

BIBLIOGRAPHY

- Alam, Khayrul Md., Maruf Ahmed, Mst. Sorifa Akter, Nurul Islam, and Jong-Bang Eun. "Effect of Carboxymethylcellulose and Starch as Thickening Agents on the Quality of Tomato Ketchup" *Pakistan Journal of Nutrition* 8 (8): 1144-1149, 2009.
- AOAC. *Official Methods of Analysis of the Association of Official Analytical Chemists*. Washington: AOAC Inc., 2005.
- Aristya, Juan. *Karakteristik Sosis Ikan Berbahan Dasar Surimi Ikan Hiu*. [Skripsi]. Karawaci: Fakultas Teknologi Industri, Jurusan Teknologi Pangan Universitas Pelita Harapan, 2005.
- Arendt, Elke K and Fabio Dal Bello. *Gluten-Free Cereal Products and Beverages*. USA: Elsevier, 2008.
- Brennan, J. G. *Food Processing Handbook*. Germany: Wiley-VCH Verlag GmbH, 2006.
- Chinnasarn, Krisana., Sirima Chinnasarn, and David Leo Pyle. *Identification of Surimi Gel Strength Classes using Backpropagation Neutral Network and Principal Component Analysis*. *Journal of Applied Sciences* 6 (8): 1802-1807, 2006.
- Departemen Kelautan dan Perikanan Republik Indonesia. 2010. *Angka Konsumsi Ikan 2008*. Home page on-line. Available from <http://www.wpi.dkp.go.id/?cat=12> Internet; Accessed 21 Desember 2010.
- Depkes RI, 2001. *Komposisi Zat Gizi Makanan Indonesia*. Badan Penelitian dan Pengembangan Kesehatan, Pusat Penelitian dan Pengembangan Gizi, Bogor.
- Food and Agriculture Organization. 2010. *Euthynnus affinis*. Home page on-line. Available from: <http://www.fao.org/fishery/species/3294/en>; Internet; accessed on December 21th, 2010.
- Fox, P. F. and J. J. Condon. *Food Proteins*. USA: Applied Science Publisher LTD, 1982.
- Hall, G. M. *Fish Processing Technology*. USA: Chapman and Hall, 1997.

- Hall, George M. *Fish Processing: Sustainability and New Opportunities*. United Kingdom: Wiley-Blackwell, 2011.
- Hart, Paul J. B. and John D. Reynolds. *Handbook of Fish Biology and Fisheries, Volume 2*. USA: Blackwell Science Ltd, 2002.
- Hollabaugh, C. B., Leland H. Burt, and Anna Peterson Walsh. *Carboxymethyl Cellulose Uses and Applications*. Home page online. Available from: <http://0-pubs.acs.org.library.newcastle.edu.au/doi/pdf/10.1021/ie50430a015>; Internet accessed 24th December 2010.
- Imeson, Alan. 1999. "Thickening and Gelling Agents for Food 2nd ed.". New York: Chapman & Hall.
- Jin, S. K., I. S. Kim, H. J. Jung, D. H. Kim, Y. J. Choi, and S. J. Hur. "The development of Sausage Including Meat From Spent Laying Hen Surimi". *Science Direct Journal* (2007). [e-journal] <http://www.science-direct.com/> (accessed on December 24th, 2010).
- Kang, G. H., S. T. Joo, G. B. Park, S. G. CHOI, C. Y. HAN and B. C. KIM. "A Research Note: Effect of Cooking Temperature and Time on Color and Gel Strength of Surimi-Like Pork" *Journal of Muscle Foods* 21 (2010) 343-349 [e-journal] <http://online.library.wiley.com> (accessed on December 26th, 2010).
- Katsuyoshi, Nishinari., Etsuhiro Doi. 1993. "Food Hydrocolloids: Structure, Properties, and Functions". New York: Plenum Publishing Corporation.
- Khairuman dan Sudenda, D., 2002. *Budidaya Ikan Patin Secara Intensif*. PT Penebar Swadaya, Jakarta.
- Khanna, D.R, P.R. Yadav. *Biology of Fishes*. Discovery Publishing House: New Delhi, 2004.
- Koswara, Sutrisno. "*Surimi, suatu alternative pengolahan ikan*" Home page online. Available from: <http://www.ebookpangan.com/artikel/surimi>; Internet; accessed on December 21th, 2010.
- Lamaan, Thomas R. *Hydrocolloids in Food Processing*. USA: Blackwell Publishing, 2011.
- Lanier, T.C, Hart K. and Martin R.E. 1991. *Manual of standard methods for measuring and specifying the properties of surimi*, University of North Carolina Sea.
- Lanier, Tyre.C., Lee, Chong. M.. *Surimi Technology*. New York : Marcel Dekker Inc.1992.

- Lewis, J. *Food Additives Handbook*. New York: Chapman and Hall, 1989.
- Linden, G. and Denis Lorient. *New Ingredients in Food Processing: Biochemistry and Agriculture*. Woodhead Publishing Ltd and CRC Press LLC, 2005.
- Listyarini, Tri. *Budi Daya Patin Super*. Agromedia Pustaka: Ciganjur, Jakarta Selatan, 2007.
- Lynch, Cheryl J., Lin Chifa F., Nicholas Melachouris. 1982. Process for Binding Comminuted Meat. Home page online. Available from: <http://www.freepatentsonline.com/4348420.html>; Internet; accessed on December 21th, 2010.
- Mahindru, S. N. *Food Additives*. New Delhi: APH Publishing Corporation, 2008.
- Marchello, Martin Ph.D Prof, Julie garden-Robinson, Ph.D. *The Art and Practice of Sausage Making*. NDSU Extension Service: North Dakota, 1998.
- McClements, J. 2002. *Analysis of Food Products*. Home page on-line. <http://www-unix.oit.umass.edu/~mcclemen/581Ash&Minerals.html>; Internet; accessed on December 21th, 2010.
- Moran, Michael J, and Howard N. Shapiro. 2006. "Fundamental of Engineering Thermodynamics 5th ed". USA: John Wiley & Sons Canada.
- Muraleedharan, V. and K. Gopakumar. "Preparation and Properties of Functional Protein Concentrate From Tuna (*Euthynnus affinis*)" Central Institute of Fisheries Technology: New Delhi, 1998.
- Nishinari, Katsuyoshi and Etsushiro Doi. *Food Hydrocolloids: structures, Properties, and Functions*. New York: Plenum Press, 1993.
- Niwa, Eiji., Kohji Tsujimoto, and Satoshi Kanoh. "Kamaboko Gel-strengthening Effect of Polyuronides and Other Polysaccharides" *Nippon Suisan Gakkaishi*, 58, 85-88 (1992).
- Nussinovitch, A. *Hydrocolloid Applications: Gum Technology In The Food and Other Industries*. London: Chapman & Hall, 1997.
- O'Keefe, S. F., F. G. Proudfoot, and R. G. Ackman. "Lipid Oxidation in Meats of Omega-3 Fatty Acid-Enriched Broiler Chickens". *Food Research International*, Vol 28, No. 4, pp. 417-424, 1995.
- Paul, J. H., P. G. Dunne, S. O. Michael and O. R. Dolores, 2005. "Increasing the Moisture Content of Imitation Cheese: Effects on Texture, Rheology and Microstructure." *Eur. Food Res. Technol.*, 220: 415-420.

- Pearson, A.M, and T.A. Gillett. *Processed Meats*, 3rd ed.. Maryland: Aspen Publisher, Inc., 1999.
- Pearson, A.M. and F.W. Tauber. *Processed Meats*, 2nd ed. USA: The AVI Publishing Company, Inc., 1984.
- Phillips, Glyn O., and Peter A. Williams. *Handbook of Hydrocolloids*. North America: CRC Press LLC, 2000.
- Pietrasik. "Effect of Content Protein, Fat, and Modified Starch on Binding Textural Characteristics, and Colour of Comminuted Scalded Sausages". *Journal Meat Science* Volume 51, Issue 1, January 1999, pages 17-25.
- Predika, Jerry. *The Sausage-Making Cookbook*. Stackpole Books: United States of America, 1983.
- Rachtanapun, Pornchai and Wirongrong Tongdeesontorn. "Effect of glycerol concentration on sorption isotherms and water vapour permeability of carboxymethyl cellulose films from waste of mulberry paper" *Asian Journal of Food and Agro-Industry* (2009), 2(04), 478-488.
- Randall, E., Gerald R. Allen, Roger C. Steene. *Fishes of the Great Barrier Reef and Coral Sea*. North America: University of Hawaii Press, 1996.
- Runglerdkriangkrai, Jiraporn, Kriangsak Banlue, and Nongnuch Raksakulthai. *Quality of Fish Ball from Surimi as Affected by Starch and Sterilizing Conditions*. Kasetsart University Fisheries research Bulletin 2008, No 32 (1).
- Ruusunen, Marita., eero Puloanne., Marika Lyly and Raija Ahvenainen. "Effect of sodium citrate, carboxymethyl cellulose and carrageenan levels on quality characteristics of low-salt and low-fat bologna type sausages" *Science Direct Journal* (2003). [e-journal] <http://www.sciencedirect.com/> (accessed on December 21th, 2010)
- Simopoulos, Artemis P. and Leslie G. Cleland. *Omega-6/Omega-3 Essential Fatty Acid ratio: The Scientific Evidence*. Switzerland: Krager, 2003.
- Sonu, Sunee C. 1986. Surimi. Home page online. Available from: <http://swfsc.noaa.gov/publication/TM/SWR/NOAA-TM-NMFS-SWR-013.PDF>; Internet accessed 20 September 2010.
- Sukarsa, Dadi R. *A Study of Activity of Omega-3 Fatty Acid of Some Marine Fish in Mice as the Experimental Animals*. Buletin Teknologi Hasil Pertanian Volume VII No I, 2004.
- Suseno, S.H., Tajul, A.Y., Nadiah, W.A., Hamidah, Asti and Ali, S. "Proximate, Fatty acid and Mineral Composition of Selected Deep Sea Fish Species From Southern Java Ocean and Western Sumatra Ocean, Indonesia"

International Food Research Journal 17: 905-914 (2010). Faculty of Fisheries and Marine Science: Bogor.

Suzuki, Taneko. *Fish and Krill Protein*. London: Applied Science Publishing LTD, 1981.

Suzuki, Yusuke., Izumi, Hidekazu Syodai, Takatsuki, Chisato Nakajima. "Gelatin Capsule Having Adjusted water Activity" *United States Patent* (2006). [e-journal] <http://www.freepatentsonline.com> (accessed on December 24th, 2010).

Takahashi, Toru, Shuichi Karita, Noriko Ogawa, and Masakazu Goto. *Crystalline Cellulose Reduces Plasma Glucose Concentrations and Stimulates Water Absorption by Increasing the Digesta Viscosity in Rats*. The American Society for Nutritional Sciences *J. Nutr.* 135:2405-2410, October 2005.

Teale, M. C. *Omega 3 Fatty Acid Research*. New York: Nova Science Publishers, 2006.

Toldra, Fidel. *Handbook of Meat Processing*. USA: Blackwell Publishing, 2010.

Winarno. F.G. 1997. *Kimia Pangan dan Gizi*. Jakarta: Gramedia Pustaka Utama.

Wu, Zhuoqun, Junning Zhao, Jingxue Yin, and Huilai Li. *Nonlinear Diffusion Equations*. New York: Marcel Dekker, Inc, 2002.

Zayas, Joseph F. 1997. *Functionality of Proteins in Food*. Berlin: Springer.

Zuidam, Nicolaas Jan and Viktor A. Nedovic. *Encapsulation Technologies for Active Food Ingredients and Food Processing*. London: Springer Science and Business Media, 2010