

6. DAFTAR PUSTAKA

- Agustini, Tri Winarni, Y.S. Darmanto, dan Danar Puspita Kurnia Putri. (2008). Evaluation on Utilization of Small Marine Fish to Produce Surimi Using Different Cryoprotective Agents to Increase the Quality of Surimi. *Journal of Coastal Development*. Volume **11**, Number **3**, 131-140.
- Ali, Akhyar, dan Dewi Fortuna Ayu. (2009). Substitusi Tepung Terigu dengan Tepung Pati Ubi Jalar (*Ipomoea batatas L.*) pada Pembuatan Mi Kering. *SAGU*. Vol. **8**, No. **1**:1-4.
- Alleoni, Ana Cláudia Carraro. (2006). Review of Albumen Protein and Functional Properties of Gelation and Foaming. *Sci. Agric. (Piracicaba, Braz.)*, v.**63**, n.**3**, p.291-298.
- Anggit, Pudyastuti, Y.S. Darmanto, dan Fronthea Swastawati. (2011). Analisis Mutu Satsuma Age Ikan Kurisi (*Nemipterus Sp*) dengan Penggunaan Jenis Tepung yang Berbeda. *Jurnal Saintek Perikanan*. Vol. **6**, No. **2**, 13-22.
- Anwar, Chairil, Ching-Yu Tsao, dan Hsin-I Hsiao. (2013). Effect of Cryoprotectants on the Quality of Surimi During Storage at -20°C. *Annals. Food Science and Technology*. Vol. **14**, Issue **2**.
- Arfat, Yasir Ali, dan Soottawat Benjakul. (2012). Gelling Characteristics of Surimi from Yellow Stripe Trevally (*Selaroides leptolepis*). *International Aquatic Research* **4:5**. Springer Ltd.
- Association of Official Analytical Chemyst [AOAC]. (1995). *Official Method of Analysis of the Association of Official Analytical of Chemist*. Arlington: The Associatin of Official Analytical Chemyst, Inc.
- Badan Standarisasi Nasional (BSN). (2013). *SNI 2694:2013 tentang Surimi*. Jakarta.
- Banerjee, Soumya, dan Suvendu Bhattacharya. (2012). Food Gels: Gelling Process and New Applications. *Critical Reviews in Food Science and Nutrition*. **52**:334–346.
- Benjakul, Soottawat, Chakkawat Chantarasuwan, dan Wonnop Visessanguan. (2003). Effect of Medium Temperature Setting on Gelling Characteristics of Surimi from Some Tropical Fish. Elsevier, *Food Chemistry*. **82**, 567–574.

- BeMiller, James, dan Roy Whistler. (2009). *Starch: Chemistry and Technology*. Third Edition. Academic Press: Elsevier. USA.
- Bhattacharya, Tانيا, Bhowal J., Ghosh M., dan Bhattacharyya D.K. (2012). Studies on Preparation of Functional Lipid and Micronutrient Enriched Bhola Bhetki Fish (Nibeia Soldado) Spread. *Open Access Scientific Reports*. Vol. 1, Issue 6.
- Demiate, Ivo Mottin, dan Valesca Kotovicz. (2011). Cassava Starch in the Brazilian Food Industry. *Ciênc. Tecnol. Aliment.*, Campinas, 31(2): 388-397.
- Elgadir, M. Abd, Md. Jahurul Haque A., Sahena Ferdosh, Amid Mehrnoush, Alias A. Karim, Takahiro Noda, dan Md. Zaidul Islam S. (2012). Mixed Biopolymer Systems Based on Starch. *Molecules*, 17, 584-597.
- Faridah, Didah Nur, Dedi Fardiaz, Nuri Andarwulan, dan Titi Candra Sunarti. (2014). Karakteristik Sifat Fisikokimia Pati Garut (Maranta arundinaceae). *AGRITECH*. Vol. 34, No. 1.
- Fischer, W. & P.J.P. Whitehead. (1974). FAO Species Identification Sheets for Fishery Purposes: Eastern Indian Ocean Fishing Area 57 and Western Central Pacific Fishing Area 71. Volume I. Food and Agriculture Organization of the United Nations. Roma.
- Food and Agriculture Organization (FAO). (2010). *Agribusiness Handbook: Poultry Meat and Eggs*. Rome.
- Harmayani, Eni, Ika Dyah Kumalasari, dan Y. Marsono. (2011). Effect of Arrowroot (Maranta arundinacea L.) Diet on the Selected Bacterial Population and Chemical Properties of Caecal Digesta of Sprague Dawley Rats. *International Research Journal of Microbiology* (IRJM). Vol. 2(8) pp. 278-284.
- Hui, Y. H. (ed.). (2006). *Handbook of Food Science, Technology, and Engineering, Volume I*. CRC Press. USA.
- Imanningsih, Nelis. (2012). Profil Gelatinisasi Beberapa Formulasi Tepung-Tepungan untuk Pendugaan Sifat Pemasakan. *Penel Gizi Makan*. 35(1), 13-22.
- Imeson, Alan. (2010). *Food Stabilisers, Thickeners and Gelling Agents*. Blackwell Publishing Ltd. United Kingdom.

Jafarpour, Ali, Habib-Allah Hajiduon, dan Masoud Rez Aie. (2012). A Comparative Study on Effect of Egg White, Soy Protein Isolate and Potato Starch on Functional Properties of Common Carp (*Cyprinus carpio*) Surimi Gel. *J Food Process Technol.* **3:11**.

Kaewudom, Pimchanok, Soottawat Benjakul, dan Kongkarn Kijroongrojana. (2012). Effect of Bovine and Fish Gelatin in Combination with Microbial Transglutaminase on Gel Properties of Threadfin Bream Surimi. Springer Open Journal, *International Aquatic Research*. **4:12**.

Lertwittayanon, Kosol, Soottawat Benjakul, Sajid Maqsood, dan Angel B. Encarnacion. (2013). Effect of Different Salts on Dewatering and Properties of Yellowtail Barracuda Surimi. *International Aquatic Research*. **5:10**.

Li, Shujing, Yingquan Zhang, Yimin Wei, Wei Zhang, dan Bo Zhang. (2014). Thermal, Pasting and Gel Textural Properties of Commercial Starches from Different Botanical Sources. *J Bioproc Biotechniq.* **4:4**.

Linden, Guy, dan Denis Lorient. (1999). *New Ingredients in Food Processing*. CRC Press. New York.

Liu, Haimei, Yana Nie, dan Hongxia Chen. (2014). Effect of Different Starches on Colors and Textural Properties of Surimi-Starch Gels. *International Journal of Food Properties*. **17:1439–1448**.

Liur, I. J., A. F. Musfiroh, M. Mailoa, R. Bremer, V. P. Bintoro, dan Kusrahayu. (2013). Potensi Penerapan Tepung Ubi Jalar dalam Pembuatan Bakso Sapi. *Jurnal Aplikasi Teknologi Pangan*. Vol. **2** No. **1**.

Madineni, Madhava Naidu, Sheema Faiza, Ragu Sai Surekha, Ramasamy Ravi, dan Manisha Guha. (2012). Morphological, Structural, and Functional Properties of Maranta (*Maranta arundinacea* L) Starch. *Food Sci. Biotechnol.* **21(3)**: 747-752.

Muthia, D., N. Huda, N. Ismail, dan A. M. Easa. (2012). The Effects of Egg White Powder Addition with Tapioca and Sago Flours on Physicochemical and Sensory Properties of Duck Sausage. *International Food Research Journal*. **19(4)**: 1415-1421.

Nabubuya, Agnes, Agnes Namutebi, Yusuf Byaruhanga, Judith Narvhus, dan Trude Wicklund. (2012). Potential Use of Selected Sweetpotato (*Ipomea batatas* Lam) Varieties as Defined by Chemical and Flour Pasting Characteristics. *Food and Nutrition Sciences*, **3**, 889-896.

- Nielsen, Suzzane S. (2010). *Food Analysis Laboratory Manual*. 2nd Ed. Springer. New York.
- Nopianti, Rodiana, Nurul Huda, dan Noryati Ismail. (2010). Loss of functional properties of proteins during frozen storage and improvement of gel-forming properties of surimi. *As. J. Food Ag-Ind.* **3(06)**, 535-547.
- Nopianti, Rodiana, Nurul Huda, Noryati Ismail, A. M. Easa. (2012). Effect of Different Types of Low Sweetness Sugar on Physicochemical Properties of Threadfin Bream Surimi (*Nemipterus spp.*) during Frozen Storage. *International Food Research Journal* **19 (3)**: 1011-1021.
- Oladebeye, A.O., A.A. Oshodi dan A.A. Oladebeye. (2009). Physicochemical Properties of Starches of Sweet Potato (*Ipomea batata*) and Red Cocoyam (*Colocasia esculenta*) Cormels. *Pakistan Journal of Nutrition*, **8 (4)**: 313-315.
- Panpipat, Worawan, Manat Chaijan, dan Soottawat Benjakul. (2010). Gel Properties of Croaker–Mackerel Surimi Blend. Elsevier, *Food Chemistry*. **122**, 1122–1128.
- Park, Jae W., Tein M. Lin, dan Jirawat Yongsawatdigul. (1997). New Developments in Manufacturing of Surimi and Surimi Seafood. *Food Reviews International*, **13(4)**, 577-610.
- Purwandari, Lutfiani Yusup, Y.S. Darmanto, Ima Wijayanti. (2014). Pengaruh Penambahan Egg White Powder terhadap Kualitas Gel Surimi pada Beberapa Jenis Ikan Laut. *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*. Vol. **3**, No. **2**, Hal. 106-113.
- Ramadhan, Wahyu, Joko Santoso, dan Wini Trilaksani. (2014). Pengaruh Defatting, Frekuensi Pencucian dan Jenis Dryoprotectant terhadap Mutu Tepung Surimi Ikan Lele Kering Beku. *J. Teknol. dan Industri Pangan*. Vol. **25**, No. **1**.
- Rostini, Iis. (2013). Pemanfaatan Daging Limbah Filet Ikan Kakap Merah sebagai Bahan Baku Surimi untuk Produk Perikanan. *Jurnal Akuatika*. Vol. **IV**, No. **2**, 141-148.
- Saha, Dipjyoti, dan Suvendu Bhattacharya. (2010). Hydrocolloids as Thickening and Gelling Agents in Food: a Critical Review. *J Food Sci Technol.* **47(6)**:587–597.

- Santoso, Joko, Ade Wiguna Nur Yasin, dan Santoso. (2008). Perubahan Karakteristik Surimi Ikan Cucut dan Ikan Pari Akibat Pengaruh Pengkomposisian dan Penyimpanan Dingin Daging Lumat. *Jurnal. Teknol. dan Industri Pangan.* Vol. **XIX** No. 1.
- Santoso, Joko, Fie Ling, dan Ratna Handayani. (2011). Pengaruh Pengkomposisian dan Penyimpanan Dingin terhadap Perubahan Karakteristik Surimi Ikan Pari dan Ikan Kembung. *Jurnal Akuatika.* Vol. **2** No. **2**. Bogor.
- Sarker, Md. Zaidul Islam, M. Abd Elgadir, Sahena Ferdosh, Md. Jahurul Haque Akanda, Mohd Yazid Abdul Manap, dan Takahiro Noda. (2012). Effect of Some Biopolymers on the Rheological Behavior of Surimi Gel. *Molecules.* **17**, 5733-5744.
- Shahidi, Fereidoon, dan J. Richard Botta. (1994). *Seafoods: Chemistry, Processing Technology, and Quality.* Blackie Academic & Professional. New York.
- Shaviklo, Gholam Reza. (2006). *Quality Assessment of Fish Protein Isolates Using Surimi Standard Methods.* Final Project of The United Nations University. Iceland.
- Subagio, Achmad, Wiwik Siti Windrati, Muhammad Fauzi, dan Yuli Witono. (2005). Pengaruh Asam Askorbat terhadap Pembentukan Gel Miofibril Ikan Mata Besar (*Selar crumenophthalmus*). *Jurnal Teknologi dan Industri Pangan.* Vol. **XVI** No. **2**.
- Suryono, M., Harijono, dan Yunianta. (2013). Pemanfaatan Ikan Tuna (Yellowfin Tuna), Ubi Jalar (*Ipomoea batatas*) dan Sagu (*Metroxylon sagu* Sp) dalam Pembuatan Kamaboko. *Jurnal Teknologi Pertanian.* Vol. **14** No. **1**, 9-20.
- Tako, Masakuni, Yukihiko Tamaki, Takeshi Teruya, dan Yasuhito Takeda. (2014). The Principles of Starch Gelatinization and Retrogradation. *Food and Nutrition Sciences.* **5**:280-291.
- Zaitsev, V., I. Kizevetter, L. Lagunov, T. Makarova, L. Minderi, dan V. Podsevalov. (1969). *Fish Curing and Processing.* MIR Publishers. Moscow.
- Zayas, Joseph F. (1997). *Functionality of Proteins in Food.* Springer. Jerman.