

BIBLIOGRAPHY

- Association of Official Analytical Chemistry. 1992. "Official Methods of Analysis of the Association of Official Analytical Chemistry". AOAC Int., Maryland.
- Association of Official Analytical Chemistry. 1999. "Official Methods of Analysis of the Association of Official Analytical Chemistry". AOAC Int., Maryland.
- Babu, K. R. and Satyanarayana, T. 1996. Production of bacterial enzymes by solid-state fermentation. *Journal of Scientific and Industrial Research* 55, 464-467.
- Bahariah. 2005. Pengaruh Konsentrasi NaOH dan Suhu pada Proses Deproteinasi Untuk Produksi Kitin dari Limbah Kulit Udang Putih (*Penaeus merguensis*). Skripsi. Universitas Hasanuddin. Makassar.
- Bagchi, Debasis, Francis Lau, and Dilip K. Ghosh. *Biotechnology in functional foods and nutraceuticals*. Boca Raton, FL: CRC Press, 2010
- Beaney, P., J Lizardi-Mendoza, and M Healy. 2005. Comparison of Chitins Produced by Chemical and Bioprocessing Methods. *J. Chem. Technol. Biotechnol.* (80): 145-150.
- Bhargav, S., Panda, B. P., Ali, M. and Javed, S. 2008. Solid-state fermentation: an overview. *Chemical Biochemical Engineering Q* 22: 49-70.
- Braga, M. E., Leal, P. F., Carvalho, J. E., and Meireles, M. A. A. 2003. Comparison of yield, composition, and antioxidant activity of turmeric (*Curcuma longa* L.) extracts obtained using various techniques. *Journal Agricultural Food Chemistry*. 51:6604-6611.
- Cahyaningrum, S.E. 2005. Pemanfaatan Limbah Cangkang Udang Windu Sebagai Penyerap Kation Kadmium Dalam medium Air . *Indon. Journal Chem Vol* .2.
- Coates, Paul M. 2005. *Encyclopedia of Dietary Supplements*. New York: Marcel Dekker.
- Cocolin, L., and Ercolini, D. 2008. "Molecular Techniques in the Microbial Ecology of Fermented Foods". Springer, New York.
- Crestini, C., Kovac, B. & Giovannozzi-Sermanni, G. 1996. Production and isolation of chitosan by submerged and solid state fermentation from *Lentinus edodes*. *Biotechnology and Bioengineering*, 50, 207–10.
- Deng, M. D., Wassink, S. and Grund, A. D. 2006. Engineering a new pathway for N-acetyl Glucosamine production: Coupling a catabolic enzyme, GlcN-6-phosphate deaminase, with a biosynthetic enzyme, GlcN-6-phosphate N-acetyltransferase. *Enzyme Microbial Technology* 39: 828-834
- Dompeipen EJ., Simanjuntak P. 2016. Aktivitas antidiabetes dan antioksidan kapang endofit dari tanaman mahoni, *Biopropal industry*, 6(1):7-17.
- EFSA [European Food Safety Authority]. 2009. Scientific Opinion on the substantiation of a health claim related to glucosamine hydrochloride and

- reduced rate of cartilage degeneration and reduced risk of development of osteoarthritis pursuant. Parma, Italy. European Food Safety Authority, 7(10): 1358.
- Haedar, Nur, Hasnah Natsir, Fahrudin, and Wilda Aryanti. "PRODUKSI DAN KARAKTERISASI ENZIM KITINASE DARI BAKTERI KITINOLITIK ASAL KERANG *Anadara granosa*." *Jurnal Alam dan Lingkungan* 8 (March 2017): 19-28
- Horton, D. and J.D. Wander. 2009. *The Carbohydrates*. Vol IB. Academic Press. New York.
- Hsu, C.P.S. 1994. *Infrared Spectroscopy. Handbook of Instrumental Techniques for Analytical Chemistry*. Hualingan. Shanghai. Hlm. 123-126.
- Ibrahim, D. (2015). Effect of agitation speed on the morphology of *Aspergillus niger* HFD5A-1 hyphae and its pectinase production in submerged fermentation. *World Journal of Biological Chemistry*, 6(3), 265. doi:10.4331/wjbc.v6.i3.265
- Kim, S. 2011. *Chitin, chitosan, oligosaccharides and their derivatives: biological activities and applications*. Boca Raton, Fla: CRC.
- Kruger, N.J. 2009. "The Protein Protocols Handbook" 2nd ed. Humana Press, Inc., Totowa.
- Lamine, Benine Mohamed, and Bendaha Mohammed Lamine. 2012. "Optimisation of the Chitinase Production by *Serratia Marcescens* DSM 30121T and Biological Control of Locusts." *Journal of Biotechnology & Biomaterials* 02(3).
- Lesser, Michael. 2011. *Advances in marine biology*. London: Academic
- Liu, Long, Yanfeng Liu, Hyun-Dong Shin, Rachel Chen, Jianghua Li, Guocheng Du, and Jian Chen. 2013. "Microbial production of glucosamine and N-acetylglucosamine: advances and perspectives." *Applied Microbiology and Biotechnology* 97(14): 149-158.
- Mangunwardoyo, W., R. Ismayasari., E. Riani. 2010. Uji Patogenisitas dan Virulensi *Aeromonas hydrophila* Stanier pada Ikan Nila (*Oreochromis niloticus* Lin.) melalui Postulat Koch. *J. Ris. Akuakultur* Vol. 5 Tahun 2010: 245-255.
- Manurung, M., 2014. Potensi Kitin/Kitosan dari Kulit Udang sebagai Biokoagulan Penjernih Air. *J. Kimia* 5(2): 182 – 188.
- Minda, A., Jon Efendi, Erda Syofyeni, Rahmi Marfa Lesi, dan Sri Novalina. 2010. Pengaruh konsentrasi NaOH dan KOH terhadap derajat deasetilasi kitin dari limbah kulit udang. *Eksakta* 1 (11).
- Mohan, S. K. 2009. *Gram stain: looking beyond bacteria to find fungi in gram stained smear*. Place of publication not identified: Authorhouse. pp. 108-112.

- Narayana K.J.P., Prabhakar P., Vijayalakshmi M., Vekateswarlu Y., Krishna P.S.J. 2007. Biological activity of phenylpropionic acid from a terrestrial Streptomyces. *Polish J. Microbiol.* 56:191–197.
- No HK, Meyers SP. 2000. Preparation of chitin and chitosan. In: Muzzarelli, R.A.A., M.G. Peter. (Eds). *Chitin hand book*. European Chitin Society, Grottammare. pp. 475-489.
- Oemarjati, Boen S., Wisnu W. 1990. *Taksonomi Avertebrata*. Cetakan I. Penerbit UI- Press. Jakarta. Hal 95.
- Purwatiningsih, S., Wukirsari, T. Sjahriza, A., and Wahyono, D. 2009. “Kitosan Sumber Biomaterial Masa Depan”. IPB Press. Bogor.
- Qin, Y., Lu, X., Sun, N., & Rogers, R. D. (2010). Dissolution or extraction of crustacean shells using ionic liquids to obtain high molecular weight purified chitin and direct production of chitin films and fibers. *Green Chemistry*, 12(6), 968. doi:10.1039/c003583a
- Rahmawati, Winda, Dian Herasari and Husniati. 2012. “Produksi Kitosan Dari Bahan Baku Cangkang Udang Menggunakan Metode Kimia dan Enzimatis dengan Enzm Kitin Deasetilase.”
- Saima, Kuddus, M., R., & Ahmad, I. 2013. Isolation of novel chitinolytic bacteria and production optimization of extracellular chitinase. *Journal of Genetic Engineering and Biotechnology*, 11(1):39-46.
- Sanchez, P.C. 2008. "Philippine Fermented Foods: Principles and Technology". University of the Philippines Press, Diliman.
- Santoso. S. J, Siswanto, D., Kurniawan, A, Rahmanto. W.H. 2006. Hybrid of Chitin and Humic Acid as High Performance Sorbent for Ni(II), *J.Surface Sci.* 4, 163.
- Sanusi, Mustari. 2004. “Transformasi Kitin dari Hasil Isolasi Limbah Industri Udang Beku Menjadi Kitosan.” *Mar. Chim Acta* 5(2): 28-32.
- Sashiwa, H., Fujishima, S., Yamano, N., Kawasaki, N., Nakayama, A., Muraki, E., . . . Aiba, S. 2002. Production of N-acetyl-d-glucosamine from α -chitin by crude enzymes from *Aeromonas hydrophila* H-2330. *Carbohydrate Research*, 337(8), 761-763. doi:10.1016/s0008-6215(02)00034-4.
- Saskiawan, Iwan and Rini Handayani. 2011. “Production of N-Acetyl-D-glucosamine by submerged fermentation from chitin.” *Berita Biologi* 10, no.6.
- Setia, I. N. 2015. Chitinolytic Assay and Identification of Bacteria Isolated from Shrimp Waste Based on 16S rDNA Sequences. *Advances in Microbiology* 5: 541-548.
- Shahidi F, Arachchi JKV, Jeon Y-J. 1999. Food Applications of Chitin and Chitosans. *Trends in Food Sci and Technol* 10.
- Shantosh, S., and P.T. Mathew. 2007. Preparation of glucosamine and carboxymethylchitin from shrimp shell. *Journal of Applied Polymer Science*, 107: 280-285.

- Siregar, M. 2009. Pengaruh Berat Molekul Kitosan Nanopartikel Untuk menurunkan Kadar Logam Besi (Fe) dan Zat Warna Pada Limbah industri Tekstil Jeans. Medan: Pascasarjana – Universitas Sumatera Utara.
- Suhardi. 1993. Khitin dan Khitosan. Pusat Antar Universitas Pangan dan Gizi. Universitas Gajah Mada. Yogyakarta.
- Suhartono, M.T. 2000. Enzim dan Bioteknologi. Antar Universitas Bioteknologi. IPB. Bogor.
- Sun-Waterhouse, D., Teoh, A., Massarotto, C., Wibisono, R., & Wadwa, S. 2010. Comparative analysis of fruit-based functional snack bars. *Food Chemistry*, 119(4), 1369-1379.
- Synowiecki, J. and Al-Khateeb, N. A. 2003. Production, Properties, and Some New Applications of Chitin and its Derivatives. *Critical Reviews in Food Science and Nutrition*, 43, no. 2, 145-171.
- Turgeon, M. L. 2004. *Clinical hematology: theory and procedures*. Philadelphia: Lippincott Williams & Wilkins. 3rd edition, pp 320-321.
- Weites, A. M., D. R. Gondim, and L. R. B. Goncalves. 2001. Ethanol Production by Fermentation using Immobilized Cells of *Saccharomyces cerevisiae* in Cashew Apple Bagase. *Journal of Biochemistry*. Vol. 1-8, pp. 209-217.
- Widanarni, Elly DT, Soelityowati dan Suwanto A. 2008. Pemberian Bakteri Probiotik SKT-b Pada Larva Udang Windu (*Penaeus monodon*) Melalui Pengkayaan Artemia. *Jurnal Akukultur Indonesia* 7:129-137.
- Wu Y., Hussain M., Fassihi R. (2005): Development of a simple analytical methodology for determination of glucosamine release from modified release matrix tablets. *Journal of Pharmaceutical and Biomedical Analysis*, 38: 263–269.
- Wu T, Zivanovic S; (2008) Determination of the degree of acetylation (DA) of chitin and chitosan by an improved first derivative UV method. *Carbohydr Polym* 73, 248-253.
- Xie, Y., C. Lan-szu, A. Cutler & B. Weimer. 2004. DNA Macroarray Profiling Of *Lactococcus lactis* subsp. *lactis* IL1403 Gene Expression During Environmental Stresses. *Appl. Environ. Microbiol.* 70:6738–6747.
- Younes, Islem and Marguerite Rinaudo. 2015. Chitin and Chitosan Preparation from Marine Sources. Structure, Properties and Applications. *Mar Drugs*. 13(3): 1133-1174.