

DAFTAR PUSTAKA

- Abdulkadir, A. G., dan Jimoh, W. L. O. 2013. Comparative analysis of physico-chemical properties of extracted and collected palm oil and tallow. *ChemSearch Journal*. 4(2): 44-54.
- Almoselhy, R. I. (2020). Applications of differential scanning calorimetry (DSC) in oils and fats research. a review. *American Research Journal of Agriculture*. 6: 1-9.
- Anonymous. 2020. Tallow Quality Testing. Commodity Inspection Services. Diakses pada Juli 2023, dari <https://cis-controlunion.com/>
- AOAC. 1995. Official methods of analysis. Association of Official Analytical Chemists, Arlington, VA: AOAC International; 15th Ed.
- AOCS. 2009. Official methods and recommended practices of the American Oil Chemists' Society. Champaign, IL: American Oil Chemists' Society.
- Cerretani, L., A. Bendini, M. Rinaldo, M. Paciuli, S. Vecchio dan E. Chiavaro. 2012. DSC evaluation of extra virgin olive oil stability under accelerated oxidative test: effect of fatty acid composition and phenol content. *Journal of Oleo Science*. 6: 303-309.
- Chizoo, E., Ume, C. S., Esonye, M. C., Okafor, V. N., dan Ofoefule, A. U. 2017. Extraction of Nigerian beef tallow by wet rendering process and its characterization. *World News of Natural Sciences*. 15: 129-138.
- CODEX-STAN 211-1999 Alimentarius. 1999. CODEX standard for named animal fats. FAO/WHO.
- Darni, Y., Aryanti, A., Utami, H., Lismeri, L., dan Haviz, M. 2021. Kajian Awal Pembuatan Biofoam Berbahan Baku Campuran Pati dan Batang Sorgum. *Jurnal Teknologi dan Inovasi Industri*. 2(2): 13-19.
- Fitri, A. S., dan Fitriana, Y. A. N. 2020. Analisis Angka Asam pada Minyak Goreng dan Minyak Zaitun. *Sainteks*, 16(2). 115-119
- Flavia, P., Zorica, V., dan Delia, B. 2014. Effects of temperature and storage time on the quality of alimentary animal fats. *International Food Research Journal*. 21(4): 1507-1514.
- Guillaume, C., De Alzaa, F., dan Ravetti, L. 2018. Evaluation of chemical and physical changes in different commercial oils during heating. *Acta Scientific Nutritional Health*. 2(6): 2-11.
- Jayathilakan, K., Sultana, K., Radhakrishna, K., dan Bawa, A. S. 2012. Utilization of byproducts and waste materials from meat, poultry and fish processing industries: a review. *Journal of food science and technology*. 49(3): 278-293.

- Juita, Dlugogorski, B. Z., Kennedy, E. M., dan Mackie, J. C. 2013. Roles of peroxides and unsaturation in spontaneous heating of linseed oil. *Fire safety journal*. 61: 108-115.
- Karouw, S., dan Indrawanto, C. 2018. Perubahan mutu minyak kelapa dan minyak sawit selama penggorengan.
- Khan, I. T., Nadeem, M., Imran, M., Ajmal, M., dan Ali, S. 2018. Antioxidant activity, fatty acids characterization and oxidative stability of Gouda cheese fortified with mango (*Mangifera indica* L.) kernel fat. *Journal of food science and technology*. 55: 992-1002.
- Khoirunnisa, Z., A.S Wardana., dan Rauf, R. 2019. Angka asam dan peroksida minyak jelantah dari penggorengan lele secara berulang. *Jurnal Kesehatan*. 12 (2): 81-90.
- Kusnandar, F. 2010. *Kimia Pangan Komponen Makro*. Penerbit Dian Rakyat. Jakarta.
- Limmatvapirat, C., Limmatvapirat, S., Krongrawa, W., Ponphaiboon, J., Witchuchai, T., Jiranuruxwong, P., Theppitakpong, P., dan Pathomcharoensukchai, P. 2021. Beef tallow: Extraction, physicochemical property, fatty acid composition, antioxidant activity, and formulation of lotion bars. *Journal of Applied Pharmaceutical Science*. 11(09): 018-028.
- Lin, L. K., dan Tan, F. J. 2017. Influence of rendering methods on yield and quality of chicken fat recovered from broiler skin. *Asian-Australasian journal of animal sciences*. 30(6): 872.
- Mamuaja, C. F. 2017. *Lipida*. Unsrat Press. Manado.
- Marova, I., Szotkowski, M., Vanek, M., Rapta, M., Byrtusova, D., Mikheichyk, N., dan Shapaval, V. 2017. Utilization of animal fat waste as carbon source by carotenogenic yeasts—a screening study. *EuroBiotech J*. 1: 310-318.
- Murtiningrum, S. Ketaren, Suprihatin dan Kaseno. 2005. Ekstraksi minyak dengan metode wet rendering dari buah pandan (*Pandanus conoideus* L). *Jurnal Teknologi Industri Pertanian*, 15(1): 28-33.
- Nirmala, R. L. 2019. Pengaruh Katalis CaO Dari Cangkang Bekicot Pada Pembuatan Biodiesel Dari Lemak Sapi Dengan Proses Transesterifikasi. *Jurnal Crystal: Publikasi Penelitian Kimia dan Terapannya*. 1(01): 39-54.
- Ogori, A. F. 2020. Source, extraction and constituents of fats and oils. *Journal of Food Science and Nutrition*. 6(2). 100060.
- Purnamasari, E., Nurhasni, N., dan Zain, W. N. H. 2012. Nilai thiobarbituric acid (tba) dan kadar lemak dendeng daging kambing yang direndam dalam jus daun sirih (piper betle l.) Pada konsentrasi dan lama penyimpanan yang berbeda. *Jurnal Peternakan*. 9(2): 46-54.

- Santoso, U. 2017. Antioksidan Pangan. Gadjah Mada University Press. Yogyakarta.
- Sayyad, R., dan Ghomi, M. 2017. Evaluation of fatty acid profile, color characteristics, oxidative quality and stability of common Kilka (*Clupeonella cultriventris caspia*) oil obtained by various extraction techniques. *Journal of food science and technology* 54(6): 1377-1383.
- Sawangkeaw, R., dan Ngamprasertsith, S. 2013. A review of lipid-based biomasses as feedstocks for biofuels production. *Renewable and Sustainable Energy Reviews*. 25: 97-108.
- Setyani, T., dan Soenarno, M. S. 2020. Potensi Hasil Ikutan Ternak Sapi Pedaging Ketika Idul Adha di Sekolah Peternakan Rakyat Ngudi Rejeki, Kediri. *Jurnal Pusat Inovasi Masyarakat (PIM)*. 2(2): 215-219.
- Sharma, H., Giriprasad, R., dan Goswami, M. 2013. Animal fat-processing and its quality control. *J. Food Process. Technol.* 4(8): 1-5.
- Shurson, G. C., Kerr, B. J., dan Hanson, A. R. 2015. Evaluating the quality of feed fats and oils and their effects on pig growth performance. *Journal of animal science and biotechnology*. 6(1): 1-11.
- Suaniti, N. M., Manurung, M., dan Utari, N. M. M. 2017. Efek penambahan antioksidan ekstrak metanol kulit buah manggis (*Garcinia mangostana* L.) terhadap perubahan kadar FFA, nilai asam, dan nilai peroksida biodiesel. *Jurnal Kimia*. 11(1): 49-55.
- Tarladgis, B.G., A. M. Pearson, dan L.D. Jun. 1962. Chemistry of the 2-thiobarbituric acid test for determination of oxidative rancidity in foods. *J. Am. Oil Chem. Soc.*, 39 (1) : 34-39.
- Van Wetten, I. A., Van Herwaarden, A. W., Splinter, R., dan Van Ruth, S. M. 2014. Oil analysis by fast DSC. *Procedia Engineering*. 87: 280-283.
- Winarno, F.G. 1991. *Kimia Pangan dan Gizi*. Penerbit PT. Gramedia Pustaka Utama. Jakarta.
- Zhang, L., Yin, B., dan Rui, H. 2013. Effects of microwave *rendering* on the yield and characteristics of chicken fat from broiler abdominal fat tissue. *Journal of food science and technology*. 50(6): 1151-1157.