

## DAFTAR PUSTAKA

- Abo Elsoud, M.M. & El Kady, E.M., 2019. Current trends in fungal biosynthesis of chitin and chitosan. *Bulletin of the National Research Centre*, 43(1), pp.1-12.
- Afrin, F.; Rasul, M.G.; Khan, M.; Akter, T.; Yuan, C.; Azad Shah, A.K.M. 2021. Optimization of chitosan concentration on the quality and shelf life of frozen rohu (*Labeo rohita*) Fillets. *Squalen Bull. Mar. Fish. Postharvest Biotechnol.* 16, 1–9.
- AOAC International. 2005. *Official Methods of Analysis of AOAC International*. 18th Edition. Gaithersburg, MD, USA: AOAC International.
- Aranaz, I., Alcántara, A.R., Civera, M.C., Arias, C., Elorza, B., Heras Caballero, A. & Acosta, N., 2021. Chitosan: An overview of its properties and applications. *Polymers*, 13(19), p.3256.
- Aranda-Martinez, A., Lopez-Moya, F. & Lopez-Llorca, L.V., 2016. Cell wall composition plays a key role on sensitivity of filamentous fungi to chitosan. *Journal of Basic Microbiology*, 56(10), pp.1059-1070.
- Ardean, C., Davidescu, C.M., Nemeş, N.S., Negrea, A., Ciopec, M., Duteanu, N., Negrea, P., Duda-Seiman, D. & Musta, V., 2021. Factors influencing the antibacterial activity of chitosan and chitosan modified by functionalization. *International journal of molecular sciences*, 22(14), p.7449.
- Aref, S., Habiba, R., Morsy, N., Abdel-Daim, M. & Zayet, F., 2022. Improvement of the shelf life of grey mullet (*Mugil cephalus*) fish steaks using edible coatings containing chitosan, nanochitosan, and clove oil during refrigerated storage. *Food Production, Processing and Nutrition*, 4(1), p.27.
- Arifin, M. H., Nurparidah, O., Suharto, S. & Sumardinto, S., 2023. Pengaruh konsentrasi larutan kitosan dan lama penyimpanan terhadap karakteristik mikrob dan fisik ikan pindang layang. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 28(2), pp. 210-230.
- Asanka R. Bandara, Sylvie Rapior, Peter E. Mortimer, P Kakumyan, Kevin D. Hyde., 2019. A review of the polysaccharide, protein and selected nutrient content of *Auricularia*, and their potential pharmacological value.

Mycosphere Journal, *Guizhou Academy of Agricultural Sciences*, 10 (1), pp.579-607

Asikin, A. N., Suryawinata, A., Zuraida, I., Sulistiawati, S. & Diachanty, S. 2014. Nilai indeks rigor dan karakteristik kimia ikan lele (*Clarias sp.*) berdasarkan cara kematian. *Media Teknologi Hasil Perikanan*, 12(3): 184-193.

Badan Pengawas Obat dan Makanan Republik Indonesia (2013) *Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia Nomor 36 Tahun 2013 tentang Batas Maksimum Penggunaan Bahan Tambahan Pangan Pengawet*. Jakarta: BPOM RI.

Badan Standardisasi Nasional. (2006). Cara Uji Mikrobiologi – Bagian 2: Penentuan Salmonella pada Produk Perikanan. SNI 2332.2:2006. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.

Badan Standardisasi Nasional. (2009). Cara Uji Kimia – Bagian 1: Penentuan Kadar Abu pada Produk Perikanan. SNI 2354.1:2009. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.

Badan Standardisasi Nasional. (2011). Cara Uji Kimia – Bagian 4: Penentuan Kadar Protein Kasar pada Produk Perikanan. SNI 2354.4:2011. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.

Badan Standardisasi Nasional. (2015). Cara Uji Kimia – Bagian 2: Penentuan Kadar Air pada Produk Perikanan. SNI 2354.2:2015. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.

Badan Standardisasi Nasional. (2015). Cara Uji Mikrobiologi – Bagian 1: Penentuan Coliform dan Escherichia coli pada Produk Perikanan. SNI 2332.1:2015. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.

Badan Standardisasi Nasional. (2015). Cara Uji Mikrobiologi – Bagian 3: Penentuan Angka Lempeng Total (ALT) pada Produk Perikanan. SNI 2332.3:2015. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.

Badan Standardisasi Nasional. (2015). Pedoman Pengujian Sensori pada Produk Perikanan. SNI 2346:2015. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.

- Badan Standardisasi Nasional. (2017). Cara Uji Kimia – Bagian 3: Penentuan Kadar Lemak Total pada Produk Perikanan. SNI 2354.3:2017. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.
- Badan Standardisasi Nasional. (2021). Ikan Segar. SNI 2729:2021. Jakarta. Diakses dari <http://akses-sni.bsn.go.id> pada 20 Januari 2025.
- Ban, Z., Horev, B., Rutenberg, R., Danay, O., Bilbao, C., McHugh, T., Rodov, V. & Poverenov, E., 2018. Efficient production of fungal chitosan utilizing an advanced freeze-thawing method; quality and activity studies. *Food hydrocolloids*, 81, pp.380-388.
- Bandara, A., 2019. A review of the polysaccharide, protein and selected nutrient content of *Auricularia*, and their potential pharmacological value. *Mycosphere*.
- Bonilla, F., Chouljenko, A., Reyes, V., Bechtel, P.J., King, J.M. & Sathivel, S., 2018. Impact of chitosan application technique on refrigerated catfish fillet quality. *LWT*, 90, pp.277-282.
- Beverly, R.L., Janes, M.E., Prinyawiwatkula, W. & No, H.K., 2008. Edible chitosan films on ready-to-eat roast beef for the control of *Listeria monocytogenes*. *Food microbiology*, 25(3), pp.534-537.
- Bozialis, I.S. & Parlapani, F.F. Specific spoilage organisms (SSOs) in fish. In: *The Microbiological Quality of Food*. Amsterdam: Elsevier, 2017, 61–98.
- Cao, R., Xue, C.H. & Liu, Q., 2009. Changes in microbial flora of Pacific oysters (*Crassostrea gigas*) during refrigerated storage and its shelf-life extension by chitosan. *International Journal of Food Microbiology*, 131(2-3), pp.272-276.
- Castro, P., Millán, R., Penedo, J.C., Sanjuán, E., Santana, A. & Caballero, M.J., 2012. Effect of storage conditions on total volatile base nitrogen determinations in fish muscle extracts. *Journal of Aquatic Food Product Technology*, 21(5), pp.519-523.
- Chang, A.K.T., Frias Jr, R.R., Alvarez, L.V., Bigol, U.G. & Guzman, J.P.M.D., 2019. Comparative antibacterial activity of commercial chitosan and chitosan extracted from *Auricularia* sp. *Biocatalysis and agricultural biotechnology*, 17, pp.189-195.

- Chaparro-Hernandez, S., Ruiz-Cruz, S., Marquez-Rios, E., Ocano-Higuera, V.M., Valenzuela-Lopez, C.C., ORNELAS-PAZ, J.D.J. & Del-Toro-Sánchez, C.L., 2015. Effect of chitosan-carvacrol edible coatings on the quality and shelf life of tilapia (*Oreochromis niloticus*) fillets stored in ice. *Food Science and Technology*, 35, pp.734-741.
- Chen, Q., Qi, Y., Jiang, Y., Quan, W., Luo, H., Wu, K., Li, S. & Ouyang, Q., 2022. Progress in research of chitosan chemical modification technologies and their applications. *Marine drugs*, 20(8), p.536.
- Crognale, S., Russo, C., Petruccioli, M. & D'Annibale, A., 2022. Chitosan production by fungi: current state of knowledge, future opportunities and constraints. *Fermentation*, 8(2), p.76.
- Dhillon, G.S., Kaur, S., Brar, S.K. & Verma, M., 2013. Green synthesis approach: extraction of chitosan from fungus mycelia. *Critical reviews in biotechnology*, 33(4), pp.379-403.
- Di Mario, F., Rapana, P., Tomati, U. & Galli, E., 2008. Chitin and chitosan from Basidiomycetes. *International Journal of biological macromolecules*, 43(1), pp.8-12.
- Duman, M. & Özpolat, E., 2015. Effects of water extract of propolis on fresh shibuta (*Barbus grypus*) fillets during chilled storage. *Food Chemistry*, 189, pp.80-85.
- Ebadi, Z., Khodanazary, A., Hosseini, S.M. & Zanguee, N., 2019. The shelf life extension of refrigerated *Nemipterus japonicus* fillets by chitosan coating incorporated with propolis extract. *International Journal of Biological Macromolecules*, 139, pp.94-102.
- El-Araby, A., El Ghadraoui, L. & Errachidi, F., 2022. Physicochemical properties and functional characteristics of ecologically extracted shrimp chitosans with different organic acids during demineralization step. *Molecules*, 27(23), p.8285.
- Erdaide, O., Lekube, X., Olsen, R.L., Ganzedo, U. & Martinez, I., 2016. Comparative study of muscle proteins in relation to the development of yake in three tropical tuna species yellowfin (*Thunnus albacares*), big eye

- (*Thunnus obesus*) and skipjack (*Katsuwonus pelamis*). *Food Chemistry*, 201, pp.284-291.
- Fadhil, A. & Mous, E.F., 2020. Antimicrobial activities of chitosan produced from *Agaricus bisporus* stalks. *Plant Archives* (09725210), 20(2).
- Fadlurrahman, F.H., Arfiyanti, M.P. & Ratnaningrum, K., 2022. Potensi Antibakteri Cuka Nanas (*Ananas omosus*) Terhadap Bakteri *Escherichia Coli*. In *Prosiding Seminar Nasional Unimus* (Vol. 5).
- Fan, W., Sun, J., Chen, Y., Qiu, J., Zhang, Y. & Chi, Y., 2009. Effects of chitosan coating on quality and shelf life of silver carp during frozen storage. *Food chemistry*, 115(1), pp.66-70.
- Fazial, F.F., Ling, T.L., Ahmad, A.A.A. & Zubairi, S.I., 2019, June. Physicochemical changes of tuna fish (*Euthynnus affinis*) throughout refrigerated storage condition. A preliminary study. In *AIP Conference Proceedings* (Vol. 2111, No. 1, p. 050002). AIP Publishing LLC.
- Food and Drug Administration. (2024). *Compliance Policy Guide Sec. 540.525 Scombrototoxin (Histamine)-forming Fish and Fishery Products – Decomposition and Histamine*. U.S. Department of Health and Human Services.
- Crognale, S., Russo, C., Petruccioli, M. & D'Annibale, A., 2022. Chitosan production by fungi: current state of knowledge, future opportunities and constraints. *Fermentation*, 8(2), p.76.
- Gadoin, E., Desnues, C., Bouvier, T., Roque D'Orbcastel, E., Auguet, J. C., Crochemore, S., Adingra, A. & Battarel, Y. 2022. Tracking spoilage bacteria in the tuna microbiome. *FEMS Microbiology Ecology*, 98(10), p. 110.
- GBIF Secretariat (2026) *Auricularia*. Available at: <https://www.gbif.org/species/117899767>. (Accessed: 10 January 2026).
- Ghormade, V., Pathan, E.K. & Deshpande, M.V., 2017. Can fungi compete with marine sources for chitosan production?. *International journal of biological macromolecules*, 104, pp.1415-1421.
- Gow, N.A., Latge, J.P. & Munro, C.A., 2017. The fungal cell wall: structure, biosynthesis, and function. *Microbiology spectrum*, 5(3), pp.10-1128.

- Hadinoto, S. & Idrus, S., 2018. Proporsi dan kadar proksimat bagian tubuh ikan tuna ekor kuning (*Thunnus albacares*) dari perairan maluku. *Majalah Biam*, 14(2), pp.51-57.
- Halstead, F.D., Rauf, M., Moiemmen, N.S., Bamford, A., Wearn, C.M., Fraise, A.P., Lund, P.A., Oppenheim, B.A. & Webber, M.A., 2015. The antibacterial activity of acetic acid against biofilm-producing pathogens of relevance to burns patients. *PloS one*, 10(9), p.e0136190.
- Hamed, I., Özogul, F. & Regenstein, J.M., 2016. Industrial applications of crustacean by-products (chitin, chitosan, and chitooligosaccharides): A review. *Trends in food science & technology*, 48, pp.40-50.
- Hanafiah, M., Faisal, M. & Machdar, I., 2018. Potensi pemanfaatan kitosan termodifikasi asap cair sebagai bahan edible coating anti mikroba untuk pengawetan daging. *Jurnal Teknik Kimia USU*, 7(2), pp.6-11.
- Hu, S., Luo, Y., Cui, J., Lu, W., Wang, H., You, J. & Shen, H., 2013. Effect of silver carp (*Hypophthalmichthys molitrix*) muscle hydrolysates and fish skin hydrolysates on the quality of common carp (*Cyprinus carpio*) during 4 C storage. *International Journal of Food Science and Technology*, 48(1), pp.187-194.
- Huq, T., Khan, A., Brown, D., Dhayagude, N., He, Z. & Ni, Y., 2022. Sources, production and commercial applications of fungal chitosan: A review. *Journal of Bioresources and Bioproducts*, 7(2), pp.85-98.
- Hussain, Z., Ijaz, M., Li, M., Woldemariam, K.Y., Wang, Z., Liu, D., Wu, C., Li, X., Zheng, Q. & Zhang, D., 2025. Impacts of Chitosan Coating on Shelf Life and Quality of Ready-to-Cook Beef Seekh Kabab During Refrigeration Storage. *Foods*, 14(22), p.3844.
- Islam, S., Bhuiyan, M.R. & Islam, M.N., 2017. Chitin and chitosan: structure, properties and applications in biomedical engineering. *Journal of Polymers and the Environment*, 25, pp.854-866.
- Jeon, Y.J., Kamil, J.Y. Shahidi, F., 2002. Chitosan as an edible invisible film for quality preservation of herring and Atlantic cod. *Journal of agricultural and food chemistry*, 50(18), pp.5167-5178.

- Kalitukha, L., Bleha, R., Synytsya, A., Kraska, J. & Sari, M., 2023. Hydrocolloids from the mushroom *Auricularia heimuer*: composition and properties. *Journal of Fungi*, 9(6), p.681.
- Ke, C.L., Deng, F.S., Chuang, C.Y. & Lin, C.H., 2021. Antimicrobial actions and applications of chitosan. *Polymers*, 13(6), p.904.
- Kumirska, J., Czerwicka, M., Kaczyński, Z., Bychowska, A., Brzozowski, K., Thöming, J. & Stepnowski, P., 2010. Application of spectroscopic methods for structural analysis of chitin and chitosan. *Marine drugs*, 8(5), pp.1567-1636.
- Latifah, K.T., Rafli, M. & Prihanani, N.I., 2024. Contamination of coliform bacteria in chicken and fish meat in traditional market. *Buletin Veteriner Udayana*, pp.131-141.
- Lam, I.L.J., Mohd Affandy, M.A., 'Aqilah, N.M.N., Vonnice, J.M., Felicia, W.X.L. & Rovina, K., 2023. Physicochemical characterization and antimicrobial analysis of vegetal chitosan extracted from distinct forest fungi species. *Polymers*, 15(10), p.2328.
- Liviawaty, E. & Afrianto, E. 2014. Penentuan waktu rigor mortis ikan nila merah (*Oreochromis niloticus*) berdasarkan pola perubahan derajat keasaman. *Jurnal Akuatika*, 5(1), p. 40-44.
- Maryland Biodiversity Project. (2026). *Auricularia* sp. Diakses pada 28 Februari 2026, dari <https://www.marylandbiodiversity.com/species/12331>
- Masinambou, C.D., Mentang, F., Montolalu, L.A.D.Y., Dotulong, V., Montolalu, R.I., Reo, A.R. & Wonggo, D., 2022. Pengujian kandungan histamin dan mutu organoleptik bahan baku ikan tuna *Thunnus albacares* kaleng. *Media Teknologi Hasil Perikanan*, 10(3), pp.143-149.
- Melo, N. F. C. B, Pintado, M.M.E., Xavier, V.L., Stamfordâ, T.M., PelÃ, M.A. & Stamford, T.C.M., 2020. Quality of postharvest strawberries: comparative effect of fungal chitosan gel, nanoparticles and gel enriched with edible nanoparticles coatings. *International Journal of Food Studies*, 9(2).
- Mohan, C.O., Ravishankar, C.N., Lalitha, K.V. & Gopal, T.S., 2012. Effect of chitosan edible coating on the quality of double filleted Indian oil sardine

(*Sardinella longiceps*) during chilled storage. *Food hydrocolloids*, 26(1), pp.167-174.

Morachis-Valdez, A.G., Santillán-Álvarez, Á., Gómez-Oliván, L.M., García-Argueta, I., Islas-Flores, H. & Dublán-García, O., 2021. Effects of peppermint extract and chitosan-based edible coating on storage quality of common Carp (*Cyprinus carpio*) fillets. *Polymers*, 13(19), p.3243.

Muzzarelli, R.A., Boudrant, J., Meyer, D., Manno, N., DeMarchis, M. & Paoletti, M.G., 2012. Current views on fungal chitin/chitosan, human chitinases, food preservation, glucans, pectins and inulin: A tribute to Henri Braconnot, precursor of the carbohydrate polymers science, on the chitin bicentennial. *Carbohydrate polymers*, 87(2), pp.995-1012.

Nitschke, J., Altenbach, H.J., Malolepszy, T. & Mölleken, H., 2011. A new method for the quantification of chitin and chitosan in edible mushrooms. *Carbohydrate Research*, 346(11), pp.1307-1310.

Nosedá, B., Dewulf, J., Goethals, J., Ragaert, P., Van Bree, I., Pauwels, D., Van Langenhove, H. & Devlieghere, F., 2010. Effect of food matrix and pH on the volatilization of bases (TVB) in packed North Atlantic gray shrimp (*Crangon crangon*): volatile bases in MAP fishery products. *Journal of Agricultural and Food Chemistry*, 58(22), pp.11864-11869.

Nurilamala, M., Nurjanah. & Utama, R.H. 2010. Quality during changes of dumbo catfish (*Clarias gariepinus*) by killing techniques during chilling temperature storage. *Jurnal pengolahan hasil perikanan Indonesia*, 12(1).

Ojagh, S.M., Rezaei, M., Razavi, S.H. & Hosseini, S.M.H., 2010. Effect of chitosan coatings enriched with cinnamon oil on the quality of refrigerated rainbow trout. *Food chemistry*, 120(1), pp.193-198.

Ossamulu, F., Evbouan, S., Akanya, H., Egwim, E. & Leh-Togizobeashia, S., 2023. Characterization of chitosan extracted from three mushroom species from Edo State, Nigeria.

Palanisamy, S., Singh, A., Zhang, B., Zhao, Q. & Benjakul, S., 2024. Effects of different phenolic compounds on the redox state of myoglobin and prevention of discoloration, lipid and protein oxidation of refrigerated longtail tuna (*Thunnus tonggol*) slices. *Foods*, 13(8), p.1238.

- Pangprasit, N., Srithanasuwan, A., Suriyasathaporn, W., Pikulkaew, S., Bernard, J.K. & Chaisri, W., 2020. Antibacterial activities of acetic acid against major and minor pathogens isolated from mastitis in dairy cows. *Pathogens*, 9(11), p.961.
- Paudel, E., Boom, R.M., van Haaren, E., Siccama, J. & van der Sman, R.G., 2016. Effects of cellular structure and cell wall components on water holding capacity of mushrooms. *Journal of Food Engineering*, 187, pp.106-113.
- Pellis, A., Guebitz, G.M. & Nyanhongo, G.S., 2022. Chitosan: sources, processing and modification techniques. *Gels*, 8(7), p.393.
- Pochanavanich, P. & Suntornsuk, W., 2002. Fungal chitosan production and its characterization. *Letters in applied microbiology*, 35(1), pp.17-21.
- Poverenov, E., Arnon-Rips, H., Zaitsev, Y., Bar, V., Danay, O., Horev, B., Bilbao-Sainz, C., McHugh, T. and Rodov, V., 2018. Potential of chitosan from mushroom waste to enhance quality and storability of fresh-cut melons. *Food chemistry*, 268, pp.233-241.
- Putra, D., Dien, H.A., Montolalu, R.I., Makapedua, D.M., Onibala, H., Sumilat, D.A. & Luasunaung, A., 2020. Efek Suhu dan Waktu Simpan terhadap Kualitas Bagian Tengah Tuna Sirip Kuning Segar (*Thunnus albacares*). *Media Teknologi Hasil Perikanan*, 8(3), pp.100-106.
- Raj, R., K. R. Sreelakshmi, Sheshrao Kautkar, Amit Kumar Patil, Monika Satankar, & Suseela Mathew. (2025). Nutritional composition of tuna processing waste and its potential for human dietary applications. *Indian Journal of Fisheries*, 72(2).
- Rinaudo, M., 2006. Chitin and chitosan: Properties and applications. *Progress in polymer science*, 31(7), pp.603-632.
- Safarudinsyah, Ikhwan, A. & Ishartati, E., 2021. The Effect of Coffee Skin Composition on Planting Media on the Growth and Production of Wood Ear Mushrooms and Oyster Mushrooms. *Journal of Tropical Crop Science and Technology*, 3(1), pp.18-32.
- Saloko, S., Darmadji, P., Setiaji, B. & Pranoto, Y., 2014. Antioxidative and antimicrobial activities of liquid smoke nanocapsules using chitosan and

maltodextrin and its application on tuna fish preservation. *Food Bioscience*, 7, pp.71-7

- Santos, F. M. S., Silva, A. I. M., Vieira, C. B., Araújo, M. H., Silva, A. L. C., Carneiro-da- Cunha, M. G., et al. (2017). Use of chitosan coating in increasing the shelf life of liquid smoked Nile tilapia (*Oreochromis niloticus*) fillet. *Journal of Food Science & Technology*, 54(5), 1304–1311.
- Sarika, A., Lipton, A., Aishwarya, M. & Mol, R.R., 2018. Lactic acid bacteria from marine fish: Antimicrobial resistance and production of bacteriocin effective against *L. monocytogenes* in situ. *J. Food Microbiol. Saf. Hyg*, 3, pp.1-6.
- Sathivel, S., 2005. Chitosan and protein coatings affect yield, moisture loss, and lipid oxidation of pink salmon (*Oncorhynchus gorbuscha*) fillets during frozen storage. *Journal of food science*, 70(8), pp.e455-e459.
- Sebastian, J., Rouissi, T. & Brar, S.K., 2020. Fungal chitosan: prospects and challenges. *Handbook of chitin and chitosan*, pp.419-452.
- Shahadha, A.F., Al-Aubadi, I.M. & Merzah, N.R., 2023, Preparation of chitosan from *Agaricus bisporus* brown stems and studying some its physicochemical and functional properties. In *IOP conference series: earth and environmental science* (Vol. 1259, No. 1, p. 012070). IOP Publishing.
- Shiekh, R.A., Malik, M.A., Al-Thabaiti, S.A. & Shiekh, M.A., 2013. Chitosan as a novel edible coating for fresh fruits. *Food Science and Technology Research*, 19(2), pp.139-155.
- Sideeq, H.A. & Al-Nashe, T.A., 2023. Salmon Fish Preservation Using Biosynthesized Chitosan By *Aspergillus Niger*. *Basrah Journal of Sciences*, 41(1), pp.144-164.
- Soares, N.M., Mendes, T.S. & Vicente, A.A., 2013. Effect of chitosan-based solutions applied as edible coatings and water glazing on frozen salmon preservation—A pilot-scale study. *Journal of Food Engineering*, 119(2), pp.316-323.
- Souza, B.W., Cerqueira, M.A., Ruiz, H.A., Martins, J.T., Casariego, A., Teixeira, J.A. & Vicente, A.A., 2010. Effect of chitosan-based coatings on the shelf

- life of salmon (*Salmo salar*). *Journal of Agricultural and Food Chemistry*, 58(21), pp.11456-11462.
- Sulaiman, A., Wibowo, A., Aprylasari, D., Haris, M.I., Wahyuningtyas, A.N. & Nurmasasytha, A., 2025. Optimizing *Citrus aurantifolia* Juice Marination for Improved Chicken Meat Quality: A Study on pH, Tenderness, Water Retention, and Cooking Loss. *Jurnal Ilmu dan Teknologi Hasil Ternak*, 20(2), pp.130-141.
- Sulfiana, S., Amir, N., Mahmud, A. & Metusalach, M., 2022. The Quality of Fresh Mackerel Tuna (*Euthynnus affinis*) Preserved with Different Icing Methods. *International Journal of Environment, Agriculture and Biotechnology*, 7(1), pp.054-060.
- Suseno, S.H., 2015. Proximate, fatty acid, amino acid and mineral composition of Tuna (*Thunnus* sp.) By-product from West Sumatra Province, Indonesia. *Pakistan Journal of Nutrition*, 14(1), pp.62-66.
- Tayel, A.A., 2016. Microbial chitosan as a biopreservative for fish sausages. *International Journal of Biological Macromolecules*, 93, pp.41-46.
- Varma, R. & Vasudevan, S., 2020. Extraction, characterization, and antimicrobial activity of chitosan from horse mussel modiolus modiolus. *ACS omega*, 5(32), pp.20224-20230.
- Vatria, B., Primadini, V. & Novalina, K., 2021. Pemanfaatan limbah kulit udang sebagai edible coating chitosan dalam menghambat kemunduran mutu fillet ikan kakap skinless. *Manfish Journal*, 1(03), pp.174-182.
- Wang, D., Deng, J., Li, X., Yang, X., Chen, S., Zhao, Y., Li, C. & Wu, Y., 2021. Changes in microbial composition and quality characteristics of yellowfin tuna under different storage temperature. *Quality Assurance and Safety of Crops & Foods*, 13(4), pp.54-61.
- Wang, W., Xue, C. & Mao, X., 2020. Chitosan: Structural modification, biological activity and application. *International Journal of Biological Macromolecules*, 164, pp.4532-4546.
- Wang, X.Y., Xie, J. and Chen, X.J., 2021. Differences in lipid composition of Bigeye tuna (*Thunnus obesus*) during storage at 0° C and 4° C. *Food Research International*, 143, p.110233.



- Wodi, S.I.M., Trilaksani, W. & Nurilmala, M., 2018. HISTAMIN DAN IDENTIFIKASI BAKTERI PEMBENTUK HISTAMIN PADA TUNA MATA BESAR (*Thunnus obesus*) HISTAMINE AND IDENTIFICATION HISTAMINE-FORMING BACTERIA IN. *Jurnal Teknologi Perikanan dan Kelautan Vol*, 9(2), pp.185-192.
- Wulandari, K., Sulistijowati, R. & Mile, L., 2015. Kitosan kulit udang vaname sebagai edible coating pada bakso ikan tuna. *The NIKe Journal*, 3(3).
- Yağın, C. & Büyükyörük, S., 2017. The effects of chitosan, sodium lactate and sodium diacetate on the shelf life of hot smoked and vacuum packed rainbow trout fillets. *Ankara Üniversitesi Veteriner Fakültesi Dergisi*, 64(1), pp.1-6.
- Yuan, G., Lv, H., Tang, W., Zhang, X. & Sun, H., 2016. Effect of chitosan coating combined with pomegranate peel extract on the quality of Pacific white shrimp during iced storage. *Food Control*, 59, pp.818-823.
- Younes, I. & Rinaudo, M., 2015. Chitin and chitosan preparation from marine sources. Structure, properties and applications. *Marine drugs*, 13(3), pp.1133-1174.
- Zhuang, S., Hong, H., Zhang, L. & Luo, Y., 2021. Spoilage-related microbiota in fish and crustaceans during storage: Research progress and future trends. *Comprehensive Reviews in Food Science and Food Safety*, 20(1), pp.252-288.