

## DAFTAR PUSTAKA

- Aaslyng, M. D., & Meinert, L. (2017). Meat flavour in pork and beef – From animal to meal. In *Meat Science* (Vol. 132, pp. 112–117). Elsevier BV. <https://doi.org/10.1016/j.meatsci.2017.04.012>
- Abdraimov, K., Onenc, A., & Serdaroglu, M. (2004). Effect of various additives to marinating baths on some properties of cattle meat. *European Food Research and Technology*, 218(2), 114–117. <https://doi.org/10.1007/s00217-003-0828-7>
- Adams, M. R. (2014). Acids and Fermentation. In *Food Safety Management* (pp. 467–479). Elsevier. <https://doi.org/10.1016/B978-0-12-381504-0.00019-6>
- Afgani, A. C., 2015. Kajian Penggunaan Asam Cair dan Garam Terhadap Beberapa Komponen Mutu dan Masa Simpan Ikan Kakap (*Ludjanussp*) Kering. Skripsi. Fakultas Teknologi Pangan dan Agroindustri. Universitas Mataram. Mataram.
- Aktaş, N., Aksu, M. I., & Kaya, M. (2003). The Effect of Organic Acid Marination On Tenderness, Cooking Loss and Bound Water Content Of Beef. *Journal of Muscle Foods*, 14(3), 181–194. <https://doi.org/10.1111/j.1745-4573.2003.tb00699.x>
- Aleson-Carbonell, L. & Fernández-López, Juana & Pérez-Álvarez, Jose & Kuri, Victor. (2005). Characteristics of beef burger as influenced by various type of lemon albedo. *Innovative Food Science & Emerging Technologies*. 6. 247-255. [10.1016/j.ifset.2005.01.002](https://doi.org/10.1016/j.ifset.2005.01.002).
- Andonegi, M., Caba, K., & Guerrero, P. (2020). Effect of citric acid on collagen sheets processed by compression. *Food Hydrocolloids*, 100, 105427. <https://doi.org/10.1016/j.foodhyd.2019.105427>.
- Aprilia, G. H. S., & Kim, H. S. (2022). Development of strategies to manufacture low-salt meat products – a review. In *Journal of Animal Science and Technology* (Vol. 64, Issue 2, pp. 218–234). Korean Society of Animal Science and Technology. <https://doi.org/10.5187/jast.2022.e16>
- Arshad, M. S., Sohaib, M., Ahmad, R. S., Nadeem, M. T., Imran, A., Arshad, M. U., Kwon, J.-H., & Amjad, Z. (2018). Ruminant meat flavor influenced by different factors with special reference to fatty acids. In *Lipids in Health and Disease* (Vol. 17, Issue 1). Springer Science and Business Media LLC. <https://doi.org/10.1186/s12944-018-0860-z>
- Astawan, M. (2004). *Kandungan Gizi Aneka Bahan Makanan*. Jakarta: PT Gedia.

- Augustyńska-Prejsnar, A., Kačániová, M., Ormian, M., Topczewska, J., & Sokołowicz, Z. (2023). Quality and Microbiological Safety of Poultry Meat Marinated with the Use of Apple and Lemon Juice. *International Journal of Environmental Research and Public Health*, 20(5), 3850. MDPI AG. <http://dx.doi.org/10.3390/ijerph20053850>
- Augustyńska-Prejsnar, A., Ormian, M., Hanus, P., Kluz, M., Sokołowicz, Z., & Rudy, M. (2019). Effects of Marinating Breast Muscles of Slaughter Pheasants with Acid Whey, Buttermilk, and Lemon Juice on Quality Parameters and Product Safety. *Journal of Food Quality*, 2019, 1-8. <https://doi.org/10.1155/2019/5313496>
- Augustyńska-Prejsnar, A., Sokołowicz, Z., Hanus, P., Ormian, M., & Kačániová, M. (2020). Quality and Safety of Marinating Breast Muscles of Hens from Organic Farming after the Laying Period with Buttermilk and Whey. *Animals*, 10(12), 2393. <https://doi.org/10.3390/ani10122393>
- Augustyńska-Prejsnar, Anna & Ormian, Małgorzata & Sokołowicz, Zofia & Rogowska, Anna. (2019). Effect of marinating broiler chicken meat with acid whey on product quality and consumer acceptance. *Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality*. 118. 125-136. 10.15193/zntj/2019/118/278.
- Bakhsh, A., Lee, S.-J., Lee, E.-Y., Hwang, Y.-H., & Joo, S.-T. (2021). Evaluation of Rheological and Sensory Characteristics of Plant-Based Meat Analog with Comparison to Beef and Pork. *Food Science of Animal Resources*, 41(6), 983–996. <https://doi.org/10.5851/kosfa.2021.e50>
- Barbanti, D., & Pasquini, M. (2005). Influence of cooking conditions on cooking loss and tenderness of raw and marinated chicken breast meat. *LWT - Food Science and Technology*, 38(8), 895–901. <https://doi.org/10.1016/j.lwt.2004.08.017>
- Barbut, S. (2015). *The science of poultry and meat processing*.
- Barbut, S., & Youssef, M. K. (2016). Effect of Gradual Heating and Fat/Oil Type on Fat Stability, Texture, Color, and Microstructure of Meat Batters. In *Journal of Food Science* (Vol. 81, Issue 9, pp. C2199–C2205). Wiley. <https://doi.org/10.1111/1750-3841.13420>
- Bekhit, A., Morton, J., Bhat, Z., & Kong, L. (2019). Meat colour: factors affecting colour stability (pp. 202–210). <https://doi.org/10.1016/B978-0-12-814026-0.21665-X>
- Benhammou, N., Bekkara, F. A., Kadifkova Panovska, T. (2009). Antioxidant activity of methanolic extracts and some bioactive compounds of *Atriplex halimus*. *Comptes Rendus Chimie*, 12(12): 1259–1266.

- Berlian, Z., Awalul, F., & Eka, A. 2016. Penggunaan Perasan Jeruk Nipis (*Citrus aurantifolia*) dalam Menghambat Bakteri *Escherichia coli* Pada Bahan Pangan. *J. Biolmi*, 2(1): 51-58.
- Birk, T., Gronlund, A. C., Christensen, B. B., Knochel, S., Lohse, K., & Rosenquist, H. (2010). Effect of Organic Acids and Marination Ingredients on the Survival of *Campylobacter jejuni* on Meat. *Journal of Food Protection*, 73(2), 258–265. <https://doi.org/10.4315/0362-028X-73.2.258>
- Bolumar, T., & Toepfl, S. (2016). Application of Shockwaves for Meat Tenderization. In *Innovative Food Processing Technologies* (pp. 231–258). Elsevier. <https://doi.org/10.1016/b978-0-08-100294-0.00009-2>
- Bowker BC, Callahan JA, Solomon MB. 2010. Effect of hydrodynamic pressure processing on the marination and meat quality of Turkey breast. *Poultry Sci* 89 : 1744-1749.
- Breslin, P. A. S. (2013). An Evolutionary Perspective on Food and Human Taste. *Current Biology*, 23(9), R409–R418. <https://doi.org/10.1016/j.cub.2013.04.010>
- Budianto, R., Armayanti, A. K., Mangalisu, A., Peternakan, P. S., Pertanian, F., & Sinjai, U. M. (2023). Tingkat Keempukan Daging Ayam Ras Petelur Dengan Marinasi Ekstrak Kulit Jeruk Bali. *Jurnal Agriovet*.
- Bulkaini, B., Mastuti, R., Wulandari, B. R. D., Maskur, M., & Kisworo, D. (2020). Physical Characteristics of Meat Chicken Cull Egg Sausage With The Addition Of Tapioca Flour. In *Jurnal Ilmu dan Teknologi Peternakan Indonesia (JITPI)*, Indonesian Journal of Animal Science and Technology (Vol. 6, Issue 2, p. 96). Universitas Mataram. <https://doi.org/10.29303/jitpi.v6i2.80>
- Burke, R.M. and F.J. Monahan. 2003. The tenderitation of shin beef using a citrus juice marinade. *Meat Sci*. 63: 161-168.
- Chang, H., Wang, Q., Zhou, G., Xu, X., & Li, C. (2010). Influence of Weak Organic Acids and Sodium Chloride Marination on Characteristics Of Connective Tissue Collagen and Textural Properties of Beef Semitendinosus Muscle. *Journal of Texture Studies*, 41, 279-301. <https://doi.org/10.1111/J.1745-4603.2010.00226.X>.
- Chanphai, P., & Tajmir-Riahi, H. A. (2020). Conjugation of citric acid and gallic acid with serum albumins: Acid binding sites and protein conformation. *Journal of Molecular Liquids*, 299, 112178. <https://doi.org/10.1016/j.molliq.2019.112178>
- Chen, Q. (2012). Co-Encapsulation of Fish Oil With Phytosterol Esters and Limonene. Thesis. University of Auckland.

- Chen, X., Yang, B., Li, Y., Luo, R., Zhang, M., Zhang, Q., Wang, J., LI, R., & Hu, L. (2023). Study on meat color stability of Qinchuan cattle during post-slaughter storage. In *Food Science and Technology* (Vol. 43). Fap UNIFESP (SciELO). <https://doi.org/10.1590/fst.101222>
- Christensen., S. Knochel., K. Lohse and H. Rosenquist. 2010. Effect of organic acids and marination ingredients on the survival of *Campylobacter jejuni* on meat. *Journal Food Protect*, 73(2): 258 – 265.
- Cobos, Á., & Díaz, O. (2014). Chemical Composition of Meat and Meat Products. In *Handbook of Food Chemistry* (pp. 1–32). Springer Berlin Heidelberg. [https://doi.org/10.1007/978-3-642-41609-5\\_6-1](https://doi.org/10.1007/978-3-642-41609-5_6-1)
- Coll Cardenas, F. J., & Olivera, D. F. (2016). Texture Changes in Meat during Storage. In *Reference Module in Food Science*. Elsevier. <https://doi.org/10.1016/b978-0-08-100596-5.03294-7>
- Cordeiro, T., Viegas, O., Silva, M., Martins, Z. E., Fernandes, I., Ferreira, I. M. dan Calhau, C. (2020). Inhibitory Effect of Vinegars on the Formation of Polycyclic Aromatic Hydrocarbons in Charcoal -Grilled Pork. *Meat science*, 167, 1 - 28.
- Cumbay, T. & Schneider, T. (2008). *BBQ Sauces, Rubs & Marinades For Dummies*. Wiley Publishing, Inc., Indianapolis, Indiana.
- Dashdorj, D., Amna, T., & Hwang, I. (2015). Influence of specific taste-active components on meat flavor as affected by intrinsic and extrinsic factors: an overview. *European Food Research and Technology*, 241(2), 157–171. <https://doi.org/10.1007/s00217-015-2449-3>
- Dijayanti, S. R., Rosyidi, D., & Evanuarini, H. (2021). Moisture, Fat and Fatty Acid Profile of Beef Dendeng in Malang City. In *Jurnal Ilmu dan Teknologi Hasil Ternak* (Vol. 16, Issue 1, pp. 32–41). Brawijaya University. <https://doi.org/10.21776/ub.jitek.2021.016.01.4>
- Disha, M., Hossain, M., Kamal, M., Rahman, M., & Hashem, M. (2021). Effect of Different Level of Lemon Extract on Quality and Shelf Life of Chicken Meatballs During Frozen Storage. In *SAARC Journal of Agriculture* (Vol. 18, Issue 2, pp. 139–156). Bangladesh Journals Online (JOL). <https://doi.org/10.3329/sja.v18i2.51115>
- Djenane, D., Ben Miri, Y., & Ariño, A. (2023). Use of Algerian Type Ras El-Hanout Spices Mixture with Marination to Increase the Sensorial Quality, Shelf Life, and Safety of Whole Rabbit Carcasses under Low-O<sub>2</sub> Modified Atmosphere Packaging. In *Foods* (Vol. 12, Issue 15, p. 2931). MDPI AG. <https://doi.org/10.3390/foods12152931>
- Duan, X., Yang, Z., Yang, J., Liu, F., Xu, X., & Pan, S. (2021). Structural and Emulsifying Properties of Citric Acid Extracted Satsuma Mandarin

Peel Pectin. Foods, 10(10), 2459.  
<https://doi.org/10.3390/foods10102459>

Ehsanur Rahman, S. M., Islam, S., Pan, J., Kong, D., Xi, Q., Du, Q., Yang, Y., Wang, J., Oh, D.-H., & Han, R. (2023). Marination ingredients on meat quality and safety—a review. *Food Quality and Safety*, 7. <https://doi.org/10.1093/fqsafe/fyad027>

Elias, M., Laranjo, M., Cristina Agulheiro-Santos, A., & Eduarda Potes, M. (2020). The Role of Salt on Food and Human Health. In *Salt in the Earth*. IntechOpen. <https://doi.org/10.5772/intechopen.86905>

Fencioglu, H., Oz, E., Turhan, S., Proestos, C., & Oz, F. (2022). The Effects of the Marination Process with Different Vinegar Varieties on Various Quality Criteria and Heterocyclic Aromatic Amine Formation in Beef *Steak*. In *Foods* (Vol. 11, Issue 20, p. 3251). MDPI AG. <https://doi.org/10.3390/foods11203251> Birk, T., A.C. Gronlund., B.B.

Fiorentini, M., Kinchla, A. J., & Nolden, A. A. (2020). Role of Sensory Evaluation in Consumer Acceptance of Plant-Based Meat Analogs and Meat Extenders: A Scoping Review. *Foods*, 9(9), 1334. <https://doi.org/10.3390/foods9091334>

Flores, M. (2018). Understanding the implications of current health trends on the aroma of wet and dry cured meat products. *Meat Science*, 144, 53–61. <https://doi.org/10.1016/j.meatsci.2018.04.016>

Garmyn, A. (2020). Consumer Preferences and Acceptance of Meat Products. In *Foods* (Vol. 9, Issue 6, p. 708). MDPI AG. <https://doi.org/10.3390/foods9060708>

Gök, V., & Bor, Y. (2016). Effect of Marination with Fruit and Vegetable Juice on the Some Quality Characteristics of Turkey Breast Meat. *Revista Brasileira de Ciência Avícola*, 18(3), 481–488. <https://doi.org/10.1590/1806-9061-2016-0225>

Gómez, I., Ibañez, F. C., & Beriain, M. J. (2019). Physicochemical and sensory properties of sous vide meat and meat analog products marinated and cooked at different temperature-time combinations. In *International Journal of Food Properties* (Vol. 22, Issue 1, pp. 1693–1708). Informa UK Limited. <https://doi.org/10.1080/10942912.2019.1666869>

Gómez, I., Janardhanan, R., Ibañez, F. C., & Beriain, M. J. (2020). The Effects of Processing and Preservation Technologies on Meat Quality: Sensory and Nutritional Aspects. *Foods*, 9(10), 1416. <https://doi.org/10.3390/foods9101416>

Gunawan, I.M.P., Sriyani, N.L.P., dan Wibawa, A.A.P.P. 2023. Kualitas Kimia Daging Sapi Bali yang Dimarinasi dalam Ekstrak Daun Kelor, Teh

Daun Kelor, dan Bubuk Daun Kelor. *Majalah Ilmiah Peternakan*. 26 (2) : 73-79.

Gyawali, R., & Ibrahim, S. A. (2016). Effects of hydrocolloids and processing conditions on acid whey production with reference to Greek yogurt. In *Trends in Food Science & Technology* (Vol. 56, pp. 61–76). Elsevier BV. <https://doi.org/10.1016/j.tifs.2016.07.013>

Haliza, P. N. (2018). Pemanfaatan ekstrak jeruk nipis (*Citrus aurantifolia* swingle) dalam menurunkan kadar lemak daging sapi. Disertasi. STIKES Insan Cendekia Medika.

Huff-Lonergan, E., & Lonergan, S. M. (2005). Mechanisms of water-holding capacity of meat: The role of postmortem biochemical and structural changes. *Meat Science*, 71(1), 194–204. <https://doi.org/10.1016/j.meatsci.2005.04.022>

Inguglia, E. S., Burgess, C. M., Kerry, J. P., & Tiwari, B. K. (2019). Ultrasound-Assisted Marination: Role of Frequencies and Treatment Time on the Quality of Sodium-Reduced Poultry Meat. *Foods*, 8(10), 473. <https://doi.org/10.3390/foods8100473>

Ismail, M.A., Chong, G.H., and Ismail-Fitry, M.R. 2018. Potential Effect of Averrhoa bilimbi(belimbing buluh) Marinades on Tenderizing the Buffalo Meat Compared to Actinidia chinensis(kiwifruit), Citrus limon(lemon)and Commercial Bromelain.*Journal of Science and Technology*. 10 (2) : 77-84.

Jama, N & Muchenje, Voster & Chimonyo, M. & Strydom, Phillip & Dzama, Kennedy & Raats, J.G.. (2008). Cooking loss components of beef from Nguni, Bonsmara and Angus steers. *African Journal of Agricultural Research*. 3. 416-420.

Jankowiak, H., Cebulska, A., & Bocian, M. (2021). The relationship between acidification (pH) and meat quality traits of polish white breed pigs. In *European Food Research and Technology* (Vol. 247, Issue 11, pp. 2813–2820). Springer Science and Business Media LLC. <https://doi.org/10.1007/s00217-021-03837-4>

Jariyah dan E. K. B. Susiloningsih. 2006. Pengaruh perendaman daging ayam dalam jus daun sirih terhadap daya simpan dendeng ayam. *Jurnal Protein*. 13:154-160.

Ježek, F., Kameník, J., Macharáčková, B., Bogdanovičová, K., & Bednář, J. (2019). Cooking of meat: effect on texture, cooking loss and microbiological quality – a review. In *Acta Veterinaria Brno* (Vol. 88, Issue 4, pp. 487–496). University of Veterinary and Pharmaceutical Sciences. <https://doi.org/10.2754/avb201988040487>



- Jumi, W., Mustiqawati, E., & Hamzah, H. (2023). Uji Kadar Vitamin C Bawang Dayak dan Bawang Merah Menggunakan Titrasi Iodimetri. *Jurnal Sains Dan Kesehatan*, 2(1), 32–37. <https://doi.org/10.57151/jsika.v2i1.155>
- Jurie, C., Ortigues-Marty, I., Picard, B., Micol, D., & Hocquette, J. F. (2006). The separate effects of the nature of diet and grazing mobility on metabolic potential of muscles from Charolais steers. *Livestock Science*, 104(1-2), 182-192.
- Karabagias, I. K. (2017). Volatile Compounds of Freshly Prepared Lemon Juice from the Region of Kalamata. *SM Analytical and Bioanalytical Techniques*, 2(2), 1–4. <https://doi.org/10.36876/smabt.1013>
- Karageorgou, A., Paveli, A., Goliomytis, M., Theodorou, G., Politis, I., & Simitzis, P. (2023). The Effects of Yoghurt Acid Whey Marination on Quality Parameters of Pork and Chicken Meat. *Foods*, 12(12), 2360. <https://doi.org/10.3390/foods12122360>
- Ke, S., Huang, Y., Decker, E. A., & Hultin, H. O. (2009). Impact of citric acid on the tenderness, microstructure and oxidative stability of beef muscle. *Meat Science*, 82(1), 113–118. <https://doi.org/10.1016/j.meatsci.2008.12.010>
- Kerth, Rhonda & Luckemeyer, Tanner & Miller, Chris & Adhikari, Koushik. (2023). Descriptive beef flavor and texture attributes relationships with consumer acceptance of US light beef eaters. *Meat Science*. 204. 109252. [10.1016/j.meatsci.2023.109252](https://doi.org/10.1016/j.meatsci.2023.109252).
- Khalafalla, F. A., Ali, F. H. M., Abdel-Azeem, A. H., Kassem, G. M. A., & Emara, M. M. T. (2010). Quality and acceptability of value-added beef burger. In *Journal of Veterinary Medical Research* (Vol. 20, Issue 1, pp. 181–187). Egypt's Presidential Specialized Council for Education and Scientific Research. <https://doi.org/10.21608/jvmr.2020.77598>
- Khalid, S., Akram, M. B., Khan, M. I., Siddique, Z., & Shoaib, M. (2019). Effects of Pre and Post Marination Aging on Quality of Meat. In *SSR Institute of International Journal of Life Sciences* (Vol. 5, Issue 1, pp. 2176–2183). Marwah Infotech. <https://doi.org/10.21276/ssr-ijls.2019.5.1.10>
- Khalid, W., Maggiolino, A., Kour, J., Arshad, M. S., Aslam, N., Afzal, M. F., Meghwar, P., Zafar, K.-W., De Palo, P., & Korma, S. A. (2023). Dynamic alterations in protein, sensory, chemical, and oxidative properties occurring in meat during thermal and non-thermal processing techniques: A comprehensive review. *Frontiers in Nutrition*, 9. <https://doi.org/10.3389/fnut.2022.1057457>
- Klimek-Szczykutowicz, Szopa, & Ekiert. (2020). Citrus limon (Lemon) Phenomenon—A Review of the Chemistry, Pharmacological

- Properties, Applications in the Modern Pharmaceutical, Food, and Cosmetics Industries, and Biotechnological Studies. In *Plants* (Vol. 9, Issue 1, p. 119). MDPI AG. <https://doi.org/10.3390/plants9010119>
- Krisnawan, A.H., Budiono, R., Sari, D.R., & Salim, W. (2018). Potensi Antioksidan Ekstrak Kulit dan Perasan Daging Buah Lemon (*Citrus Lemon*) Lokal dan Impor.
- Kumar, Y., Singh, P., Pandey, A., Tanwar, V. K., & Kumar, R. R. (2017). Augmentation of Meat Quality Attributes of Spent Hen Breast Muscle (Pectoralis Major) by Marination with Lemon Juice vis-a-vis Ginger Extract. *Journal of Animal Research*, 7(3), 523. <https://doi.org/10.5958/2277-940X.2017.00077.8>
- Lampe, R. (2015). *Flavorize: Great Marinades, Injections, Brines, Rubs, and Glazes*. Chronicle Books. San Fransisco.
- Lapase, O. (2016). Kualitas Fisik (Daya Ikat Air, Susut Masak, dan Keempukan) Daging Paha Ayam Sentul Akibat Lama Perebusan. *Students e-Journal*, 5(4). Diambil dari <https://jurnal.unpad.ac.id/ejournal/article/view/10205>
- Latoch, A. (2020). Effect of meat marinating in kefir, yoghurt and buttermilk on the texture and color of pork *steaks* cooked sous-vide. *Annals of Agricultural Sciences*, 65(2): 129–136.
- Latoch, A., Czarniecka-Skubina, E., & Moczowska-Wyrwisz, M. (2023). Marinades Based on Natural Ingredients as a Way to Improve the Quality and Shelf Life of Meat: A Review. *Foods*, 12(19), 3638. <https://doi.org/10.3390/foods12193638>
- Latoch, A., Moczowska-Wyrwisz, M., Salek, P., and Czarniecka-Skubina, E. 2023. Effect of Marinating in Dairy-Fermented Products and Sous-Vide Cooking on the Protein Profile and Sensory Quality of Pork Longissimus Muscle. *Foods*, 12 (17), 3257. <https://doi.org/10.3390/foods12173257>
- Lawless, H. T., Heymann, H., Lawless, H. T., & Heymann, H. (2010). Acceptance testing. *Sensory evaluation of food: Principles and practices*, 325-347.
- Lawrie. (2017). *Lawrie's Meat Science: The Eating Quality of Meat—IV Water-Holding Capacity and Juiciness*. (8th ed., 14th chapt., pp. 422-424). Woodhead Publishing.
- Lebert, A., & Daudin, J.-D. (2014). Modelling the distribution of aw, pH and ions in marinated beef meat. In *Meat Science* (Vol. 97, Issue 3, pp. 347–357). Elsevier BV. <https://doi.org/10.1016/j.meatsci.2013.10.017>



- Lee, B.; Park, C.H.; Kong, C.; Kim, Y.S.; Choi, Y.M. 2021. Muscle fiber and fresh meat characteristics of white-stripping chicken breasts, and its effects on palatability of sous-vide cooked meat. *Poultry Sci.*, 100, 101177
- Lestari, A. (2017). Pengaruh konsentrasi sari jeruk nipis (*Citrus aurantifolia*) sebagai perendam berbagai bagian daging kuda terhadap mutu fisik dan organoleptik. Skripsi. Universitas Padjadjaran, Prog Studi Peternakan.
- Lopes, S. M., da Silva, D. C., Tondo, E. C. (2022). Bactericidal effect of marinades on meats against different pathogens: a review. *Critical Reviews in Food Science and Nutrition*, 62(27): 7650–7658.
- M. Ibrahim, H., M. Hassan, I., & A.M. Hamed, A. (2018). Application of Lemon and Orange Peels in Meat Products: Quality and Safety. In *International Journal of Current Microbiology and Applied Sciences* (Vol. 7, Issue 04, pp. 2703–2723). Excellent Publishers. <https://doi.org/10.20546/ijcmas.2018.704.309>
- Mancini, R. A., & Hunt, M. C. (2005). Current research in meat color. In *Meat Science* (Vol. 71, Issue 1, pp. 100–121). Elsevier BV. <https://doi.org/10.1016/j.meatsci.2005.03.003>
- Mancini, S., Mattioli, S., Nuvoloni, R., Pedonese, F., Dal Bosco, A., & Paci, G. (2020). Effects of Garlic Powder and Salt on Meat Quality and Microbial Loads of Rabbit Burgers. In *Foods* (Vol. 9, Issue 8, p. 1022). MDPI AG. <https://doi.org/10.3390/foods9081022>
- Mao, J., Wang, X., Chen, H., Zhao, Z., Liu, D., Zhang, Y., & Nie, X. (2024). The Contribution of Microorganisms to the Quality and Flavor Formation of Chinese Traditional Fermented Meat and Fish Products. *Foods*, 13(4), 608. <https://doi.org/10.3390/foods13040608>
- Mardhika, H., Dwiloka, B., & Etza Setiani, B. (2020). Pengaruh Berbagai Metode Thawing Daging Ayam Petelur Afkir Beku terhadap Kadar Protein, Protein Terlarut dan Kadar Lemak *Steak* Ayam Effects of Various Methods of Frozen Post-Laying Hens on The Protein Levels, Dissolved Protein and Fat Content of Chicken *Steak*. In *Jurnal Teknologi Pangan* (Vol. 4, Issue 1). [www.ejournal-s1.undip.ac.id/index.php/tekpangan](http://www.ejournal-s1.undip.ac.id/index.php/tekpangan).
- Martinez, H. A., Miller, R. K., Kerth, C., & Wasser, B. E. (2023). Prediction of beef tenderness and juiciness using consumer and descriptive sensory attributes. In *Meat Science* (Vol. 205, p. 109292). Elsevier BV. <https://doi.org/10.1016/j.meatsci.2023.109292>
- Masrikhiyah, R. (2021). Retensi Kadar Gluten Cookies Substitusi Tepung Mocaf (Modified Cassava Flour). In *Jurnal Ilmu Pangan dan Hasil*

- Pertanian (Vol. 5, Issue 1, pp. 20–25). Universitas PGRI Semarang.  
<https://doi.org/10.26877/jiphp.v5i1.8485>
- Merthayasa, J., Suada, I., & Agustina, K. (2015). Daya Ikat Air, pH, Warna, Bau dan Tekstur Daging Sapi Bali dan Daging Wagyu. *Indonesia Medicus Veterinus*. Retrieved from <https://ojs.unud.ac.id/index.php/imv/article/view/15438>
- Mills, E. (2014). ADDITIVES | Extenders. In *Encyclopedia of Meat Sciences* (pp. 1–6). Elsevier. <https://doi.org/10.1016/b978-0-12-384731-7.00108-2>
- Mohamad Yusop, S., OSullivan, M., Kerry, J., & Kerry, J. (2010). Effect of marinating time and low pH on marinade performance and sensory acceptability of poultry meat. *Meat Science*, 85, 657–663. <https://doi.org/10.1016/j.meatsci.2010.03.020>
- Mottram, D. S. (1998). Flavour formation in meat and meat products: a review. *Food Chemistry*, 62(4), 415–424. [https://doi.org/10.1016/S0308-8146\(98\)00076-4](https://doi.org/10.1016/S0308-8146(98)00076-4)
- Nishimura, T. (2010). The role of intramuscular connective tissue in meat texture. In *Animal Science Journal* (Vol. 81, Issue 1, pp. 21–27). Wiley. <https://doi.org/10.1111/j.1740-0929.2009.00696.x>
- Northcutt, J. K., Smith, D. P., & Buhr, R. J. (2000). Effects of Bruising and Marination on Broiler Breast Fillet Surface Appearance and Cook Yield. *Journal of Applied Poultry Research*, 9(1), 21–28. <https://doi.org/10.1093/japr/9.1.21>
- Nuraini, H., Mahmudah, M., Winarto, A., & Sumantri, C. (2013). Histomorphology and Physical Characteristics of Buffalo Meat at Different Sex and Age. *Media Peternakan*, 36(1), 6–13. <https://doi.org/10.5398/medpet.2013.36.1.6>
- Nurwantoro, V. B., Legowo, A. M., & Purnomoadi, A. (2012). Pengolahan Daging Dengan Sistem Marinasi Untuk Meningkatkan Keamanan Pangan Dan Nilai Tambah. *J. Wartazoa*, 2(22), 72–78.
- Oktafa, H., Prayitno, A. H., & Handayani, H. T. (2023). Quality of Physical and Sensory of Super-native Chicken Breast Marinated with Herbs and Spices with Different Levels of Marination Concentration. *Jurnal Ilmu Ternak Dan Veteriner*, 28(1), 76–85. <https://doi.org/10.14334/jitv.v28i1.3092>
- Olivera, D. F., Bambicha, R., Laporte, G., Cárdenas, F. C., & Mestorino, N. (2012). Kinetics of colour and texture changes of beef during storage. In *Journal of Food Science and Technology* (Vol. 50, Issue 4, pp. 821–825). Springer Science and Business Media LLC. <https://doi.org/10.1007/s13197-012-0885-7>

- Özcan, A. U., & Bozkurt, H. (2015). Physical and Chemical Attributes of a Ready-to-Eat Meat Product during the Processing: Effects of Different Cooking Methods. In *International Journal of Food Properties* (Vol. 18, Issue 11, pp. 2422–2432). Informa UK Limited. <https://doi.org/10.1080/10942912.2014.982256>
- Park, C.H.; Lee, B.; Oh, E.; Kim, Y.S.; Choi, Y.M. 2020. Combined effects of sous-vide cooking conditions on meat and sensory quality characteristics of chicken breast meat. *Poultry Sci.* 99, 3286–3291.
- Patria, D. G., Prayitno, S. A., Utami, D. R., Kalahal, S. P., & Lin, J. (2024). Production of high moisture textured tempeh (fermented soy) protein by single screw cooking extrusion and evaluation of its physicochemical properties and sensory attributes. *International Journal of Food Science & Technology*, 59(2), 925–938. <https://doi.org/10.1111/ijfs.16852>
- Patriani, P., & Hafid, H. (2021). The Effectiveness of Gelugur acid (*Garcinia atroviridis*) Marinade on the Physical Quality of Culled Chicken Meat. In *Jurnal Ilmu dan Teknologi Hasil Ternak* (Vol. 16, Issue 2, pp. 105–116). Brawijaya University. <https://doi.org/10.21776/ub.jitek.2021.016.02.4>
- Patriani, P., Wahyuni, T. H. dan Sari, T. V. (2021). Effect of gelugur acid extract (*garcinia atroviridis*) on the physical quality of culled chicken meat at different shelf life. In *IOP Conference Series: Earth and Environmental Science* (Vol. 782, No. 2, pp. 022092). IOP Publishing.
- Peng, Y., Zhang, Z., Wang, C., Zhang, W., Peng, Z., & Zhang, Y. (2023). Influences of citrus aurantium juice immersion and resonant vibration on the instrumental properties of different cuts from yak carcasses. *LWT*, 181, 114734. <https://doi.org/10.1016/j.lwt.2023.114734>
- Poveda-Arteaga, A., Krell, J., Gibis, M., Heinz, V., Terjung, N., & Tomasevic, I. (2023). Intrinsic and Extrinsic Factors Affecting the Color of Fresh Beef Meat—Comprehensive Review. *Applied Sciences*, 13(7), 4382. <https://doi.org/10.3390/app13074382>
- Poveda-Arteaga, A., Krell, J., Gibis, M., Heinz, V., Terjung, N., & Tomasevic, I. (2023). Intrinsic and Extrinsic Factors Affecting the Color of Fresh Beef Meat—Comprehensive Review. *Applied Sciences*, 13(7), 4382. MDPI AG. Retrieved from <http://dx.doi.org/10.3390/app13074382>
- Prayitno, A., Asrianto, N., Utomo, B., Respati, A., Ningsih, N., Rahmasari, R., Muhamad, N., Meswari, R., Irawan, A., Putra, Y., Agustin, M., & Ramadhanti, F. (2023). Reviu: Aplikasi bahan marinasi terhadap kualitas daging unggas. <https://doi.org/10.25047/animpro.2023.546>

- Puputti, S., Aisala, H., Hoppu, U., & Sandell, M. (2019). Factors explaining individual differences in taste sensitivity and taste modality recognition among Finnish adults. *Journal of Sensory Studies*, 34(4). <https://doi.org/10.1111/joss.12506>
- Purslow, P. P., Oiseth, S., Hughes, J., & Warner, R. D. (2016). The structural basis of cooking loss in beef: Variations with temperature and ageing. In *Food Research International* (Vol. 89, pp. 739–748). Elsevier BV. <https://doi.org/10.1016/j.foodres.2016.09.010>
- Ramanathan, R., Mancini, R. A., Dady, G. A., & Van Buiten, C. B. (2013). Effects of succinate and pH on cooked beef color. In *Meat Science* (Vol. 93, Issue 4, pp. 888–892). Elsevier BV. <https://doi.org/10.1016/j.meatsci.2012.12.007>
- Ripoll, G., & Panea, B. (2022). *Carcass and Meat Quality in Ruminants* (G. Ripoll & B. Panea, Eds.). MDPI. <https://doi.org/10.3390/books978-3-0365-5981-0>
- Rodas-González, A., Huerta-Leidenz, N., Jerez-Timaure, N., & Miller, M. F. (2009). Establishing tenderness thresholds of Venezuelan beef steaks using consumer and trained sensory panels. In *Meat Science* (Vol. 83, Issue 2, pp. 218–223). Elsevier BV. <https://doi.org/10.1016/j.meatsci.2009.04.021>
- Rohman, F., Eny, R., dan Arifin, H. D. 2015. Pengaruh dosis dan lamaperendaman ekstrak nanas (*Ananas comosus* L. Merr) terhadap kualitas fisik daging dada ayam petelur afkir. *Jurnal SuryaAgritama*. 4(1):35-42.
- Rostamani, M., Baghaei, H., & Bolandi, M. (2021). Prediction of top round beef meat tenderness as a function of marinating time based on commonly evaluated parameters and regression equations. *Food Science & Nutrition*, 9(9), 5006–5015. <https://doi.org/10.1002/fsn3.2454>
- Rr Riyanti and Dian Septinova, R. A. H. (2019). Pengaruh Perendaman Daging Sapi dalam Berbagai Konsentrasi Blend Jahe (*Zingiber Officinale* Roscoe) terhadap pH, Daya Ikat Air, dan Susut Masak. *Jurnal Riset dan Inovasi Peternakan* (*Journal of Research and Innovation of Animals*), 3(1), 31-37. Retrieved from <https://jrip.fp.unila.ac.id/index.php/JRIP/article/view/36>
- Rusdimansyah, R., & Khasrad, K. (2012). Kualitas Fisik Daging Sapi Peranakan Simmental dengan Perlakuan Stimulasi Listrik dan Lama Pelayuan yang Berbeda. In *Jurnal Peternakan Indonesia* (*Indonesian Journal of Animal Science*) (Vol. 14, Issue 3, p. 454). Universitas Andalas. <https://doi.org/10.25077/jpi.14.3.454-460.2012>

- Sandesh Suresh, K., & Kudre, T. G. (2022). Advances in meat processing technologies and product development. In *Research and Technological Advances in Food Science* (pp. 61–89). Elsevier. <https://doi.org/10.1016/b978-0-12-824369-5.00002-6>
- Santos, D. I., Fraqueza, M. J., Pissarra, H., Saraiva, J. A., Vicente, A. A., & Moldão-Martins, M. (2020). Optimization of the Effect of Pineapple By-Products Enhanced in Bromelain by Hydrostatic Pressure on the Texture and Overall Quality of Silverside Beef Cut. *Foods*, 9(12), 1752. <https://doi.org/10.3390/foods9121752>
- Saputri, D., Septinova, D., Wanniatie, V., & Riyanti, R. (2022). Pengaruh Lama Marinasi dengan Air Kelapa Terfermentasi terhadap Komposisi Kimia Daging Broiler. *Jurnal Riset dan Inovasi Peternakan (Journal of Research and Innovation of Animals)*, 6(2), 199–206. <https://doi.org/10.23960/jrip.2022.6.2.199-206>
- Sari, T. V., Zalukhu, P., & Mirwandhono, R. E. (2021). Water content, pH and cooking loss of broiler meat with garlic-based herbs solution on drinking water. In B. Bhandari, U. Santoso, Ardiansyah, E. Julianti, E. Yusraini, N. D. M. Romauli, A. Hilman, K. N. Sinamo, E. Syahputra Harahap, & S. Addina (Eds.), *E3S Web of Conferences* (Vol. 332, p. 01011). EDP Sciences. <https://doi.org/10.1051/e3sconf/202133201011>
- Sengun, I. Y., Turp, G. Y., Cicek, S. N., Avci, T., Ozturk, B. dan Kilic, G. (2021). Assessment of The Effect of Marination With Organic Fruit Vinegars on Safety and Quality of Beef. *International Journal of Food Microbiology*, 336, 108904.
- Serdaroglu, M. (2006). The characteristics of beef patties containing different levels of fat and oat flour. *International Journal of Food Science & Technology*, 41(2), 147–153. <https://doi.org/10.1111/j.1365-2621.2005.01041.x>
- Serdaroğlu, M., Abdraimov, K., & Önenç, A. (2007). The Effects Of Marinating With Citric Acid Solutions And Grapefruit Juice On Cooking And Eating Quality Of Turkey Breast. *Journal of Muscle Foods*, 18(2), 162–172. <https://doi.org/10.1111/j.1745-4573.2007.00074.x>
- Sheard, P.R. and A. Tali. (2004). Injection of Salt, Tripolyphosphate and Bicarbonate Marinade Solutions to Improve The Yield and tenderness of Cooked Pork Loin. *Meat Sci* Vol. 68:305–311.
- Shen, Y., Hong, S., & Li, Y. (2022). Pea protein composition, functionality, modification, and food applications: A review. In *Emerging Sources and Applications of Alternative Proteins* (pp. 71–127). Elsevier. <https://doi.org/10.1016/bs.afnr.2022.02.002>

- Šimat, V., Mićunović, A., Bogdanović, T., Listeš, I., Generalić Mekinić, I., Hamed, I., & Skroza, D. (2019). The Impact of Lemon Juice on The Marination of Anchovy (*Engraulis Encrasicolus*): Chemical, Microbiological and Sensory Changes. *Italian Journal of Food Science*, 31, 604–617. <https://doi.org/10.14674/IJFS-1318>
- Sipos, L., Nyitrai, Á., Szabó, D., Urbán, Á., & Nagy, B. V. (2021). Former and potential developments in sensory color masking – Review. *Trends in Food Science & Technology*, 111, 1–11. <https://doi.org/10.1016/j.tifs.2021.02.050>
- SNI 3932:2008. Mutu Karkas dan Daging Sapi. BSN. Jakarta.
- Soeharsono, M. . (1989). *Biokimia*. Yogyakarta: Gadjah Mada University Press.
- Soeparno. 2005. *Ilmu dan teknologi daging cetakan keempat*. Gadjah Mada University Press. Yogyakarta.
- Soeparno. 2009. *Ilmu dan Teknologi Daging*. Yogyakarta (ID): Gadjah Mada University Press.
- Soeparno. 2011. *Ilmu dan teknologi daging*. Gadjah Mada Universitas Press. Yogyakarta.
- Soeparno. 2015. *Ilmu dan Teknologi Daging*. Cetakan ke-2. Gadjah Mada University press. Yogyakarta.
- Soncu, E. D., Kolsarici, N., Cicek, N., Ozturk, G. S., Akoglu, I. T., & Arici, Y. kasko. (2015). The Comparative Effect of Carrot and Lemon Fiber as a Fat Replacer on Physico-chemical, Textural, and Organoleptic Quality of Low-fat Beef Hamburger. *Korean Journal for Food Science of Animal Resources*, 35(3), 370–381. <https://doi.org/10.5851/kosfa.2015.35.3.370>
- Souza, C. M., Boler, D. D., Clark, D. L., Kutzler, L. W., Holmer, S. F., Summerfield, J. W., Cannon, J. E., Smit, N. R., McKeith, F. K., & Killefer, J. (2011). The effects of high pressure processing on pork quality, palatability, and further processed products. In *Meat Science* (Vol. 87, Issue 4, pp. 419–427). Elsevier BV. <https://doi.org/10.1016/j.meatsci.2010.11.023>
- Stanisławczyk, R., Rudy, M., Gil, M., Duma-Kocan, P., Dziki, D., & Rudy, S. (2020). The Effect of Citric Acid, NaCl, and CaCl<sub>2</sub> on Qualitative Changes of Horse Meat in Cold Storage. *Processes*, 8(9), 1099. <https://doi.org/10.3390/pr8091099>
- Sukumaran, A. T., Coatney, K., Ellington, J., Holtcamp, A. J., Schilling, M. W., & Dinh, T. T. N. (2019). Consumer Acceptability and Demand for Cooked Beef Sausage Formulated With Pre- and Post-Rigor



- Deboned Beef. In *Meat and Muscle Biology* (Vol. 3, Issue 1). Iowa State University. <https://doi.org/10.22175/mmb2019.03.0008>
- Sunardi, S., & Ningrum, P. E. (2022). Pengaruh Penambahan Ekstrak Jeruk Nipis (*Citrus aurantifolia*) terhadap Penurunan Cemaran Logam Timbal dalam Ikan Bandeng (*Chanos chanos*). In *IJCA (Indonesian Journal of Chemical Analysis)* (Vol. 5, Issue 2, pp. 68–77). Universitas Islam Indonesia (Islamic University of Indonesia). <https://doi.org/10.20885/ijca.vol5.iss2.art1>
- Suryanti, U., V.P. Bintoro., U. Atmomarsono, and Y.B. Pramono. 2015. Physical Characteristics of Culled Magelang Duck Meat affected By Aging And Marination in Ginger Extract. *Journal Indonesian Tropical Animal Agriculture*. 40(2):107- 114.
- Suryati, T., Arief, I.I., & Polii, B.N. (2008). Korelasi dan Kategori Keempukan Daging Berdasarkan Hasil Pengujian Menggunakan Alat dan Panelis.
- Tapotobun, AM, Nanlohy, E., & Louhenapessy, J. 2008. Efek Waktu Pemanasan terhadap Mutu Presto Beberapa Jenis Ikan, Ichthyos, 7(2), 65 – 70.
- Tarigan, O.J., Lestari,S., dan Widiastuti, I. 2016. Pengaruh Jenis Asam dan Lama Marinasi Terhadap Karakteristik Sensoris, Mikrobiologis, dan Kimia Naniura Ikan Nila (*Oreochromis Niloticus*).*Jurnal Teknologi Hasil Perikanan*, 5 (2) : 112-122.
- Thariq, A. S., Swastawati, F., & Surti, T. (2014). Pengaruh Perbedaan Konsentrasi Garam pada Peda Ikan Kembung (*Rastrelliger Neglectus*) terhadap Kandungan Asam Glutamat Pemberi Rasa Gurih (Umami). *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*, 3(3), 104-111.
- Trisnawati, I., Hersoelistyorini, W., & Nurhidajah, N. (2019). Tingkat Kekeruhan Kadar Vitamin C dan Aktivitas Antioksidan Infused Water Lemon Dengan Variasi Suhu Dan Lama Perendaman. In *Jurnal Pangan dan Gizi* (Vol. 9, Issue 1, p. 27). LPPM Universitas Muhammadiyah Semarang. <https://doi.org/10.26714/jpg.9.1.2019.27-38>
- Unal, K., Alagöz, E., Çelik, İ., & C. Sarıçoban (2022) Marination with citric acid, lemon, and grapefruit affects the sensory, textural, and microstructure characteristics of poultry meat, *British Poultry Science*, 63:1, 31-38, DOI: 10.1080/00071668.2021.1963674
- Van Buren, J. B., Puga, K. J., Hoffman, K. C., Nasados, J. A., Bass, P. D., & Colle, M. J. (2023). Water binders in beef patties increase yield and extend shelf life. In *Translational Animal Science* (Vol. 7, Issue 1). Oxford University Press (OUP). <https://doi.org/10.1093/tas/txad091>

- Van, H., Hwang, I., Jeong, D., & Touseef, A. (2012). Principle of Meat Aroma Flavors and Future Prospect. In Latest Research into Quality Control. InTech. <https://doi.org/10.5772/51110>
- Wahyuni, D., Setiyono, dan Supadmo. 2012. Pengaruh penambahan angkak dan kombinasi filler tepung terigu dan tepung ketela rambat terhadap kualitas sosis sapi. *Buletin Peternakan*. 36(3): 181-192.
- Wahyuni, D., Yosi, F., & Muslim, G. (2019). Kualitas Sensoris Daging Kambing yang Dimarinasi menggunakan Larutan Mentimun (*Cucumis Sativus* L.). In *Jurnal Peternakan Sriwijaya* (Vol. 8, Issue 1, pp. 14–20). Universitas Sriwijaya - Pusat Inovasi Pembelajaran Unsri. <https://doi.org/10.33230/jps.8.1.2019.9173>
- Warner, R. D. (2017). The Eating Quality of Meat—IV Water-Holding Capacity and Juiciness. In *Lawrie's Meat Science* (pp. 419–459). Elsevier. <https://doi.org/10.1016/b978-0-08-100694-8.00014-5>
- Warner, R. D. (2022). Measurements of water-holding capacity and color: objective and subjective. In *Reference Module in Food Science*. Elsevier. <https://doi.org/10.1016/b978-0-323-85125-1.00072-7>
- Warner, R. D. (2023). The eating quality of meat: IV—Water holding capacity and juiciness. In *Lawrie's Meat Science* (pp. 457–508). Elsevier. <https://doi.org/10.1016/b978-0-323-85408-5.00008-x>
- Warris. 2000. *Meat Science an Introductory Text*. CABI Publishing, Bristol.
- Wen, C., Wang, D., Zhang, Z., Liu, G., Liang, L., Liu, X., Zhang, J., Li, Y., & Xu, X. (2023). Intervention Effects of Deer-Tendon Collagen Hydrolysates on Osteoporosis In Vitro and In Vivo. *Molecules*, 28(17), 6275. <https://doi.org/10.3390/molecules28176275>
- Weston, A. R., Rogers, R. W., & Althen, T. G. (2002). Review: The Role of Collagen in Meat Tenderness. In *The Professional Animal Scientist* (Vol. 18, Issue 2, pp. 107–111). American Registry of Professional Animal Scientists. [https://doi.org/10.15232/s1080-7446\(15\)31497-2](https://doi.org/10.15232/s1080-7446(15)31497-2)
- Xia, C., Wen, P., Yuan, Y., Yu, X., Chen, Y., Xu, H., Cui, G., & Wang, J. (2021). Effect of roasting temperature on lipid and protein oxidation and amino acid residue side chain modification of beef patties. *RSC Advances*, 11(35), 21629–21641. <https://doi.org/10.1039/D1RA03151A>
- Yang, J., & Lee, J. (2019). Application of Sensory Descriptive Analysis and Consumer Studies to Investigate Traditional and Authentic Foods: A Review. *Foods*, 8(2), 54. <https://doi.org/10.3390/foods8020054>
- Yasmin, A.P., Pratama, A. & Suryaningsih, L. (2023). Pengaruh Marinasi Berbagai Konsentrasi Sari Jeruk Nipis (*Citrus Aurantifolia*) Terhadap

Sifat Fisik (pH, Keempukan, Daya Ikat Air, dan Susut Masak) Daging Kerbau Beku. *Jurnal Teknologi Hasil Peternakan*, 4(1): 1-11.

Yasmin, Putri. (2023). Aktivitas Antioksidan dan Antimikroba Edible Coating dari Gelatin Kulit Ikan Patin dengan Penambahan Kappa Karagenan dan Minyak Atsiri Bawang Putih. Sarjana thesis, Universitas Brawijaya.

Young W. Park. (2008). *Moisture and Water Activity from: Handbook of Processed Meats and Poultry Analysis* CRC Press

Yusop SM, O'Sullivan MG, Kerry JF, Kerry JP. 2010. Effect of marinating time and low pH on marinas performance and sensory acceptability of poultry meat. *Meat Sci* 85: 657-663. DOI: 10.1016/j.meatsci.2010.03.020.

Yusop, S. M., O'Sullivan, M. G., Kerry, J. F., & Kerry, J. P. (2012). Influence of processing method and holding time on the physical and sensory qualities of cooked marinated chicken breast fillets. *LWT - Food Science and Technology*, 46(1), 363–370. <https://doi.org/10.1016/j.lwt.2011.08.007>

Zmudzińska, A., Bigorowski, B., Banaszak, M., Roślewska, A., Adamski, M., & Hejdysz, M. (2020). The Effect of Diet Based on Legume Seeds and Rapeseed Meal on Pig Performance and Meat Quality. In *Animals* (Vol. 10, Issue 6, p. 1084). MDPI AG. <https://doi.org/10.3390/ani10061084>

Żochowska-Kujawska, J., Kotowicz, M., Lachowicz, K., & Sobczak, M. (2017). Influence of marinades on shear force, structure and sensory properties of home-style jerky. In *Acta Scientiarum Polonorum Technologia Alimentaria* (Vol. 16, Issue 4, pp. 413–420). Uniwersytet Przyrodniczy w Poznaniu (Poznan University of Life Sciences). <https://doi.org/10.17306/j.afs.0508>

Żochowska-Kujawska, J., Lachowicz, K., & Sobczak, M. (2012). Effects of fibre type and kefir, wine lemon, and pineapple marinades on texture and sensory properties of wild boar and deer longissimus muscle. *Meat Science*, 92(4), 675–680. <https://doi.org/10.1016/j.meatsci.2012.06.020>

Zulfahmi, M., Pramono., Y. Budi., Hintono., dan Antonius. 2013. Pengaruh Marinasi Ekstrak Kulit Nenas (*Ananas comocu*L. Merr) Pada Daging Itik Tegal Betina Afkir Terhadap Kualitas Keempukan dan Organoleptik. *Jurnal Pangan dan Gizi*. 04(08).