



DAFTAR PUSTAKA

- Aaslyng, M., Bejerhom, C., dan Ertbjerg, P., 2003. Cooking Loss an Juiciness of Pork in Relation to Raw Meat Quality and Cooking Procedure. *Food Quality and Preference*, 14(4), pp. 277-288.
- Acton, J. C., Hanna, M. A., dan Satterlee, L. D., 1981. Heat-induced Gelaton and Protein-Protein Interaction of Actomyosin. *Food Biochem*, 5(101).
- Ahmad, S., Rizawi, J. A., dan Srivastava, P. K., 2010. Effect of Soy Protein Isolate Incorporation on Quality Characteristics and Shelf-life of Buffalo Meat Emulsion Sausage. *Food Science and Technology*, 47(3), pp. 290-294.
- Ali, F. S., Perry, A. K., dan van Duyne, F. O., 1982. Soybeans vs. Texturized Soy Protein as Meat Extenders. *American Dietetic Association*, 81(4), pp. 439-444.
- Almeida, J. C., Perassolo, M. S., Camargo, J. L., Bragagnolo, N., dan Gross, J. L., 2006. Fatty Acid Composition and Cholesterol Content of Beef and Chicken Meat in Southern Brazil. *Brazilian Journal of Pharmaceutical Sciences*, 42(1).
- Amoa-Awua, W. K., Awusi, B., Owusu, M., Appiah, V., Ofori, H., Thorsen, L., Jespersen, L., 2014. Reducing the atypical odour of dawadawa : Effect of Modification of Fermentation Conditions and Post-fermentation Treatment on the Development of the Atypical Odour of Dawadawa. *Food Control*, Volume 42, pp. 335-342.
- Anonim, 1984. *Official Method of Analysis*. 11th ed. Washington D.C.: Association of Official Analytical Chemists Inc.
- Anonim, 1995. *Daftar Komposisi Zat Gizi Pangan Indonesia*. Jakarta: Departemen Kesehatan RI.
- Anonim, 2012. *A Guide to Polyacrylamide Gel Electrophoresis and Detection*, s.l.: Bio-rad.
- Anonim, 2015. *Sosis Daging*. s.l.: Standar Nasional Indonesia No. 3820.
- Anonim, 2016. *Mengenal DeltaE dalam Ilmu Grafika*. Tersedia pada: <http://www.pracetakdigital.com> Diakses pada tanggal 19 February 2017
- Aparicio, M., Cuenca, R. A., Suarez, M. J., dan Sevilla, M. D., 2006. Chemical Composition and Dietary Fibre of Yellow and Green Commercial Soybeans (*Glycine max*). *Food Chemistry*, 101(3), pp. 1216-1222.



Audrieth, L. F., 1950. *Inorganic Syntheses, Volume III*. s.l.:Mc Graw-Hill Book Company, Inc.

Baer, A. dan Dilger, A., 2014. Effect of Fat Quality on Sausage Processing, Texture, and Sensory Characteristics. *Meat Science*, 96(3), pp. 1242-1249.

Belitz, H. D., Grosch, W., dan Schieberle, P., 2008. *Food Chemistry*. 4th ed. s.l.:Springer.

Bourne, M. C., 1978. Texture Profile Analysis. *Food Technology*, Volume 32, pp. 62-65.

Boyer, R., 2004. *Modern Experimental Biochemistry*. California: The Benjamin Publishing Company.

Brewer, M., 2012. Reducng the Fat Content and Ground Beef Without Sacrificing Quality : A Review. *Meat Science*, 91(4), pp. 385-395.

Canti, M., 2014. *Karakteristik Isolat Protein Koro Pedang Putih (Canavalia ensiformis L.) dan Pemanfaatnya sebagai Binder pada Sosis Ayam*, s.l.: Program Studi Ilmu dan Teknologi Pangan, Departemen Teknologi Pangan dan Hasil Pertanian, Fakultas Teknologi Pertanian, Universitas Gadjah Mada.

Cassini, A. S., Marczak, L. D. F., dan Norena, C. P. Z., 2006. Water Adsorption Isotherms of Texturized Soy Protein. *Food Engineeting*, 77(1), pp. 194-199.

Cunningham, J., Nguyen, V., Adorno, P., dan Droulez, V., 2015. Nutrient Composition of Retail Samples of Australian Beef Sausages. *Nutrients*, 7(12), pp. 9602-9617.

Dalilah, E., 2006. *Evaluasi Nilai Gizi dan Karakteristik Protein Daging Sapi dan Hasil Olahannya*, Bogor: Institut Pertanian Bogor.

Deliza, R., Saldivar, S. O. S., Germani, R., Benassi, V. T., dan Cabral, L. C, 2002. The Effects of Colored Textured Soybean Protein (TSP) on Sensory and Physical Attributes of Ground Beef Patties. *Sensory Studies*, 17(2), pp. 121-132.

Dickinson, E., 2009. Hydrocolloids as Emulsifiers and Emulsion Stabilizers. *Food Hydrocolloids*, 23(6), pp. 1473-1482.

Dignam, M. M., Tseng, R. Y., dan Smith-Nury, E., 1979. Lipid Content and Oxidation in soy Protein and Ground Beef Mixture. *Home Economics Research Journal*, 7(6), pp. 356-360.

Endres, J., 2001. *Soy Protein Products: Characteristics, Nutritional Aspects, and Utilization*. Illinois: AOCS Press.

Fennema, O., 1996. *Food Chemistry*. 3rd ed. New York: Marcel Dekker.



- Forrest, J. C., Aberle, E. D., Hedrick, M. D., dan Merkel, R. A., 2001. *Principles of Meat Science*. San Francisco: Freeman and Company.
- Friberg, S., Rydhag, L., dan Jederstrom, G., 1971. Liquid Crystalline Phases in Aerosol Formulations I : Phase Equilibria in Propellant Compositions. *Pharmaceutical Sciences*, 60(12), pp. 1883-1885.
- Frye, C. B., 1990. *The Effects of Sodium Tripolyphosphate on Preblended Pork Sausages*, s.l.: Iowa State University.
- Garcia-Garcia, E., dan Totosaus, A., 2008. Low-fat Sodium-reduced Sausages: Effect of the Interaction Between Locust Bean Gum, Potato Starch, and K-carrageenan by a Mixture Design Approach. *Meat Science*, Volume 78, pp. 406-413.
- Hames, B. D., dan Rickwood, 2004. *A Practical Approach : Gel Electrophoresis Protein*. Huntington: Robert E Krieger Publishing Company.
- Hamm, R., 1960. Biochemistry of Meat Hydration. *Food Res*, Volume 10, pp. 355-463.
- He, F., 2011. Laemmli-SDS-PAGE. *Bio-protocol*.
- Heywood, A. A., Myers, D. J., Bailey, T. B., dan Jognson, L. A., 2002. Effect of Value-Enhanced Texturzed Soy Protein on the Sensory and Cooking Properties of Beef Patties. *American Oil Chemists Association*, 79(7), pp. 703-707.
- Honikel, K., 2008. The Use and Control of Nitrate and Nitrite for the Processing of Meat Products. *Meat Science*, 78(1), pp. 68-76.
- Hoogenkamp, H. W., 2005. *Soy Protein and Formulated Meat Products*. Cambridge: CABI Publishing.
- Julianti, E., 2013. Pemberian Ethepon sebagai Bahan Perangsang Pematangan pada Buah Terung Belanda dengan Dua Tingkat Kematangan. *Ilmu dan Teknologi Pangan*, 2(2).
- Karang, A. A. A. P. P. S. K., 2016. *Pengaruh Penambahan Tepung Glukomanan Porang (Amorphophallus oncophyllus) dan STPP (Sodium Trpolphosphate) terhadap Sifat Fisik dan Sensoris Sosis Ayam*, Yogyakarta: Universitas Gadjah Mada.
- Koswara, S., 1992. *Teknologi Pengolahan Kedelai Menjadi Makanan Bermutu*. Jakarta: Pustaka Sinar Harapan.
- Kramlich, R. V., 1971. *The Science of Meat and Meat Products*. San Fransisco: s.n.



- Long, N. H. B. S., 2011. Use of Phosphates in Meat Products. *African Journal of Biotechnology*, 10(86), pp. 19874-19882.
- Markovic, I., Ilic, J., dan Markovic, D., 2013. Color Measurement of Food Products using CIE L*a*b* and RGB Color Space. *Hygienic Engineering and Design*, Volume 4, pp. 50-53.
- Martin, R., 2006. *Gel Electrophoresis : Nucleid Acids*. Oxford: Bros Scientific Publishers Ltd.
- McKee, S., dan Alvarado, C., 2007. Marination to Improve Functional Properties and Safety of Poultry Meat. *Appl Poultry Res*, Volume 16, pp. 113-120.
- Meilgaard, M. C., Civille, G. V., dan Carr, B. T., 1991. *Sensory Evaluation Techniques*. 2nd ed. Florida: CRCPress.
- Meyer, L. H., 1976. *Food Chemistry*. New York: Reinhead Publishing Corporation.
- Morin, L. A., Temelli, F., dan McMullen, L., 2002. Physical and Sensory Characteristics of Reduced-fat Breakfast Sausages Formulated with Barley Beta-glucan. *Food Science*, Volume 67, pp. 2391-2396.
- Muchtadi, T. R., dan Sugiono, 1992. *Ilmu Pengetahuan Bahan Pangan*. Bogor: Departemen Pendidikan dan Kebudayaan.
- Nantami, N., 2011. *Karakteristik Sosis Rasa Ayam dari Surimi Ikan Lele Dumbo (Clarias gariepinus) dengan Penambahan Isolat Protein Kedelai*, Bogor: Institut Pertanian Bogor.
- Nishinari, K., Fang, Y., Guo, S., dan Phillips, G. O., 2014. Soy Proteins : A Review on Composition, Aggregation, and Emulification. *Food Hydrocolloids*, Volume 39, pp. 301-318.
- Nurmawati, R., 2011. *Pengembangan Metode Pengukuran Warna Menggunakan Kamera CCD (Charge Coupled Device) dan Image Processing*, Bogor: Institut Pertanian Bogor.
- Omwamba, M., Mahungu, S. M., dan Faraj, A. K., 2014. Effect of Texturized Soy Protein on Quality Characteristics of Beef Samosas. *International Journal of Food Studies*, Volume 3, pp. 74-81.
- Piotrowicz, I. B. B., dan Mellado, M. M. S., 2015. Chemical, Technological, and Nutritional Quality of Sausage Processed with Surimi. *International Food Research Journal*, 22(5), pp. 2103-2110.
- Price, J. F., dan Schweigert, B. S., 1971. *The Science of Meat and Meat Products*. s.l.:W. H. Freeman and Company.



- Ranken, M. D., 2000. *Handbook of Meat Product Technology*. Malden: Blackwell Science.
- Riaz, M., 2011. Texturized Vegetable Proteins. In: *Handbook of Food Proteins*. s.l.:Woodhead Publishing Limited, pp. 395-418.
- Saputra, F. R., 2014. *Aplikasi Metode SDS-PAGE (Sodium Dodecyl Sulphate Polyacrylamide Gel Electrophoresis) Untuk Mengidentifikasi Sumber Gelatin Pada Kapsul Keras*, Jakarta: UIN Syarif Hidayatullah.
- Savic, I. V., 1985. *Small Scale Sausage Production*. Rome: Food and Agriculture Organization of The United Nation.
- Simanjuntak, E., 2015. *Pengaruh Perbandingan Jarum Tiram dan Tempe dengan Penambahan Tapioka dan Tepung Labu Kuning terhadap Mutu Sosis*, s.l.: Program Studi Ilmu dan Teknologi Pangan, Fakultas Pertanian, Universitas Sumatera Utara.
- Soeparno, 1992. *Ilmu dan Teknologi Daging*. Yogyakarta: UGM Press.
- Sofiana, A., 2012. Penambahan Tepung Protein Kedelai sebagai Pengikat pada Sosis Sapi. *Jurnal Ilmiah Ilmu Peternakan*, 15(1), pp. 1-7.
- Sorland, G. H. Larsen, P. M., Lundby, F., Rudi, A. P., dan Guiheneuf, T., 2004. Determination of Total Fat and Moisture Content in Meat Using Low Field NMR. *Meat Science*, 66(3), pp. 543-550.
- Stellwagen, N. C., 1998. DNA Gel Electrophoresis.. In: D. Tietz, ed. *Nucleic Acid Electrophoresis Laboratory Manual*. New York: Springer.
- Susanto, E., 2011. Identifikasi Daging Babi dalam Sosis Melalui Karakterisasi Protein Myofibril. *Jurnal Ternak*, Volume 2, pp. 8-15.
- Wang, P., Xu, X. dan Zhou, G., 2009. Effects of Meat and Phosphate Level on Water-Holding Capacity and Texture of Emulsion-Type Sausae During Storage. *Agricultural Sciences in China*, 8(12), pp. 1475-1481.
- Weiss, J., Gibis, M., Schuh, V., dan Salminen, H., 2010. Advances in Ingredient and Processing Systems for Meat and Meat Products. *Meat Science*, 86(1), pp. 196-213.
- Youssef, M. dan Barbut, S., 2011. Fat reduction in comminuted meat products - Effects of beef fat, regular, and pre-emulsified canola oil. *Meat Science*, 87(4), pp. 356-360.
- Yuwono, T., 2008. *Biologi Molekular*. Jakarta: Erlangga.