & Jeyasekaran, G., 2018. In vitro Anti-Cancer, Anti-Diabetic, Anti-Inflammation and Wound Healing Properties of Collagen Peptides Derived from Unicorn Leatherjacket (*Aluterus Monoceros*) at Different Hydrolysis. *Turkish Journal of Fisheries and Aquatic Sciences*, 19(7), pp. 551-560.
- León-López, A. et al., 2019. Hydrolyzed Collagen—Sources and Applications. *Molecules*, 24(22).
- León-López, A. et al., 2020. Characterization of Whey-Based Fermented Beverages Supplemented with Hydrolyzed Collagen: Antioxidant Activity and Bioavailability. *Foods*, 9(8).
- Lestari, L. A. & Helmyati, S., 2018. *Peran Probiotik di Bidang Gizi dan Kesehatan*. Yogyakarta: Gadjah Mada University Press.
- Lin, P. et al., 2020. Oral Collagen Drink for Antiaging: Antioxidation, Facilitation of the Increase of Collagen Synthesis, and Improvement of Protein Folding and DNA Repair in Human Skin Fibroblasts. *Hindawi*, pp. 1-9.
- Liu, C. & Sun, J., 2020. *Fish Collagen Promotes Proliferation and Inhibits the Inflammation in Human Epidermal Keratinocytes in Vitro*. New York, IEEE, pp. 1-5.
- Liu, C. & Sun, J., 2020. Modulation of the secretion of mesenchymal stem cell immunoregulatory factors by hydrolyzed fish collagen. *Experimental and Therapeutic Medicine*, 20(1), pp. 375-384.
- Liu, D., Liang, L., Regenstein, J. M. & Zhou, P., 2012. Extraction and characterisation of pepsin-solubilised collagen from fins, scales, skins, bones and swim bladders of bighead carp (*Hypophthalmichthys nobilis*). *Food Chemistry*, 133(4), pp. 1441-1448.

- Lolaen, L. A. C., Fatimawali & Citraningtyas, G., 2013. Uji Aktivitas Antioksidan Kandungan Fitokimia Jus Buah Gandaria (*Bouea macrophylla* Griffith). *PHARMACON*, 2(2), pp. 1-8.
- Louise, I. S. Y., 2020. Produksi Inulin Berbasis Umbi-Umbian Lokal sebagai Bahan Dasar Obat. *Jurnal Pengabdian Masyarakat MIPA dan Pendidikan MIPA*, pp. 14-23.
- Maia, P. D. D. S. et al., 2020. Microencapsulation of a craft beer, nutritional composition, antioxidant stability, and drink acceptance. *LWT*, Volume 133, pp. 1-11.
- Mangunwidjaja, D., Rahayuningsih, M. & Suparwati, R., 2014. Pengaruh Konsentrasi Enzim dan Waktu Hidrolisis Enzimatis terhadap Mutu Fruktoligosakarida dari Inulin Umbi Dahlia (*Dahlia pinnata*). *E-Jurnal Agroindustri Indonesia*, 3(1), pp. 189-199.
- Marcus, J. B., 2019. Chapter 6 - Flavor Enhancement Ingredients. In: *Aging, Nutrition and Taste*. s.l.:Academic Press, pp. 173-206.
- Marks, D. B., Marks, A. D. & Smith, C. M., 2000. *Biokimia Kedokteran Dasar: Sebuah Pendekatan Klinis*. Jakarta: EGC.
- Marsono, Y., 2008. Prospek Pengembangan Pangan Fungsional. *Jurnal Teknologi Pangan dan Gizi*, pp. 19-27.
- Maulani, A., Kusnandar, F. & Sugiyono, 2018. Pengembangan Formula Susu Bubuk dengan Penambahan Kolagen Ikan Berdasarkan Penerimaan Mutu Sensori. *Jurnal Mutu Pangan*, 5(2), pp. 59-65.
- Meyer, D. & Stasse-Wolthuis, M., 2009. The bifidogenic effect of inulin and oligofructose and its consequences for gut health. *European Journal of Clinical Nutrition*, Volume 63, p. 1277-1289.
- Morris, C. & Morris, G. A., 2012. The effect of inulin and fructo-oligosaccharide supplementation on the textural, rheological and sensory properties of bread and their role in weight management: A review. *Food Chemistry*, Volume 133, pp. 237-248.
- Murtiningrum, T., Ashadi & Mulyani, S., 2013. Pembelajaran Kimia dengan Problem Solving Menggunakan Media E-Learning dan Komik Ditinjau dari Kemampuan Berpikir Abstrak dan Kreativitas Siswa. *Jurnal Inkuiri*, 2(3), pp. 288-301.
- Nadia, A., Penggalih, M. H. S. T. & Huriyati, E., 2018. Pengembangan Produk Susu yang Mengandung Kalsium, Inulin, dan Teripang sebagai Susu Kaya Prebiotik dan Kolagen. *AgriTech*, pp. 442-449.
- Nazir, M. et al., 2019. Opportunities and challenges for functional and medicinal beverages: Current and future trends. *Trends in Food Science & Technology*, Volume 88, pp. 513-526.

- Nurilmala, M. et al., 2019. Characterization of collagen and its hydrolysate from yellowfin tuna *Thunnus albacares* skin and their potencies as antioxidant and antiglycation agents. *Fisheries Science*, pp. 1-9.
- Oatles, A. & Cagindi, O., 2006. Cereal based functional foods and nutraceuticals. *ACTA Scientiarum Polonorum Technologia Alimentaria*, 5(1), pp. 107-112.
- P3FNI, 2020. *Apa Itu Pangan Fungsional?*. [Online] Available at: <http://p3fni.org/apa-itu-pangan-fungsional/> [Accessed 21 February 2021].
- Paul, C., Leser, S. & Oesser, S., 2019. Significant Amounts of Functional Collagen Peptides Can Be Incorporated in the Diet While Maintaining Indispensable Amino Acid Balance. *Nutrients*, pp. 1-9.
- Pentury, M. H., Nursyam, H., Harahap, N. & Soemarno, 2013. Karakterisasi Maltodekstrin dari Pati Hipokotil Mangrove (*Bruguiera gymnorhiza*) Menggunakan Beberapa Metode Hidrolisis Enzim. *Indonesian Green Technology Journal*, 2(1), pp. 53-60.
- Peranginangin, R., Murniyati, Nurhayati & Rahmad, W., 2014. *Pengolahan Kolagen dari Kulit Ikan Nila*. Jakarta: Penebar Swadaya Grup.
- Phelan, J. & Rees, J., 2003. The erosive potential of some herbal teas. *Journal of Dentistry*, Volume 31, p. 241–246.
- Praja, D. I., 2015. *Zat Aditif Makanan: Manfaat dan Bahayanya*. Yogyakarta: Garudhawaca.
- Prayitno, S. A. & Hartati, F. K., 2020. *Sifat Fisik dan Kimia Bahan Pangan*. Gresik: UMG Press.
- Purwati, I., Yuwanti, S. & Sari, P., 2016. Karakterisasi Tablet Effervescent Sarang Semut (*Myrmecodia tuberosa*) – Rosella (*Hibiscus sabdariffa* L.) Berbahan Pengisi Maltodekstrin dan Dekstrin. *Jurnal Agroteknologi*, 10(1), pp. 63-72.
- Rahmadhani, R. & Fibrianto, K., 2016. Proses Penyiapan Mahasiswa sebagai Panelis Terlatih dalam Pengembangan Lexicon (Bahasa Sensori) Susu Skim UHT dan Susu Kaya Lemak UHT. *Jurnal Pangan dan Agroindustri*, 4(1), pp. 190-200.
- Razali, U. H. M., Annuar, Q., Mamat, H. & Qhairul, N., 2019. Properties of Hydrolysed Collagen from the Skin of Milkfish (*Chanoschanos*) as Affected by Different Enzymatic Treatments. *International Journal of Research Science & Management*, 6(2), pp. 34-41.
- Roberfroid, M., 2007. Prebiotics: The Concept Revisited. *The Journal of Nutrition*, 137(3), pp. 830-837.
- Rosaini, H., Rasyid, R. & V. H., 2015. Penetapan Kadar Protein secara Kjeldahl Beberapa Makanan Olahan Kerang Remis (*Corbiculla moltkiana* Prime.) dari Danau Singkarak. *Jurnal Farmasi Higea*, 7(2), pp. 120-127.

- Rusmono, M. & Nasution, Z., 2014. *Modul 1: Sifat Fisik dan Kimia Bahan Baku Industri*. Tangerang Selatan: Universitas Terbuka.
- Sae-leaw, T., Aluko, R. E., Chantakun, K. & Benjakul, S., 2021. Physicochemical, Antioxidant and Sensory Properties of Ready-to-drink Chrysanthemum Tea Fortified with Hydrolyzed Collagen from Salmon Scale Ossein. *Journal of Aquatic Food Product Technology*.
- Salvatore, L. et al., 2020. Marine collagen and its derivatives: Versatile and sustainable bio-resources for healthcare. *Materials Science and Engineering: C*, Volume 113.
- Sasmitaloka, K. S., 2017. Produksi Asam Sitrat oleh *Aspergillus niger* pada Kultivasi Media Cair. *Jurnal Integrasi Proses*, 6(3), pp. 116 - 122.
- Schnettler, B. et al., 2018. Consumer acceptance of a functional processed meat product made with different meat sources. *British Food Journal*, 120(2).
- Shoaib, M. et al., 2016. Inulin: Properties, health benefits and food applications. *Carbohydrate Polymers*, Volume 147, pp. 444-454.
- Shoulders, M. D. & Raines, R. T., 2009. Collagen Structure and Stability. *Annual Review of Biochemistry*, Volume 78, pp. 929-958.
- Slavin, J., 2013. Fiber and Prebiotics: Mechanisms and Health Benefits. *Nutrients*, 5(4), pp. 1417-1435.
- Subhan, F. et al., 2021. A review on recent advances and applications of fish collagen. *Critical Reviews in Food Science and Nutrition*, 61(6), pp. 1027-1037.
- Sulistyowati, D. & Sutiadiningsih, A., 2018. Pengaruh Substitusi Tepung Komposit Tatan (Tepung Ampas Tape dan Ketan) Terhadap Kualitas Sus Kering. *Jurnal Tata Boga*, 7(2).
- Sumantri, 2011. *Metodologi Penelitian Kesehatan*. Jakarta: Kencana.
- Suter, I. K., 2013. Pangan fungsional dan prospek pengembangannya. *Seminar Sehari dengan tema "Pentingnya Makanan Alamiah (Natural Food) untuk Kesehatan Jangka Panjang"*, pp. 1-17.
- Sutrisno, A. D., Taufik, Y., Wijaya, W. P. & Komala, D. R., 2019. Pengaruh Perbandingan Sari Edamame (Glycin Max L. Merrill) dengan Sari Black Mulberry (Morus nigra L.) dan Konsentrasi Penstabil terhadap Karakteristik Minuman Edamuberry. *Pasundan Food Technology Journal*, 6(3), pp. 128-135.
- Suzanna, A., Wijaya, M. & Fadilah, R., 2019. Analisis Kandungan Kimia Buah Terong Belanda (Cyphomandra betacea) Setelah Diolah Menjadi Minuman Ringan. *Jurnal Pendidikan Teknologi Pertanian*, Volume 5, pp. 21-36.

- Tahar, N., Fitrah, M. & David, N. A. M., 2017. Penentuan Kadar Protein Daging Ikan Terbang (*Hyrundichthys oxycephalus*) Sebagai Substitusi Tepung dalam Formulasi Biskuit. *Jurnal Farmasi FIK UINAM*, 5(4), pp. 251-257.
- Takeiti, C. Y., Kieckbusch, T. G. & Collares-Queiroz, F. P., 2010. Morphological and Physicochemical Characterization of Commercial Maltodextrins with Different Degrees of Dextrose-Equivalent. *International Journal of Food Properties*, 13(2), pp. 411-425.
- Titov, E. et al., 2018. Production of protein hydrolysates from fish skin for dairy products. *Proceeding of the 3rd International Conference on Bioscience and Biotechnology*, Volume 3, pp. 17-27.
- Tzounis, X. et al., 2011. Prebiotic evaluation of cocoa-derived flavanols in healthy humans by using a randomized, controlled, double-blind, crossover intervention study. *The American Journal of Clinical Nutrition*, 93(1), pp. 62-72.
- Vargas-Muñoz, D. P. & Kurozawa, L. E., 2020. Influence of combined hydrolyzed collagen and maltodextrin as carrier agents in spray drying of cocona pulp. *Brazilian Journal of Food Technology*, Volume 23, pp. 1-15.
- Vicentini, A., Liberatore, L. & Mastrocola, D., 2016. Functional Foods: Trends and Development of The Global Market. *Italian Journal of Food Science*, pp. 338-351.
- Wahyuningtias, D., 2010. Uji Organoleptik Hasil Jadi Kue Menggunakan Bahan Non Instant dan Instant. *Binus Bussiness Review*, 1(1), pp. 116-125.
- Weststrate, J. A., Poppel, G. v. & Verschuren, P. M., 2002. Functional foods, trends and future. *British Journal of Nutrition*, 88(233-235).
- Wicaksono, L. A., Djajati, S. & Laksmi, A. N., 2020. Karakteristik Teh Herbal Daun Kelor (*Moringa oleifera*) dengan Pengkayaan Kolagen Ikan. *Jurnal Ilmu Pangan dan Hasil Pertanian*, pp. 163-180.
- Winarno, 2004. *Kimia Pangan dan Gizi*. Jakarta: Gramedia Pustaka Utama.
- Winarti, S., Harmayani, E. & Nurismanto, R., 2011. Karakteristik dan Profil Inulin Beberapa Jenis Uwi (*Dioscorea* spp.). *AgriTech*, 31(4), pp. 378-383.
- Wijaya, W. P., Gozali, T. & Septiadji, M. R., 2021. Penambahan Kolagen Sisik dan Tulang Ikan Gurami (*Osphronemus goramy*) pada Minuman Jus Jambu Biji (*Psidium guajava*). *Pasundan Food Technology Journal*, 8(1), pp. 12-19.
- Wulandari, F. K., Setiani, B. E. & Susanti, S., 2016. Analisis Kandungan Gizi, Nilai Energi, dan Uji Organoleptik Cookies Tepung. *Jurnal Aplikasi Teknologi Pangan*, 5(4), pp. 107-112.
- Xiao, L., 2010. *Evaluation of Extraction Methods for Recovery of Fatty Acids from Marine Products*. Master Thesis: University of Bergen.

- Yenrina, R., 2015. *Metode Analisis Bahan Pangan dan Komponen Bioaktif*. Padang: Andalas University Press.
- Yuliawaty, S. T. & Susanto, W. H., 2015. Pengaruh Lama Pengeringan dan Konsentrasi Maltodekstrin terhadap Karakteristik Fisik Kimia dan Organoleptik Minuman Instan Daun Mengkudu (*Morinda citrifolia* L). *Jurnal Pangan dan Agroindustri*, 3(1), pp. 41-52.
- Zaman, S. A. & Sarbini, S. R., 2016. The potential of resistant starch as a prebiotic. *Critical reviews in biotechnology*, 36(3), pp. 578-584.
- Zhang, Q.-X.et al., 2018. Clarification effect of collagen hydrolysate clarifier on chrysanthemum beverage. *LWT*, Volume 91, pp. 70-76.