

BAB VI

DAFTAR PUSTAKA

- Anslyn, E.V and D.A. Dougherty. 2006. *Modern Physical Organic Chemistry*. University Science Books. California : 1047
- Aued – Pimentel, S., M. M. M. Kus, E. E. Kumagai, V. R. O. Z. Zenebon. 2010. Comparison of gas chromatographic and gravimetri methods for quantization of total fat and fatty acids in foodstuffs., *Quimica. Nova*, 33(1): 76-84,
- Aziz, Z., S. Cyriac., V. Beena and and P.T. Philomena. 2012. Comparison of cholesterol content in chicken, duck and quail eggs. *Journal of Veterinary and Animal Science*., 43 : 64 – 66
- Ball, D.W., J.W Hill, and R.J Scott. 2011. *The Basics of General, Organic, and Biological Chemistry v. 1.0*. Flat World Knowledge. New York, p. 960
- Benakmoum, A., R. Larid, and S. Zidani. 2013. Enriching Egg Yolk with Carotenoids & Phenols. *International Journal of Biological, Biomolecular, Agricultural, Food and Biotechnological Engineering*., 7(7): 489 – 493.
- Bovškova, H., K. Míková., and Z. Panovská. 2014. Evaluation of Egg Yolk Colour *Czech Journal of Food Science*. 32(3): 213–217
- Chakraborty, S. K., D. S. Singh and B. K. Kumbhar. 2014. Influence of extrusion conditions on the colour of millet-legume extrudates using digital imagery. *Irish Journal of Agricultural and Food Research*. 53: 67-74
- Cates, S., S. Abrams, and D. Moughamian. 2009. *Photoshop CS4 Bible*. Wiley Publishing. Indianapolis, p: 14
- Chervin. C. 1996. Calibration tile slightly influences assesment of color change in pears from green to yellow in the L,a,b space. *Horticultural Science*. 32(3): 471
- da Silva, W.A., A.H.N. Elias., J.A Aricetti., M.I Sakamoto., A.E Murakami, S.T.M. Gomes J,V. Visentainer., N.E. de Souza., M. Matsushita. 2009. Quail egg yolk (*Coturnix coturnix japonica*) enriched with omega – 3 fatty acids. *Lebensmittel-Wissenschaft und-Technologie – Food Science and Technology*., 42 : 660–663
- Diraman, H., E. Koru., and H.Dibeklioglu. 2009. Fatty Acid Profile of *Spirulina platensis* Used as a Food Supplement. *The Israeli Journal of Aquaculture – Bamidgeh*, 61(2), 2009, 134 – 142.
- Dirjen Peternakan dan Kesehatan Hewan. 2013. Statistik peternakan dan Kesehatan Hewan. Direktorat Jendral Peternakan dan Kesehatan Hewan Kementrian Pertanian
- Fraeye, I., C.Bruneel., C. Lemahieu., J. Buyse., K. Muylaert., I. Foubert. 2012. Dietary enrichment of eggs with omega – 3 fatty acids: A review. *Food Research International*., 48 :961–969
- Galea, F, 2010. Nutrition and food management and their influence on egg quality. *XLVIII SIMPOSIO CIENTÍFICO DE AVICULTURA*. Santiago de Compostela. Santiago.

- Ghaeni, M., L. Roomiani, Y. Moradi. 2014. Evaluation of Carotenoids and Chlorophyll as Natural Resources for Food in *Spirulina* Microalgae. *Applied Food Biotechnology*, 1(2): 39 – 44
- Grooper, S. S., and J. L. Smith. 2008. *Advance Nutrition and Human Metabolism*. Cengage Learning. New York, p: 155
- Guedes, A.C., H.M. Amaro., and F. X. Malcata. 2011. Microalgae as Sources of Carotenoids. *Marine Drugs*, 9: 625 – 644
- Institute of Medicine, 2005. Dietary Reference Intakes for Energy, carbohydrate, Fiber, Fat, Fatty acid, Cholesterol, Protein, Amino Acid. The National Academic Press. Washington DC, p: 423-433
- Johnson, S., and N. Saikia. 2009. Fatty acid profile of edible oils and fats in India. *Centre for Science Environment.*, 1: 3-31
- Kartadisastra, H.R.1994. *Pengelolaan Pakan Ayam: Kiat Meningkatkan dalam Agribisnis Unggas*. Penerbit Kanisius. Yogyakarta. 15 – 16
- Khoeyi, Z. A., J.Seyfabadi., Z. Ramezanpour. 2012. Effect of light intensity and photoperiod on biomass and fatty acid composition of the microalgae, *Chlorella vulgaris*. *Aquacult Int* 20:41–49
- Lainawa, J., N. M. Santa, J. Pandey, dan B. Bagau. 2015. Pemanfaatan sumberdaya lokal sebagai bahan baku industri dan pakan alternatif dalam eningkatkan pendapatan ternak puyuh organik di Kecamatan Sonder, Kabupaten Minahasa. *PROSIDING SEMNAR NASIONAL MASY BIODIV INDON.*, 1 (2): 383-387
- Lehmann, J. M., S. A. Kliewer, L. B. Moore, T. A. S. Oliver, B. B Oliver, J. Su, S. S Sundseth, D.A. Winegar, D. E. Blanchard, T. A. Spencer and T. M. Willson. 1997. Activation of the nuclear receptor LXR by Oxysterols defines a new hormone response pathway. *The Journal of Biological Chemistry*. 272: 3137-31-40
- Mazurkiewicz, J., A Przyby, and J. Golski. 2009. Usability of some plant protein ingredients in the diets of Siberian sturgeon *Acipenser baerii* Brandt., *Archivers of Polish Fisheries*, 17: 45-52
- McGuire, M., and K. Beerman. 2013. *Nutritional Sciences: From Fundamentals to Food*. Wadsworth Cengage Learning. Belmont. p, 224.
- McGowan, P and S. Madge. 2010. Pheasants, Partridges & Grouse: Including buttonquails, sandgrouse and allies. Christopher Helm Publisher. London, p: 64, 234-236
- Moreau, Y., J. Arredondo, I. Perraud-Gaime and S. Roussos. 2003. Dietary utilisation of protein and energy from fresh and ensiled coffee pulp by the Nile tilapia, *Oreochromis niloticus*. *Brazilian Archives Of Biology And Technology.*, 46(2) : pp. 223-231
- Singh, M. 2005. Essential fatty acid, DHA and human brain. *Indian Journal of Pediatric*. 72(3) :239 – 242
- Shanaway, M.M. 1994. *Quail Production System : A Review*. FAO. Rome, pp. 5 – 10
- Naring, D., A. Aygün., H. Küçükönder.,T. Aksoy., and E. K. Gürcan. 2015. An Application of Bootstrap Technique in Animal Science: Egg Yolk Color Sample. *Kafkas Üniversitesi Veeriner Fakultesi Dergisi.*, 21 (5): 631 – 637, 2015

- Nelson, D. M. and M.M Cox. 2004. *Lehninger Principles of Biochemistry*. W. H. Freeman. New York
- Nutritiondata.self.com¹. 2016. *Nutrition Facts and Analysis for Seaweed, Spirulina, dried*. <http://nutritiondata.self.com/facts/vegetables-and-vegetable-products/2765/2>. Diakses tanggal 4 Maret 2016 pk 15:33
- Nutritiondata.self.com². 2016. *Nutrition Facts and Analysis for Seaweed, Chlorella, dried*. <http://nutritiondata.self.com/facts/custom/569428/2>. Diakses tanggal 4 Maret 2016 pk 15:35
- Nutritiondata.self.com³. 2016. *Nutrition Facts and Analysis for Tapioca, pearl, dry*. <http://nutritiondata.self.com/facts/cereal-grains-and-pasta/5733/2>. Diakses tanggal 4 Maret 2016 pk 15:39
- Pommeto, A., K. Shetty, G. Paliyath, and R. E. Levin. 2005. *Food Biotechnology, Second Edition*. CRC press. Boca Raton, p : 494-503
- PT Peksi Gunaraharja. 2016. *Layer Puyuh Batch REAL.1607*. Yogyakarta
- Rahmat, RP. 2013. *Budi Daya Gurami*. Agromedia. Jakarta Selatan
- Richardson, A.J. 2003. The importance of omega – 3 fatty acids for behaviour, cognition and mood. *Scandinavian Journal of Nutrition*. 47 (2): 92 – 98
- Saleh, A. M., D. W. Dhar and P. K. Singh. 2011. Comparative pigment profiles of different *Spirulina* strains. *Research in Biotechnology*, 2(2): 67 – 74
- Semih, O and R. Pire. 2001. Fatty acid composition of *Chlorella* and *Spirulina* microalgae species. *Journal of AOAC International*, 84 (6): 1708 – 1714
- Seyfabadi, J., Z. Ramezanpour., and Z.A. Khoeyi. 2011. Protein, fatty acid, and pigment content of *Chlorella vulgaris* under different light regimes. *Journal of Applied Phycology*, 23:721–726
- Sikri, V. 2010. Color implication in dentistry. *Journal Conservative Dentistry*. 31(4): 249-255
- Singh, M. 2005. Essential fatty acid, DHA and human brain. *Indian Journal of Pediatric*, 72(3): 721-726
- Singh, V.P., V. Pathak and K.V. Akilesh. 2012. Modified or Enriched Eggs: A smart approach in egg industry: a review. *American Journal of Food Technology*, 7(5): 266 – 277
- SNI. 2006. *Pakan puyuh bertelur*(quail layer). Badan Standarisasi Nasional. SNI 01 – 3907 – 2006
- Sudrajad. 2003. *Beternak Ayam Pelung*. Penerbit Kanisius. Yogyakarta : 62
- Supriyadi. 2013. *Macam Bahan Pakan Sapi dan Kandungan Gizinya*. http://yogya.litbang.pertanian.go.id/ind/index.php?option=com_content&view=article&id=523:macam-bahan-pakan-sapi-dan-kandungan-gizinya&catid=14:alsin. Diakses tanggal 25 April 2016
- Thiyam-Holländer, U., M. Eskin., B. Matthäus. 2012. *Canola and Rapeseed: Production, Processing, Food Quality, and Nutrition*. CRC press. Boca Raton, p: 256
- Tolik, D., E. Poławska, A. Charuta., S. Nowaczewski And R. Cooper. 2014. Characteristics of egg parts, chemical composition and nutritive value of japanese quail eggs – a Review., *Folia Biologica*. 62 : 287 – 292
- Tunsaringkarn, T., W. Tungjaroenchai and W. Siriwong. 2013. Nutrient benefit of quail (*Coturnix Coturnix Japonica*) eggs. *International Journal of Scientific and Research Publications*, 3 (5) :1 – 8

- USDA¹. 2015. *Basic Report: 01140, Egg, quail, whole, fresh, raw.*
<http://ndb.nal.usda.gov/ndb/foods/show/129?fgcd=&manu=&lfacet=&format=&count=&max=35&offset=&sort=&qlookup=01140>. Diakses
Diakses tanggal 25 November 2015 pk. 14.48
- USDA². 2015. *Basic Report 01123, Egg, whole, raw, fresh.*
<http://ndb.nal.usda.gov/ndb/foods/show/112?fgcd=&manu=&lfacet=&format=&count=&max=35&offset=&sort=&qlookup=egg+>. tanggal 25
November 2015 pk. 14.48
- Walker, L.A., T. Wang., H. Xin and D. Dolde. 2012. Supplementation of laying – hen feed with palm tocos and algae Astaxanthin for egg yolk nutrient. *Journal of Agriculture and Food Chemistry.*, 60:1989 – 1999
- Wuryadi, S. 2011. *Buku Pintar Beternak dan Bisnis Puyuh.* Agromedia Pustaka. Jakarta, hal. 1 – 142
- Yulianto, P., C saparinto.2010. *Pembesaran Sapi Potong Secara Intensif.* Penerbit Swadaya, Depok 29
- Zaheer, K. 2015. An Updated Review on Chicken Eggs: Production, Consumption, Management Aspects and Nutritional Benefits to Human Health. *Food and Nutrition Sciences.*, 6 : 1208 – 1220