

DAFTAR PUSTAKA

- AOAC. 2005. Official Methods of Analysis. Washington: Association of Official Analytical Chemists.
- Anwar HS, Antasari M, Hasni D, Sapriani N, Rohaya S, Winarti C. 2017. Kombinasi Pati Sukun Termodifikasi Osa (*Octenyl Succinic Anhydride*) Dan Lesitin Sebagai Penstabil Emulsi Minyak Dalam Air. *Jurnal Penelitian Pascapanen Pertanian*. 14(3) : 124 - 133.
- Anwar SH, Safriani N, Asmawati, Zainal Abiddin NF, Yusoff, A. Application of modified breadfruit (*Artocarpus altillis*) starch by Octenyl Succinic Anhydride (OSA) to stabilize fish and microalgae oil emulsions. *Int Food Res J*. 2017; 24(6): 2330-2339.
- Arvanitoyannis IS, Kassaveti A. 2009. Starch-Cellulose Blends. DIdalam Yu L, editor. *Biodegradable Polymer Blends and Composites from RenewablenResources*. New Jersey : John Wiley. Hlm 19-54.
- Arisman. 2009. Buku Ajar Ilmu Gizi Keracunan Makanan. Buku Kedokteran EGC
- Badan Standardisasi Nasional. 2014. Syarat Mutu Kolagen. Jakarta.
- Bayhaqi A. 2016. Peranan Minyak Cengkeh (*Eugenia aromatica*) Pada Transportasi Tertutup Benih Ikan Bandeng (*Chanos chanos*), <http://digilib.umg.ac.id/index.php>.
- Bradford MM. 1976. A rapid and sensitive method for the quantitation of microgram quantities of protein utilizing the principle of protein-dye binding. *Analytical Biochemistry*, 72:248-254.

Buckle KE. 2010. *Food Science*. Jakarta : Penerbit Universitas Indonesia(UI-Press)

18 Tahun 2012 Tentang Pangan 18(9) 1689-1699.

Cavalieri SJ. 2005. Manual of antimicrobial susceptibility testing. American Society for Microbiology. Pp. 39-52.

Chuaychan S, Benjakul S, Kishimura H. 2015. Characteristics of acid – and pepsin-soluble collagens from scale seabass (*Lates calcarifer*). *LWT – Food Science and Technology* . 63(1) : 71-76.

Cui FX, Xue CH, Li ZJ, Zhang YQ, Dong P, Fu XY, Gao X. 2007. Characterization and subunit composition of collagen from the body wall of sea cucumber *Stichopus japonicus*. *The Journal of Food Chemistry* 100:1120–1125.

Cahyadi, Wisnu. 2009. Analisis dan Aspek Kesehatan Bahan Tambahan Makanan Edisi Kedua. Jakarta: Bumi Aksara

Cardoso, V.S., Queleães, P.V., Amorim, A., Primo, F.L., Gobo, G.G., Tedesco, A.C., Mafud, A.C., Mascarenhas, Y.P., Corrêa, J.R., Kuckelhaus, S.A et al., 2014, Collagen Based Silver Nanoparticles for Biological Applications: Synthesis and Characterization, *Journal of Nanobiotechnology*, 12 (36): 1-9.

Dokic L, Krstonosic V, Nikolic I. *Physicochemical characteristics and stability of oil-in-water emulsions stabilized by OSA starch*. *Food Hydrocolloids*. 2012; 29(1):185–92.

Devi HLNA, Suptijah P, Nurilmala M. 2017. Efektivitas alkali dan asam terhadap mutu kolagen dari kulit ikan patin. *Jurnal Pengolahan Hasil Perikanan Indonesia*. 20(2): 255–265.

- Depkes RI, 2006. Definisi dan Jenis Jenis Ekstraksi, Departemen Kesehatan RI, Jakarta.
- Eko. 2013. Uji Aktivitas Antibakteri Sisik Ikan Bandeng (*Chanos Chanos*) Terhadap Bakteri *Staphlococcus Aureus* dan *E-Coli*. Jurnal Mikrobiologi. 20(2): 255–265.
- Dirjen Perikanan Budidaya KKP RI. 2012. Panduan Penilaian Sertifikasi Cara Budidaya Ikan yang Baik (CBIB). Jakarta
- Eko F, Kholifah A. 2013. Uji Aktifitas Antibakteri Sisik Ikan Nila *Oreochromis niloticus*. 5(1).
- Fathin F, Khafidzoh A, Mustikawati D, Anggraeni N, Dharmawan Y. 2012. Chitosan Pada Sisik Ikan Bandeng (*Chanos Chanos*) Sebagai Alternatif Pengawet Alami Pada Bakso. Jurnal Ilmiah Vol 2, No 2 (012).
- Fratzl P. 2008, *Collagen : Structure and Mechanics*, New York : Springer.
- Gotanco RGB and Menez MAJ. 2004. Population Genetic Structure of Milkfish, *Chanos chanos*, Based on PCR-RFLP Analysis of the Mitochondrial Control Region. Marine Biology, 145: 789-801.
- Hamsah, W. 2013. Kajian Analisis Proksimat. Yogyakarta
- Hartati IL, Kurniasari. 2010 Kajian Produksi Kolagen dari Limbah Sisik Ikan Secara Ekstraksi Enzimatis. Momentum Vol. 6, No. 1, April 2010.
- Hoyer B, Bernhardt A, Lode A, Heinemann S, Sewing J, Klinger M, Notbohm H, Gelinsky M. 2014. Jellyfish collagen scaffolds for cartilage tissue engineering. Acta Biomaterialia. 10(2).

- Indayanti D. 2014. Uji stabilitas fisik dan komponen kimia pada minyak biji jinten hitam (*Nigella sativa L*) dalam bentuk emulsi tipe minyak dalam air menggunakan GC-MS. Jakarta : Universitas Islam Negeri Syarif Hidayatullah.
- Kelly S, Duplessis L, Soley J, Noble F, Wells CH, Kelly JP. 2021. Effect Of Preservaties On Corneal Collagen Parameters Measured By Small Angle X-ray Scattering Analysis. 14(17).
- Kemenkes RI. 2020. Farmakope Indonesia Edisi VI. Jakarta
- Lachman, L., A.H. Lieberman and J.L. Kanig. (2008). Teori dan Praktek Farmasi Industri, Edisi III. UI Press, Jakarta.
- León-López A, Vargas-Torres A, Morales-Peñaloza A, Martínez-Juárez VM, Zeugolis DI, dan Aguirre-Álvarez G. 2019. Review Hydrolyzed Collagen—Sources and Applications. *Molecules* 24, 4031
- Liu H, Li D, Guo S. 2007. Studies on collagen from the skin of channel catfish (*Ictalurus punctatus*). *Food Chemistry*. 101.
- Listari, Y. 2009. Efektifitas Penggunaan Metode Pengujian Antibiotik Isolat *Streptomyces* dari Rizosfer familia poaceae terhadap *Escherichia coli*. *Jurnal online*. PP.1.1–6.
- McClements DJ. Critical review of techniques and methodologies for characterization of emulsion stability. *Critical Reviews in Food Sci. and Nutrition*. 2007;47(7):611–649.
- Manikkam, V., M.L., Mathai, W.A. Street, O.N. Donkor & T. Vasiljevic. 2016. Biofunctional and physicochemical properties of fish scales collagen-

- derived protein powders. *International Food Research Journal*. 23(4): 1614-1622.
- Massod, Z., Yasmeen, R., Haider, M.S., Tarar, O. M., Zehra, L., dan Hossain, M. Y., 2015, Evaluation of Crude Protein and Amino Acid Contents From The Scales of Four Mullet Species (Mugilidae) Collected From Karachi Fish Harbour, Pakistan, *Indian Journal of Geo-Marine Science*, 44 (5): 1-9.
- Mirhosseini H, Tan CP, Hamid NSA, Yusof S, Chern BH. 2009. Characterization of the influence of main emulsion components on the physicochemical properties of orange beverage emulsion using response surface methodology. *Food Hydrocolloids*, 23(2):271–80.
- Mukhrani T. 2014. Ekstraksi, Pemisahan Senyawa, dan Identifikasi Senyawa Aktif. *Jurnal Kesehatan*, Vol 7, No 2.
- Muyonga JH, Cole CGB, Duodu KG. 2004. Extraction and Physico-chemical Characterisation of Nile Perch (*Lates niloticus*) Skin and Bone Gelatin. *Journal Food Hydrocolloids*. 18 : 581-592.
- Nurhidayah B. 2019. Kandungan Kolagen Sisik Ikan Bandeng *Chanos-Chanos* dan Sisik Ikan Nila *Oreochromis niloticus*. 4(1).
- Norman W. 1988. *Teknologi Pengawetan Pangan*. Jakarta : UI Press.
- Pamungkas BF, Supriyadi, Murdiati A, Indrati R. 2018. Ekstraksi dan Karakterisasi Kolagen Larut Asam dan Pepsin dari Sisik Haruan (*Channa Striatus*) Kering. *JPHPI Volume 21 Nomor 3*.
- Pati F, Adhikari B, Dhara S. 2010. Isolation and characterization of fish scale collagen of higher thermal stability. *Bioresource Technology*. 101(10).

- Paudi R, Sulistijowati R, Mile L. 2020. Rendeman Kolagen Ikan Bandeng (*chanos chanos*) Segar Hasil Ekstraksi Asam Asetat. Jambura Fish Processing Journal Vol. 2 No.1.
- Pestle W, Colvard DM. 2012. Bone Collagen Preservation In The Tropics A Case Study From Ancient Puerto Rico. 39(7).
- Prescott, L.M, Harley, J.P dan Klein, D.A. 2005. Microbiology, Ed Ke-6, Mc-Graw-Hill, New York
- Ramdhani FG, Ariani A. 2016. Pengambilan Kolagen Pada Sisik Ikan Dari Limbah Pabrik Fillet Ikan Menggunakan Metode Ekstraksi Asam. Institut Teknologi Sepuluh November Surabaya.
- Rita, W. S. 2010. Kriteria Aktivitas Daya Hambat Antibakteri. Jurnal Mikrobiologi, Volume 4(2): 20–26.
- Saanin H. 1984. Taksonomi dan Kunci Identifikasi Ikan, Jilid I-II. Edisi II. Bina Cipta. Bogor.
- Setiawati IH. 2009. Karakterisasi Mutu Fisika Kimia Gelatin Kulit. Bogor: IPB.
- Suptijah P, Indriani D, Wardoyo SE. 2018. Isolasi Dan Karakterisasi Kolagen dari Kulit Ikan Patin (*Pangasius sp.*). Jurnal Sains Natural Vol 8, No. 1.
- Suryani, R. Hamsidi & N. Ikawati. 2015. Uji Stabilitas dan Batas Lapisan Emulsi. *Prosiding Seminar Nasional Swasembada Pangan*. 2:234-241.
- Tabarestani SH, Maghsoudlou Y, Motamedzadegan A, Mahoonak AR, dan Rostamzad H. 2010. Study on some properties of acid soluble collagen isolated from fish skin and bones of rainbow trout (*Onchorynchus mykiss*). International Food Research Journal. 19(1): 251-257.

- Vázquez-Ovando A, Molina-Freaner F, Nuñez-Farfán J, Betancur-Ancona D, Salvador-Figueroa M. 2015. Classification of cacao beans (*Theobroma cacao* L.) of southern Mexico based on chemometric analysis with multivariate approach. *Eur Food Res Technol*. Springer Berlin Heidelberg; 2015;240(6):1117–28.
- Veeruraj A, Arumugam M, Balasubramanian T. 2013. Isolation and characterization of thermostable collagen from the marine eel-fish (*Evenchelys macrura*). *Process Biochemistry*. 48(10): 1592-1602.
- Wahyu IY. 2018. Optimasi Proses Pretreatment Pada Sisik Ikan Bandeng (*chanos chanos* frskal) Dengan Response Surface Methodolgy. Prosiding Seminar Nasional Kelautan dan Perikanan IV.
- Widria Y, Trilaksani W, Cahyadi ER. 2016. Evaluasi dan Pengembangan Sistem Manajemen Rantai Pasok Bandeng Segar (*Chanos chanos*) di Kota Bekasi, Jawa Barat. *Jurnal MPI* Vol. 11 No. 2.
- Wulandari. 2015. Efektivitas Pretreatment Alkali dan Hidrolisis Asam Asetat Terhadap Karakteristik Kolagen Dari Kulit Ikan Gabus. 18(3).
- Yeon JJ, Karbstein PH, Schaaf DVSU. 2019. Collagen Peptide-Loaded W_1/O Single Emulsions And $W_1/O/W_2$ Double Emulsions : Influence Of Collagen Peptide And Salt Concentration, Dispersed Phase Fraction And Type Of Hydrophylic Emulsifier On Droplet Stability And Encapsulation Efficiency.
- Zhang J, Duan R, Ye C, Konno K. 2010. Isolation and characterization of collagens from scale of silver carp (*Hypophthalmichys molitrix*). *Journal of Food Biochemistry*. 34.

Zhu D, Ortega CF, Motamedi R, Szewciw L, Vernerey F, dan Barthelat F. 2011.

Structure and Mechanical Performance of a “ Modern “ Fish Scaele ,

Advanced Engineering Materials, 13 (XX) : B1-B10.

