UNIVERSITAS
GADJAH MADA
Pendugaan Umur Simpan Asam Lemak Ulva lactuca dengan Metode Accelerated Shelf Life Testing
ANASTASYA KHALIF W, Dr.RA. Siti Ari Budhiyanti, S.T.P., M.P.
Universitas Gadjah Mada, 2020 | Diunduh dari http://etd.repository.ugm.ac.id/

DAFTAR PUSTAKA

Adnan, M. 1980. Aktivitas Air dan Kerusakan Bahan Makanan. Agritech. Yogyakarta

Afriyanti. 2017. Pendugaan Umur Simpan Keripik Tempe Sagu Menggunakan Pengemas Plastik PP dengan Metode Arrhenius. Jurnal Ilmu Pangan dan Hasil Pertanian Vol. 1 No. 1 Thn. 2017 .

Ahmed, M., J. Pickova, T. Ahmad, M. Liaquat, A. Farid, M. Jahangir. 2016. Oxidation of lipids in foods. Sarhad Journal of Agriculture, 32(3): 230-238.

Almatsier S. 2006. Prinsip Dasar Ilmu Gizi. Jakarta : PT Gramedia Pustaka Utama.

Anggadiredja, J.T. 2009. Rumput Laut, Pembudidayaan, Pengolahan, & Pemasaran Komoditas Perikanan Potensial. Penebar Swadaya. Depok.

Arrhenius, S.A. 1901. Larobok I teoretisk elektrokeni. Leipzig: Quando and Handel

Arbi B, Ma'ruf W.F dan Romadhon. 2016. Aktivitas Senyawa Bioaktif Selada Laut (*Ulva lactuca*) Sebagai Antioksidan Pada Minyak Ikan. *Saintek Perikanan (Indonesian Journal of Fisheries Science and Technology)*. 12 (1): 12-18.

Arif, A.B., Setyadjit, I.B. Jamal., H. Herawati dan Suyanti. 2014. Pengaruh penambahan sari cempedak terhadap umur simpan dan nutrisi sari buah nanas. Jurnal Pascapanen 11(1): 30-38.

Arpah. 2001. Penentuan Kedaluwarsa Produk Pangan. Program Studi Ilmu Pangan IPB. Bogor

Arpah M. 2007. Penetapan Waktu Kadaluwarsa Pangan. Bogor (ID): Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Institut Pertanian Bogor.

Asiah N., Cempaka L., dan David W. 2018. Panduan Praktis Pendugaan Umus Simpan Produk Pangan. UB Press. Jakarta

Aslan, L. M. 1991. Budidaya rumput Laut. Penerbit Kanisisus. Yogyakarta.

Asriyana dan Yuliana. (2012). Produktivitas Perairan. Jakarta: Bumi Akasara.

Barrow C, Shahidi F, editor. Marine nutraceuticals and functional foods. CRC Press; 2007 Aug 13.

Bold, H.C. and M.J. Wynne. 1985. Introduction to the Algae: Structure and Reproduction. Prentice-Hall Inc. United States of America.

Bravi E, Sileonia V , Perretti G, Marconi O. 2020. Accelerated shelf-life model of gluten-free rusks by using oxidation indices. Food Chemistry 326

Campbell N. Jane B., Reece. 2002. Biologi. Erlangga

Estiasih T. 2009. Minyak Ikan, Teknologi dan Penerapannya untuk Pangan dan Kesehatan. Yogyakarta (ID): Graha Ilmu

UNIVERSITAS
GADJAH MADA
Pendugaan Umur Simpan Asam Lemak Ulva lactuca dengan Metode Accelerated Shelf Life Testing
ANASTASYA KHALIF W, Dr.RA. Siti Ari Budhiyanti, S.T.P., M.P.
Universitas Gadjah Mada, 2020 | Diunduh dari http://etd.repository.ugm.ac.id/

Ginneken, V.J.T.V., Johannes, P.F.G H., Willem de, V., Herman van, K. and Willem, A.B. 2011. Polyunsaturated fatty acids in various macroalgal species from north Atlantic and tropical seas. J. Lipids in Health and Disease (2011), 10:104.

Ginsberg HN , Karmally W. 2000. Nutrition, lipids, and cardiovascular disease. Di dalam: Stipanuk MH, editor. Biochemical and Physiological Aspects of Human Nutrition. Philadelphia: W.B. Saunders Co

Goncalves, E.M., M. Abreu, T.R.S. Brandao and C.L.M. Silva. 2011. Degradation kinetics of colour, vitamin C, and drip loss in frozen broccoli (Brassica oleracea L. ssp. Italica) during storage isothermal and nonisothermal conditions. International Journal of Refrigeration 34: 236-2144

Guiry, M. D. 2007. Algae base version 4.2. World-wide electronic publication (online). National Universty of Ireland, Ireland.

Gunawan, Triatmo MMA, Rahayu A. 2003. Analisis pangan: penentuan angka peroksida dan asam lemak bebas pada minyak kedelai dengan variasi menggoreng. Jurnal Staf Kimia Analitik 6(3): 1-6.

Haryati, Estiasih T , Heppy F, Ahmadi. 2015. Pendugaan Umur Simpan Menggunakan Metode Accelerated Shelf-Life Testing (Aslt) Dengan Pendekatan Arrhenius Pada Produk Tape Ketan Hitam Khas Mojokerto Hasil Sterilisasi. Jurnal Pangan Dan Agroindustri Vol. 3 No 1 P.156-165, Januari

Handayani, T., dan Kadi, A., 2007. Keanekaragaman dan Biomassa Algae di Perairan Minahasa Utara, Sulawesi Utara. Jurnal Oseanologi dan Limnologi di Indonesia 33(2): 199-211.

Holdt, S.L and Kraan, S. (2011). Bioactive Compounds in Seaweed: Functional Food Application and Legislation. J Appl Phycol

Holdsworth D. 1997. Thermal Processing of Packaged Foods. First edition. Chapman & Hall. London.

Husain R, Suparmo, Harmayani E, Hidayat C. 2016. Kinetika Oksidasi Minyak Ikan Tuna (*Thunnus sp.*) Selama Penyimpanan. Agritech, Vol. 36, No. 2

Ismail A, Bannenberg G, Rice H, Schutt H, MacKay D. 2016 Oxidation in EPA- and DHA-rich oils: an overview Lipid Technology. Vol. 28, No. 3–4

Juan, L., M.S. Kevin, A. Luis, Z. Jie, C. Arranee, L.B.D. Jose, C. Alexander, B. David, J.B. Peter and S. Subramaniam. 2015. Effect of blueberry extract from blueberry pomace on the microencapsulated fish oil. J. Food Process. Preserv. 39(2):199-206.

Julia, K., C. Caroline, B. Corinne, A.G. Marizel, B. Ana-Paulina, R. Michel, d.S.S.D. María, S. Robert, N.S. Anne and G. Françoise. 2015. Antiatherogenic and antitumoral properties of Opuntia cladodes: inhibition of low density lipoprotein oxidation by vascular cells, and protection against the cytotoxicity of lipid oxidation product 4-hydroxynonenal in a colorectal cancer cellular model. J. Physiol. Biochem. 71(3):557-587.

UNIVERSITAS
GADJAH MADA
Pendugaan Umur Simpan Asam Lemak Ulva lactuca dengan Metode Accelerated Shelf Life Testing
ANASTASYA KHALIF W, Dr.RA. Siti Ari Budhiyanti, S.T.P., M.P.
Universitas Gadjah Mada, 2020 | Diunduh dari http://etd.repository.ugm.ac.id/

Koswara, S dan F. Kusnandar. 2004. Studi kasus pendugaan umur simpan produk pangan. Pelatihan Pendugaan Waktu Kadaluarsa Bahan dan Produk Pangan. Bogor, 1-2 Desember 2004.

Kumari, P., C.R.K. Reddy, and B. Jha. 2011. Comparative evaluation and selection of a method for lipid and fatty acid extraction from macroalgae. Journal Analytical Biochemistry 415 (134-144).

Kumari, P., A.J. Bijo, V. A. Mantri, C.R.K. Reddy, and B. Jha. 2013. Fatty acid profiling of tropical marine macroalgae: An analysis. from chemotaxonomic and nutritional perspectives. Phytochemistry 86 (44-56).

Kusharto C M, Srimiati M, Tanziha I, Suseno SH. 2015. Efek penambahan vitamin E terhadap stabilitas minyak ikan lele. Jurnal Pengolahan Hasil Perikanan Indonesia. 18(3): 321-328.

Kong F and Singh P. 2011. Advances in instrumental methods to determine food quality deterioration. Woodhead Publishing Limited. University of California, Davis, USA

Labuza, T.P. (1982). Shelf Life Dating of Foods. Food and Nutrition Press. Westport, Connecticut. Labuza, T.P. dan M.K. Schmidl.

Lee, J., N. Koo and D.B. Min. 2004. Reactive oxygen species, aging, and antioxidative nutraceuticals. Comprehensive Rev. Food Sci. Food Safe. 3(1):21-33.

Litaay C. 2014. Distributionand Diversity Of Macro Algae Communities In The Ambon Bay. J. Ilmu Dan Teknol. Kelaut. Trop. 6.

Littler, D.S., M.M. Littler, K. E. Bucher, and J. N. Norris. 1989. Marine Plants of The Caribbean A Field Guide from Florida to Brazil. Smithsonian Institution Press, Washington D.C.

Mayes PA. 2003. Biosintesis asam lemak. In: Murray RK, Granner DK, Mayes PA, Rodwell VW, editors. Biokimia. Jakarta.

Montesqrit dan Ovianti. 2013. Pengaruh Suhu dan Lama Penyimpanan terhadap Stabilitas Minyak Ikan dan Mikrokapsul Minyak Ikan. Jurnal Peternakan. Vol (15) 1.

Nicoli, M. C. 2012. An Introduction to Food Shelf Life: Definitions, Basic Concepts, and Regulatory Aspects. CRC Press

Ortiz J, Romero N, Robert P, Araya J, Lopez H, Bozzo C, Navarrete E, Osorio A, Rios A. 2006. Dietary fiber, amino acid, fatty acid and tocopherol contents of the edible seaweeds Ulva lactuca and Durvillaea antartica. Food Chemistry (99):98-104

Poedjiadi, A. 2006. Dasar-dasar Biokimia. Universitas Indonesia Press. Jakarta.

Palallo, A. 2013. Distribusi makroalgae pada ekosistem lamun dan terumbu karang di Pulau Bonebatang, Kecamaran Ujung Tanah, Kelurahan Barrang Lompo, Makassar. Skripsi.Program Studi Ilmu Kelautan Jurusan Ilmu

UNIVERSITAS
GADJAH MADA
Pendugaan Umur Simpan Asam Lemak Ulva lactuca dengan Metode Accelerated Shelf Life Testing
ANASTASYA KHALIF W, Dr.RA. Siti Ari Budhiyanti, S.T.P., M.P.
Universitas Gadjah Mada, 2020 | Diunduh dari http://etd.repository.ugm.ac.id/

Kelautan Fakultas Ilmu Kelautan dan Perikanan Universitas Hasanuddin Makassar.

Pokorny J., Yanishieva N., Gordon M.H. (2001): Antioxidants. In: Food: Practical Applications. Woodhead Publishing Limited, Cambridge: 16–18.

Ramadhani, A. D. 2018. Pengaruh Suhu dan Lama Ekstraksi Direct Transesterification Terhadap Asam Lemak Makroalga Ulva lactuca dari Pantai Ngandong Kabupaten Gunung Kidul. Fakultas Pertanian. Universitas Gadjah Mada. Skripsi.

Safia, R. N. 2013. Jenis dan Sebaran Makroalga di Zona Intertidal Pantai Ngadong dan Drini Kabupaten Gunung Kidul. [Skripsi]. Fakultas Pertanian. Universitas Gadjah Mada. Yogyakarta.

Saraswati, D. 2020. Pengaruh Volume, Kecepatan Pengadukan, Dan Lama Ekstraksi Pada Produksi Asam Lemak Ulva Lactuca. Skripsi. Fakultas Pertanian. Universitas Gadjah Mada. Yogyakarta.

Sartika, Ratu A.D. 2008. Pengaruh Asam Lemak Jenuh, Tidak Jenuh Dan Asam Lemak Trans Terhadap Kesehatan. Jurnal Kesehatan Masyarakat Nasional Vol. 2, No.4

Schmid, M., Freddy, G, and Dagmar, B.S. 2013. Fatty acid contents and profiles of 16 macroalgae collected from the Irish Coast at two seasons. Journal of Applied Phycology. Vol 26(1) 451-463

Shen, Y., Lu, T., Liu, X-Y., Zhao, M-T., Yin, F-W., Rakariyatham, K., Zhou, D-Y. 2019. Improving the oxidative stability and lengthening the shelf life of DHA algae oil with composite antioxidants. Food Chemistry

Srimiati M, Clara M., Ikeu T., Sugeng H. 2015 Effect of Different Bleaching Temperatures on the Quality of Refined Catfish (Clarias gariepinus) Oil. Procedia Food Science : 3 223 – 230

Soeharto, Iman. 2004. Serangan Jantung dan Stroke Hubungannya dengan Lemak dan Kolesterol. PT SUN. Jakarta

Steele R. 2004. Understanding and measuring the shelf-life of food. Woodhead Publishing Limited Abington Hall. Abington Cambridge

Syafiq, A. 2007. Gizi dan Kesehatan Masyarakat Edisi Revisi. Jakarta: RajaGrafindoPersada.

Tabarsa M,M. Rezaei, Z. Ramezanpour, And 1.R. Waaland. 2012. Chemical Compositions Of The Marine Algae Gracilaria Salicomia (Rhodophyta) And Ulva Lactuca (Chlorophyta) As Apotential Food Source. J. Sci Foodagric92: 2500-2506

Tirosh, O., A. Shpaizer and J. Kanner. 2015. Lipid peroxidation in a stomach medium is affected by dietary oils (olive/fish) and antioxidants: The mediterranean versus western diet. J. Agric. Food Chem. 63(31):7016–7023.

UNIVERSITAS
GADJAH MADA
Pendugaan Umur Simpan Asam Lemak Ulva lactuca dengan Metode Accelerated Shelf Life Testing
ANASTASYA KHALIF W, Dr.RA. Siti Ari Budhiyanti, S.T.P., M.P.
Universitas Gadjah Mada, 2020 | Diunduh dari http://etd.repository.ugm.ac.id/

Tjitrosoepomo, G., 1986. Taksonomi Tumbuhan (Schizophyta, Thallophyta, Bryophyta, Pterydophyta). Gajah Mada University Press, Universitas Gajah Mada, Jogjakarta

Ubhayasekera, S.J.K.A. 2009. Sterols and oxysterols occurrence and analysis in by-products. In: Chemistry of fats and oils. Ph.D Thesis, SLU, Uppsala, Sweden. Pp.12.

Widodo H., Elvi K., Yustinus T., Amaliah A. 2019. Studi Penentuan Umur Simpan Minyak Sawit Dengan Metode Accelerated Shelf Lifetesting. Barometer, Volume 4 No. 2, Juli 2019, 192 – 196

Wang D, Menga Y, Zhaob X, Fanc W, Yid T, Wang X. 2019. Sunflower oil flavored by essential oil from Punica granatum cv. Heyinshiliu peels improved its oxidative stability and sensory properties. LWT - Food Science and Technology 111 (2019) 55–61