



DAFTAR PUSTAKA

- Abeng, D. L. Ramadhani, E. Endrakasih dan Robiah. 2019. Ekstrak jahe (*Zingiber officinale*) dan madu (*Mel*) sebagai pengawet alami susu pasteurisasi. Jurnal Agroteknologi dan Agribisnis. 3(1).
- Abreha. E., P. Getachew, A.L.S. Chitekwe, and K. Baye. 2021. Physico-chemical and functionality of air and spray dried egg powder: implications to improving diets. International Journal of Food Properties. 24(1):152-162.
- Adegbenjo, A.O, L.Liu and M.O. Ngadi. 2020. Non-destructive assessment of chicken egg fertility. Sensors. 20(5546): 1-23.
- Alleoni, A. C. C., and A. J. Antunes. 2004. Albumen foam stability and s-ovalbumin contents in eggs coated with whey protein concentrate. Braz. J. Poult. Sci. 6:105–110.
- Alhuur, K.R.G., A. Pratama dan E. Yuniarti. 2019. Kualitas dan cara penyimpanan yang baik dalam upaya menjaga asupan gizi optimal di masa pandemi COVID-19. Farmers: Journal of Community Services. 1(1): 24-28.
- Alsobayel A A and Albadry M A. (2011). Effect of storage period and strain of layer on internal and external quality characteristics of eggs marketed in Riyadh area. Journal of the Saudi Society of Agricultural Sciences. (10):41-45
- Andres, W. 1992. Manual of food quality control. 4. Rev. 1. Microbiological Analysis. Food and Drug Administration. FAO Food and Nutrition Paper. 14:1-338.
- Andriani, M., R. Utami dan L.F. Hariyati. 2012. Aktivitas antibakteri berbagai jenis madu terhadap bakteri pembusuk (*Pseudomonas fluorescens* FNCC 0071 dan *Pseudomonas putida* FNCC 0070). Jurnal Biomedika. 5(1).
- Anton, M., F. Nau and Y. Nys. 2006. Bioactive egg components and their potential uses. World's Poultry Science Journal. 62(03).
- Arawawala, L.D.A.M. and H.G.S.P. Hewageegana. 2017. Health benefits and traditional uses of honey: a review. Journal of Apitherapy. 2:9-14.
- Aristya, A.L., A.M. Legowo, dan A.N. Al-Baari. 2013. Total asam, total yeast, dan profil protein kefir susu kambing dengan penambahan jenis dan konsentrasi gula yang berbeda. Jurnal Pangan dan Gizi. 4 (7): 39-48.
- Arumsari, A., D. Herawati dan M. Afrizal. 2017. Uji aktivitas antibakteri beberapa jenis madu terhadap *Pseudomonas aeruginosa* dan *Staphylococcus aureus* dengan metode difusi agar. Jurnal Ilmiah Farmasi Farmasyifa. 2(1): 26-32.
- Atilgan, M.R. and S. Unluturk. 2008. Rheological properties of liquid egg products (LEPS). International Journal of Food Properties. 11:296-309.



- Atmaka, W., R. Utami dan S. Raharjo. 2011. Aplikasi madu sebagai pegawet daging sapi giling segar selama proses penyimpanan. Jurnal Teknologi Hasil Pertanian. IV (1):58-65.
- Au, C., N.C. Acevedo, H.T. Horner and T. Wang. 2015. Determination of the gelation mechanism of freeze-thawed hen egg yolk. Journal of Agricultural and Food Chemistry. 63(6): 10170-10180.
- AOAC. 1984. Official methods of the association of official agriculture chemist. AOAC. Inc. 14th edn. Washington.
- Ayari, E., C. Nemeth, K.I. Hidas, A. Toth, D. Lang and L. Friedrich. 2020. Heat treatment of liquid egg yolk. Progress in Agricultural Engineering Sciences. 16:123-129.
- Badan Pusat Statistik. 2022. Statistik Produksi Kehutanan 2021. Badan Pusat Statistik, Jakarta.
- Banks, J., R. Board, and N. Sparks. 1986. Natural Antimicrobial Systems and Their Potential in Food Preservation of the Future. *Biotechnol. Appl. Biochem.* 8:103-147.
- Bell, D. and Weaver. 2002. Commercial Chicken Meat and Egg. Kluwer Academic Publishers, New York.
- BSNI. 2008. SNI 2897-2008 tentang Metode Pengujian Cemaran Mikrobia dalam Daging, Telur dan Susu, serta Hasil Olahannya. Badan Standarisasi Nasional Indonesia, Jakarta.
- Boskova, H. and K. Mikova. 2011. Factors influencing egg white foam quality. *Czech J. Food. Sci.* 29 (4): 322-327.
- Brand, J., & Kulozik, U. (2016). Comparison of different mechanical methods for the modification of the egg white protein ovomucin, part A: physical effects. *Food and Bioprocess Technology*, 9(7), 1210–1218.
- Budijanto, S., A.B. Sitanggang dan W. Murdiati. 2011. Karakterisasi sifat fisiko kimia dan fungsional isolate protein biji kecipir (*Psophocarpus tetragonolobus*). *J. Teknol. dan Industri Pangan*. 12 (2): 130-136.
- Budiman, C. dan Rukmiasih. 2007. Karakteristik putih telur itik tegal. Seminar Nasional Teknologi Peternakan dan Veteriner, 21-22 Agustus 2007. Puslitbang Peternakan. Bogor. Hal. 636–642.
- Campbell, L., V. Raikos and S. R. Euston. 2003. Modification of functional properties of egg-white proteins. *Nahrung/Food*. 6:369-376.
- Chen, L. 2015. Emulsifier as food texture modifiers. *Modifying Food Texture*. 1: 27-49.



- Chen, Y., L. Sheng, M. Gouda and M. Ma. 2019. Studies on foaming and physicochemical properties of egg white during cold storage. *Colloids and Surface A*. 582:123916 1-9.
- Cwikova, O. and S. Nedomova. 2014. Microbiological quality of egg liquid products. *Potravinarstvo*. 8(1): 114-118.
- Dada, TO, AO. Raji, R. Akinoso and TE. Aruna. 2018. Comparative evaluation of some properties of chicken and japanese quail eggs subjected to different storage methods. *Poultry Science Journal*. 6(2):155-164.
- Dadkah, S., P. Damanafshan, A. T. Yeganeh and P. Homati. 2021. The effect of emulsifiers application on characteristics of mayonnaise. *Journal of Food Biosciences and Technology*. 11(1): 89-98.
- Delviani, Y., S. Lestari, S. D. Lestari dan S. Ridhowati. 2021. Kajian mutu dan daya simpan dendeng udang putih (*Penaeus merguensis*) selama pengemasan dan penyimpanan suhu ruang. *Agrointek*. 15(2): 608-616.
- Ding,I., M. Xia, Q. Zeng, Q. Zhao, Z. Cai and Z. Zhu. 2022. Foaming properties and aggregation mechanism of egg white protein with different physical treatments. *Food Science and Technology*. 153 (112505): 1-10.
- Eke, M.O., N.I. Olaitan, and J.H. Ochefu. 2013. Effect of storage conditions on the quality attributes of shell (table) eggs. *Niger Food*. 31:18-24.
- Eroglu, M., Y. Baykalir and Z. Erisir. 2021. The effect of different storage period on some egg characteristics and ovalbumin levelsin goose eggs. *Emirates Journal of Food and Agriculture*. 33(8): 699-703.
- Fatimah, F., J. Rorong dan S. Gugule. 2012. Stabilitas dan viskositas produk emulsi Virgin Coconut Oil-madu. *J. Teknol. dan Industri Pangan*. 23(1): 75-80.
- Fauziah, C.I., A.H. Zaibunnisa, H. Osman and W.M. Wan Aida. 2016. Physicochemical analysis of cholesterol reduced egg yolk powder and its application in mayonnaise. *International Food Research Journal*. 23(2):575-582.
- Feddern, V., M. C. De Pra., R. Mores, R. dS.Nicoloso, A. Coldebella., and P.G. de Abreu. 2017. Egg quality assessment at different storage conditions, seasons and laying hen trains. *Ciencia e Agrotecnologia*. 41(3):322-333.
- Fu, D.D., Q. H. Wang, M.H. Ma, Y.X. Ma and C.N. Vong. 2019. Prediction ad visualisation of S-ovalbumin content in egg whites using hyperspectral images. *International Journal of Food Properties*. Vol 22(1): 1077-1086.
- Gharbi N, Labbafi M, Madadlou A. 2017. Effect of heat treatment on foaming properties of ostrich (*Struthio camelus*) egg white proteins. *International Journal of Food Properties*. 20(12): 3159–3169.



- Gharbi, N., and Labbafi, M. 2019. Influence of treatment-induced modification of egg white proteins 519 on foaming properties. *Food Hydrocolloids.* 90:72-81.
- Gherardi, S.R.M., B.M. Santos, T. Ribeiro, F.A. Silva, J.H. Stringhini and M.B. Café. 2015. Physical and chemical changes and functional properties of brown eggs as a function of time and conditions of storage. XXII European Symposium on the Quality of Poultry Meat XVI European Symposium on the Quality of Eggs and Egg Products. France.
- Guha, S., K. Majumder and Y. Mine. 2019. Egg Proteins. In *Encyclopedia of Food Chemistry.* Elsevier. pp. 74–84.
- Guillen, S., M. Marcen. I. Alvarez, P. Manas and G. Cebrian. 2021. Influence of the initial cell number on the growth fitness of salmonella enteritidis in raw and pasteurized liquid whole egg, egg white, and egg yolk. *Foods.* 10(7): 1-13.
- Guiziou, G.G. 2013. Separation, extraction and concentration processes in the food, beverage and nutraceutical industries. Woodhead Publishing Series in Food Science, Technology and Nutrition. 341-380.
- Guo, D., Q. Pan, Q. Huang, Y. Yi, H. Wang and W. Xu. 2022. The quality analysis and deterioration mechanism of liquid egg white during storage. *Appl. Sci.* 12 (2500): 1-14.
- Guyot, N., S. Jan, S. rehalut-Godbert, Y. Nys, M. Gautier and F. Baron. 2013. Antibacterial activity of egg white: influence of Physico-chemical conditions. European Symposium on the Quality of Poultry Meat, Bergamo, Italy.
- Hakim, D. A, W. Tjahjaningsih and Sudarno. 2019. Antibacterial activity of honey in preserving high-pressure cooked milkfish stored at room temperature. IOP Conf. Series: Earth and Environment Science. The 1st International Conference on Fisheries and Marine Science, East Java, Indonesia.
- Hammershoj, M. and K. B. Ovist. 2001. Importance of hen age and egg storage time for egg albumen foaming. *Lebensm.-Wiss.u-Technol.* 34:118-120.
- Hardianto, G. K. Suarjana dan M. D. Rudyanto. 2012. Pengaruh Suhu dan Lama Penyimpanan Terhadap Kualitas Telur Ayam Kampung Ditinjau dari Angka Lempeng Total Bakteri. *Indonesia Medicus Veterinus.* Fakultas Kedokteran Hewan. Universitas Udayana. 1(1):72.
- Hejlová, Š. 2001. Hygiena a technologie vajec a vaječných výrobků. 1 St ed. Újezd u Brna: MVDr. Ivan Straka, 45 p. ISBN 80-902775-8-6.
- Herald, T.J. and D.M. Smith. 1989. Functional properties and composition of liquid whole egg proteins as influenced by pasteurization and frozen storage. *Poultry Science.* 68:1461-1469.
- Hidas, K.I., C. Nemeth, L.P.L.Nguyen, A.Visy, A.Toth, A.Barko, L.Friedrich, A.Nagy and I.C.N.Zeke. 2021. Effect of cryogenic freezing on the rheological and



calorimeter properties of pasteurized liquid egg yolk. Czech Journal of Food Sciences. 39(3):1818-188.

Hidas, K.I., I.C.N. Zeke, A. Visy, L. Barayani, L.P.L. Nguyen, A. Toth, L. Friedrich and A. Nagy. 2021. Effect of combination of salt and ph on functional properties of frozen-thawed egg yolk. Agriculture. 11: 1-18.

Hiroko S. P., Kurtini T. dan Riyanti. 2014. Pengaruh lama simpan dan warna kerabang telur ayam ras terhadap indeks albumen, indeks yolk, dan ph telur. Jurnal Ilmiah Peternakan Terpadu. 2(3): 108-114.

Huang, Q., N. Qiu, M.H. Ma, Y.G. Jin, H. Yang, F. Geng and S.H. Sun. 2012. Estimation of egg freshness using S-ovalbumin as an indicator. Poultry Science. 91:739-743.

Ismoyowati. 2020. Potensi telur sebagai immunomodulatory food di masa new normal pasca pandemi covid-19. Prosiding Seminar Teknologi dan Agribisnis Peternakan VII Webinar: Prospek Peternakan di Era Normal Baru Paca Pandemi Covid-19, Fakultas Peternakan Universitas Jenderal Soedirman, 27 Juni 2020.

Ji, S., Ahn, D. U., Zhao, Y., Li, K., & Huang, X. 2020. An easy and rapid separation method for five major proteins from egg white: Successive extraction and MALDITOF-MS identification. Food Chemistry. 315:126207.

Jin, Y.H., K.T. Lee, W.I. Lee and Y.K. Han. 2011. Effects of storage temperature and time on the quality of eggs from laying hens at peak production. Asian-Aust.J. Anim.Sci. 24(2):279-284.

Juansah, J., Irmansyah dan Kusnadi. 2009. Sifat listrik telur ayam kampung selama penyimpanan. Media Peternakan. Vol 32(1): 22-30.

Joshi, S.R., H. Pechhacker, A. Willam and W.V. D. Ohe. 2000. Physico-chemical characteristics of Apis dorsata, A.cerana and A.melifera honey from Chitwan District, Central Nepal. Apidologie. 31:367-375.

Kang, G., S. Cho, P. Seong., B. Park., J. Ham., S. Jeong, D. Kim and H. Chae. 2011. Microbial and Physicochemical Properties of Liquid Egg During Cold Storage. Journal for Food Science of Animal Resources. 31(4):557-562.

Karo, F.Y., Hidayati, P.I. and Krisnaningsih, A.T.N. 2017. The effect of honey as natural preservative to quality of meat with temperature variation on the save 4 °C. Jurnal Sains Peternakan. 4(1):1-9.

Kemps, B.J., F.R. Bamelis, K. Mertens, E.M., Decuypere, J.G. De Baerdemaeker and B. De Ketelaere. 2010. The assessment of viscosity measurements on the albumen of consumption eggs as an indicator for freshness. Poultry Science. 89:2699- 2703.



- Kumari, A., U. K. Tripathi, V. Maurya and M. Kumar. 2020. Internal quality changes in eggs during storage. International Journal of Science, Environment and Technology. 9(4):615-624.
- Kovacs-Nolan, J. K. N., M. Phillips and Y. Mine. 2005. Advances in the value of eggs and egg components for human health. J. Agric. Food Chem. 53:8421–8431.
- Kementan. 2021. Statistik Peternakan dan Kesehatan Hewan. Direktorat Jenderal Peternakan dan Kesehatan Hewan, Kementerian Pertanian, Jakarta.
- Kumbar, V., S. Nedomova, J. Strnkova and J. Buchar. 2015. Effect of egg storage duration on the rheology of liquid egg products. Journal of Food Engineering. 156: 45-54.
- Laca, A., Paredes, B., Rendueles, M., and Díaz, M., 2014. Egg yolk granules: separation, characteristics and applications in food industry. LWT Food Sci. Technol. 59:1–5.
- Laca, A., Paredes, B., Rendueles, M., and Díaz, M., 2015. Egg yolk plasma: separation, characteristics and future prospects. LWT Food Science Technology. 62:7–10.
- Lado, F.U. P.R. Kale and B. Sabtu. 2017. Efek penggunaan madu terhadap ph, tpc, bakteri Escherichia Coli dan Salmonella daging broiler asap. Jurnal Nukleus Peternakan. 4(1):22-30.
- Lechevalier, V., Guerin-Dubiard, C., Anton, M., Beaumal, V., David Briand, E., Gillard, A., and Nau, F. 2017. Pasteurisation of liquid whole gg: optimal heat treatments in relation to its functional, nutritional and allergenic properties. Journal of Food Engineering. 195: 137–149.
- Legros, J., S. Jan., S. Bonnassie, M. Gautier, T. Croguennec, S. Pezennec, M.F. Cochet, F. Nau., S.C. Andrews and F. Baron. 2021. The role of ovotransferrin in egg-white antimicrobial activity: a review. Foods. 10(832): 1-21.
- Lekjing, S., I. Keawpeng, K. Venkatachalam and S. Karrila. 2022. Impact of Different Sugar Types and Their Concentrations on Salted Duck Egg White Based Meringues. Foods. 11(1248):115.
- Licciardello, F., P. Frisullo, J. Laverse, G. Muratore and M. A. D. Nobile. 2012. Effect of sugar, citric acid and egg white type on the microstructural and mechanical properties of meringues. Journal of Food Engineering. 108: 453-462.
- Liu, S., Tang, J., Tadapaneni, R. K., Yang, R., & Zhu, M. 2018. Exponentially increased thermal resistance of *Salmonella* spp. and *Enterococcus faecium* at reduced water activity. Applied and Environmental Microbiology. 84(8).
- Lomakina K., Mikova K. 2006. Functional properties of ultrafiltrated egg white. World's Poultry Science Journal. 62 (Supplement): 163–164.



Luo, W., H. Xue, C. Xiong, J. Li, Y. Tu and Y. Zhao. 2020. Effect of temperature on quality of preserved eggs during storage. Poultry Science. 99(6): 3144-3157.

Maimunah dan T. Rokhman. 2018. Klasifikasi penurunan kualitas telur ayam ras berdasarkan warna kerabang menggunakan support vector machine. Informatics for Educators and Professionals. 3(1):43-52.

Martina, V. and K. Vojtech. 2015. A comparison of biuret, lowry and bradford methods for measuring the egg's protein. Mendelnet. 394-398.

Masitoh, K. Nova, R. Sutrisna dan Riyanti. 2022. Pengaruh lama penyimpanan telur herbal ayam ras fase kedua pada suhu ruang terhadap penurunan berat telur, diameter rongga udara dan indeks albumen. Jurnal Riset dan Inovasi Peternakan. 6(1):1-7.

Masyitoh, M.D., I.D.A.R. Dewanti, dan D. Setyorini. 2016. Analisis profil protein ekstrak aquades dan etanol daun mimba (*Azadirachta Indica A. Juss*) dengan metode SDS-PAGE. e-Jurnal Pustaka Kesehatan. Vol 4(3): 533-539.

Mattjik, A. A. & M. Sumertajaya. 2006. Perancangan Percobaan dengan Aplikasi SAS dan MINITAB. Edisi ke 2. IPB Press, Bogor.

Moniruzzaman, M., Md. I. Khalil, S. A. Sulaiman and S.H. Gan. 2013. Physicochemical and antioxidant properties of Malaysian honeys produced by Apis cerana, Apis dorsata and Apis mellifera. Complementary & Alternative Medicine. 13 (42):1-12.

Muchtadi, T. R., Sugiyono, dan F. Ayustaningwarno. 2010. Ilmu Pengetahuan Bahan Pangan. Cetakan Kedua. Alfabeta, CV. Bogor. 95-96

Mulyantini, N. G. A. 2010. Ilmu Manajemen Ternak Unggas. Gadjah Mada University Press, Yogyakarta.

Nadhila. N.F. 2014. The activity of antibacterial agent of honey. J. Majority. Vol 3(7): 94-101.

Ndife, J., Aozie E.N., Awogbenja M.D., and Ama U.I. 2020. Effect of oil pre-treatments on the storage quality of chicken fresh shell-eggs. Nigerian Agricultural Journal. 51 (2):504-512.

Necidova, L., S. Bursova, F. Jezek, D. Harustiakova, L. Vorvola and J. Golian. 2019. Effect of preservatives on the shell-life and sensory characteristics of pasteurized liquid whole egg stored at 4°C. Poultry Science. 98:5940-5948.

Nimalaratne, C. and J. Wu. 2015. Hen egg as an antioxidant food commodity: a review. Nutrients. 7: 8274-8293.

Okiki, P. and O Ahmed. 2017. Preservation of quality of table eggs using vegetable oil and sheabutter. International Letters of Natural Sciences, 63: 27-33.



- Palacios, L.E. and T. Wang. 2005. Egg-Yolk lipid fractionation and lecithin characterization. *JAOCS*. 82(8): 571-578.
- Parveen, A., Md. M. Rahman, Md. Fakhruzzaman, M. R. Akter dan Md. S. Islam. 2017. Characterization of bacterial pathogens from egg shell, egg yolk, feed and air samples of poultry houses. *Asian J. Med. Biol. Res.* 3(2): 168-174.
- Pires, P.G.S., P.D.S. Pires, K.M. Cardinal, A.F.R. Leuven, L. Kindlein, and I. Andretta. 2019. Effects of rice protein coatings combined or not with propolis on shelf life of eggs. *Poultry Science*. 98(9): 4196-4203.
- Pires, P.G., C. Bavaresco, P.D.S. Pires, K.M. Cardinal, A.F.R. Leuven, and I. Andretta. 2021. Development of an innovative green coating to reduce egg losses. *Cleaner Engineering and Techlonogy*. 2: 1-8.
- Plummer, D.T. 1987. An Introduction to Practical Biochemistry. London, New York, McGraw-Hill.
- Pribadi, A. dan M. E. Wiratmoko. 2019. Karakteristik madu lebah hutan (Apis dorsata fabr.) dari berbagai bioregion di Riau. *Jurnal Penelitian Hasil Hutan*. 37(3): 185-200.
- Primacella, M., N.C. Acevedo dan T. Wang. 2020. Effect of Freezing and Food Additives on The Rheological Properties of Egg Yolk. *Food Hydrocolloids*. 98:1-7.
- Qamer, S., F. Ahmad, F. Latif, S. S. Ali and A. R. Shakoori. 2008. Physicochemical analysis of Apis dorsata Honey from Terai Forests, Nepal. *Pakistan J. Zool.* 40(1): 53-58.
- Rahman, M.S. 2009. Food stability beyond water activity and glass transition: macro-micro region concept in the state diagram. *International Journal of Food Properties*. 12:726-740.
- Raikos, V., L. Campbell and S.R. Euston. 2006. Effects of source and sodium chloride on foaming properties of egg white proteins. *Food Research International*. 40: 347-355.
- Réhault-Godbert, S., Guyot. N. and Y. Nys. 2019. The golden egg: nutritional value, bioactivities, and emerging benefits for human health. *Nutrients*. 1(684): 1-26.
- Retno, M., Marliyati, S. A., Martianto, D., Madanjah, S., and Wibawan, I. W. T. 2020. Karakteristik dan beberapa kandungan zat gizi pada lima sampel madu yang beredar di supermarket. *Journal of Indonesian Nutrition Association*. 43 (1): 49-56.
- Rizal, B., A. Hintono dan Nurwanto. 2012. Pertumbuhan mikrobia pada telur pasca pasteurisasi. *Animal Agriculture Journal*. 1 (2): 208-218.



- Rosida, D.F., A.D. Priyanto dan D.W. Ristanti. 2022. Kajian penambahan madu dan pati kimpul (*Xanthosoma sagittifolium*) pada snack bar buah kering dan serelia. Jurnal Keteknikan Pertanian Tropis dan Biosistem. 10(3): 200-212.
- Rossi, M., E. Casiraghi, L. Primavesi, C. Pompei and A. Hidalgo. 2010. Functional properties of pasteurised liquid whole egg products as affected by the hygienic quality of the raw eggs. Food Science and Technology. 43:436-441.
- Sarofa, U dan W.L.P Dewi. 2019. Karakteristik marshmallow dari kulit pisang raja (*musa textilia*): kajian konsentrasi gelatin dan putih telur. Jurnal Teknologi Pangan. 13(1): 20-27.
- Satpathy, L., D. Dash, P. Sahoo, T.N. Anwar, and S.P. Parida. 2020. Quantitation of total protein content in some common edible food sources by lowry protein assay. Nanbioletters. 9(3):1275-1283.
- Schmidt, S.J. and A. J. Fontana. 2020. Water Activity Values of Select Food Ingredients and Products. Second Edition. Edited by Gustavo. John Wiley & Sons Inc.
- Setiawan, A.B., O. Rachmawan dan D.S. Sutardjo. 2015. Pengaruh penggunaan berbagai jenis kuning telur terhadap kestabilan emulsi, viskositas dan ph mayonnaise. Studentse-journal. 4(2).
- Sheng,L, M.Huang,J. Wang,Q.Xu,H.H.M. Hammad,M. Ma. 2018. A Study of storage impact on ovalbumin structure of chicken eggs.J. Food.Eng.219:1-7.
- Sholahuddin, M.A. 2020. Aplikasi madu sebagai bahan halal pengganti pengawet berfromalin produk fillet ikan pada masa transportasi. Jurnal Halal Product and Research. Vol 3(1): 9-18.
- Silva, G. R.D. L.D.M. Menezes, I.P. Lanza, D.D.D. Oliveira, C. A. Silva, R.W.T. Klein. D.C.S.D. Assis and S.D.V. Cancado. 2017. Evaluation of the alpha-amylase activity as an indicator of pasteurization efficiency and microbiological quality of liquid whole eggs. Poultry Science. 96:3375-3381.
- Silva M.S., Y. Rabadzhiev, M. R. Eller, I. Iliev, I. Ivanova, and W.C. Santana. 2017. Microorganisms in Honey. Honey Analysis. Intech Open. S233–S258.
- Singh, A., D. J. Geveke, D. R. Jones and E. D. Tilman. 2019. Can acceptable quality angel food cakes be made using pasteurized shell eggs? the effects of mixing factors on functional properties of angel food cakes. Food Science and Nutrition. 7: 987-996.
- Sirait, C.H. 1986. Telur dan Pengolahannya. Pusat Penelitian Pengembangan Peternakan, Bogor.
- Siregar, R.F., A. Hintono dan S. Mulyani. 2012. Perubahan sifat fungsional telur ayam ras pasca pasteurisasi. Animal Agriculture Journal. 1(1):521-528.



- Soekarto, S. T. 2013. *Teknologi Penanganan dan Pengolahan Telur*. Alfabeta,. Bandung.
- Souza, C.J. F. de and E.E.G. Rojas. 2012. Emulsion of systems containing egg yolk, polysaccharides and vegetable oil. Cienc. Agrotec. Lavras. 36(5):543-550.
- Suhandy, D., M. Yulia dan Kusumiyati. 2020. Klasifikasi madu berdasarkan jenis lebah (Apis dorsata versus Apis mellifera) menggunakan spektroskopi ultraviolet dan kemometrika. Jurnal Ilmu Pertanian Indonesia. 25(4):564-573.
- Suharyanto, N.B. Sulaiman, C.K.N. Zebua dan I.I. Arief. 2016. Kualitas Fisik, Mikrobiologis, dan Organoleptik Telur Konsumsi yang Beredar di Sekitar Kampus IPB, Darmaga, Bogor. Jurnal Ilmu Produksi dan Teknologi Hasil Peternakan. 4(2):275-279.
- Sukmawati, A. Noor and Firdaus. 2015. Quality analysis of honey Mallawa parameters based on physical chemistry. Ind. J. Chem. Res. 3:259-262.
- Sumarlin, L.O., A. Muawanah, P. Wardhani dan Masitoh. 2014. Aktivitas antikanker dan antioksidan madu di pasaran lokal indonesia. Jurnal Ilmu Pertanian Indonesia. 19(3):136-144.
- Sun, Y., Jin, H., Sun, H., and Sheng, L. 2020. A comprehensive identification of chicken egg white phosphoproteomics based on a novel digestion approach. Journal of Agricultural and Food Chemistry. 68(34): 9213-9222.
- Suradi, K. 2006. Perubahan Kualitas Telur Ayam Ras dengan Posisi Peletakan Berbeda selama waktu penyimpanan Suhu Refrigerasi. Jurnal Ilmu Ternak. Vol. 6 (2): 136-139.
- Syarifudin, A., R. Ekafitri, D.N.Surahman, dan S.K.D.F.A.Putri. 2015. Pengaruh penambahan telur pada kandungan proksimat, karakteristik aktivitas air bebas (a_w) dan tekstural snack bar berbasis pisang (*Musa paradisiaca*). Agritech. 35(1): 1-8.
- Techer, C., F. Baron and S. Jan. 2013. Microbial spoilage of eggs and egg products. World's Poultry Science. 69:1-6.
- UNECE. 2010. Standard EGG-2 Concerning Marketing and Commercial Quality Control of Egg Products. United Nations, New York and Geneva.
- Villa-Rojas, R., Zhu, M. J., Paul, N. C., Gray, P., Xu, J., and Shah, D. H. 2017. Biofilm forming *Salmonella* strains exhibit enhanced thermal resistance in wheat flour. Food Control. 73:689–695.
- Wahba, N.M., W.M. El-Sherief and M.M. Amin. 2014. The effect of different preservation methods on egg quality and validity. Assiut. Vet. Med. J. 60:42-48.



- Wang, M.P., X.W. Chen, J. Guo, J. Yang, J. M. Wang, and X.Q. Yang. 2019. Stabilization of foam and emulsion by subcritical water-treated soy protein: effect of aggregation state. *Food Hydrocoll.* 87:619–628.
- Wang, R., Y. Ma, Z. Ma, Q. Du, Y. Zhao and Y. Chi. 2020. Changes in gelation, aggregation and intermolecular forces in frozen-thawed egg yolks during freezing. *Food Hydrocolloids.* 108: 1-10.
- Wathoni, N. B. Soebagio dan T. Rusdiana. 2007. Efektivitas lecithin sebagai emulgator dalam sediaan emulsi minyak ikan. *Farmaka.* 5(2).
- Wei, X.U., Y. Dai, H. Wang, Q. Meng, P. Jiang, and M. Lei. 2019. Effect of frozen treatment on foaming and gelatinability of egg white liquid. *Food Ind.* 40:96–98.
- Wibowo, C.H., Sudjatinah, dan A. Sampurno. 2020. Perbandingan sifat fungsional putih telur cair pada penyimpanan selama 7 (tujuh) hari dengan dan tanpa penambahan asam benzoat. *Pengembangan Rekayasa dan Teknologi.* 16(1):1-8.
- Winarno, F. G. 1997. Kimia Pangan dan Gizi. Gramedia Pustaka Utama. Jakarta. 101-104.
- Wouters, A.G.B., I. Rombouts, E. Fierens, K. Brijs, C. Blecker, J.A. Delcour, B.S. Murray. 2018. Foaming and air-water interfacial characteristics of solutions containing both gluten hydrolysate and egg white protein. *Food Hydrocoll.* 77:176–186.
- Wulandari, Z. 2004. Sifat fisikokimia dan total mikrobia telur itik asin hasil teknik penggaraman dan lama penyimpanan yang berbeda. *Med. Pet.* 27 (2):38-45.
- Wulandari, D.D. 2017. Kualitas madu (keasaman, kadar air dan kadar gula pereduksi) berdasarkan perbedaan suhu penyimpanan. *Jurnal Kimia Riset.* Vol 2(1): 16-22.
- Wulandari, Z. dan I.I. Arief. 2022. Review: tepung telur ayam: nilai gizi, sifat fungsional dan manfaat. *Jurnal Ilmu Produksi dan Tenologi Hasil Peternakan.* 10(2): 62-68.
- Yousuf, B., and A.K. Srivastava. 2019. Impact of honey treatments and soy protein isolate-based coating on fresh cut pineapple during storage at 4°C. *Food Packaging and Shelf Life.* 21.
- Yusrawati, Nahariah, F.N. Yuliati and H.M.Ali. 2018. Effects honey on different levels of antioxidant activity and chemical of pasteurized eggs. 1st International Conference of Animal Science and Technology, Makasar, Indonesia.
- Yuwanta, T. 2010. Telur dan Kualitas Telur. Gadjah Mada University Press, Yogyakarta.
- Zelpina, E., S. Walyani, A.B. Niasono dan F. Hidayati. 2020. Dampak infeksi



UNIVERSITAS
GADJAH MADA

Karakteristik Fisiko-Kimia dan Mikrobiologis Telur Cair dengan Penambahan Madu Lebah Hutan (Apis dorsata) Selama Penyimpanan Dingin
Kade Wahyu Saputri, Nurliyani; Widodo
Universitas Gadjah Mada, 2023 | Diunduh dari <http://etd.repository.ugm.ac.id/>

Salmonella sp. dalam daging ayam dan produknya terhadap kesehatan masyarakat. Journal of Health Epidemiology and Communicable Disease. 6(1): 25-34.

Zhan, F., Li, J., Youssef, M. and L. Bin. 2021. Enhancement of foam stability parallelwith foamability of the foam stabilized by sodium caseinate-based complex: Octenyl succinate starch acting a dual role. Food Hydrocolloids. 113:106479.

Zhao, Q., L. Ding, M. Xia, X. Huang, K. Isobe, A. Handa and Z. Cai. 2021. Role of lysozyme on liquid egg white foaming properties: interface behavior, physicochemical characteristics and protein structure. Food Hydrocolloids. 120: 106876.

Zhu, J., D. Zhang, X. Zhou, Y. Cui, S. Jiao and X. Shi. 2021. Development of a pasteurization method based on radio frequency heating to ensure microbiological safety of liquid egg. Food Control. 123: 1-30