

**DAFTAR PUSTAKA**

- Adeoti, I. A., dan Hawboldt K. 2014. *A review of lipid extraction from fish processing by product for use as a biofuel. Biomass and Bioenergy.* 63: 330-340.
- Alkio, M., Gonzales C., Jantti, M., Aaltonen, O. 2000. *Purification of polyunsaturated fatty acid ester from tuna oil with supercritical fluid chromatography.* Journal of the American Oil Chemist's Society. 77(3): 315-321.
- Almunady, T. P., Heni, Y., dan Mila, W. 2012. Analisis Kualitatif dan Kuantitatif Asam Lemak Tak Jenuh Omega-3, Omega-6 dan Karakterisasi Minyak Ikan Patin (*Pangasius pangasius*). Jurnal Penelitian Sains. Volume 15 Nomor 3(C). Jurusan kimia, Universitas Sriwijaya, Sumatera Selatan, Indonesia
- Andarwulan, N, Kusnandar, F, Herawati, D. 2011. Analisis Pangan. Dian Rakyat. Jakarta.
- Ando, Y., Nishimura, K., Aoyanagi, K., and Takagi, T. *Stereo-specific Analysis of Fish Oil Triacyl-sn-glycerols.* J. Am. Oil Chem. Soc. 69:417-424 (1992).
- Eiceman, G.A. 2000. *Instrumentation of Gas Chromatography.* Chichester : John Wiley & Sons Ltd
- Endo J, Arita M. 2016. Cardioprotective mechanism of omega-3 polyunsaturated fatty acids. Journal of Cardiology. 67(1): 22-27.
- Gay-Lussac, JL;Thénard, LJ (1809). "[Des propriétés de l'acide fluorique dan surtout de son action sur le métal de la potasse](#)". *Mémoires de Physique dan de Chimie de la Société d'Arcueil* .2 : 317-331
- Hjaltason B, Epax AS, Haraldsson GG. 2006. Fish oils and lipids from marine sources. Di dalam : Gunstone FD, editor. Modifying lipids for use in food. England : Woodhead Publishing Limited.
- Mani, Rama I .; Erbert, Larry H .; Manise, Daniel (1991). "Boron Trifluoride dalam Sintesis Fenolik Tumbuhan: Sintesis Keton Fenolik dan Fenil Stryl Keton" (PDF) . Jurnal Akademi Sains Tennessee . 66 (1): 1-8. Diarsipkan dari yang asli (PDF) pada 27 Oktober 2016 . Diakses pada 27 Oktober 2016 .
- Marine Harvest. 2015. Salmon Farming Industry Handbook 2015. The Marine Harvest ASA.

- McManus A, Merga M, Newton W. 2011. Omega-3 fatty acids. What consumers need to know. *Appetite*. 57: 80-83.
- Mendham, J.; Denney, R. C.; Barnes, J. D.; Thomas, M.J.K.; Denney, R. C.; Thomas, M. J. K. (2000), *Vogel's Quantitative Chemical Analysis* (edisi ke-6th), New York: Prentice Hall, ISBN 0-582-22628-7
- Metcalf L D & Schmitz A A. The rapid preparation of fatty acid esters for gas chromatographic analysis. *Anal. Chem.* 33:363-4, 1961.
- Nazir, M. 2011. *Metode Penelitian*. Cetakan 6. Bogor : Penerbit Ghalia Indonesia
- Newton IS. 1996. Food enrichment with long chain n-3 PUFA. *Food Technology*. 7: 169- 177.
- Panagan, A.T., H. Yohandini., J.U. Gultom. 2011. Analisis Kualitatif dan Kuantitatif Asam lemak Tak Jenuh Omega 3 dari Minyak Ikan Patin dengan metoda Kromatografi gas. *Jurnal Penelitian Sains*. 14: 38-42.
- Patai, S. 1991. ed. *Synthesis of Carboxylic Acids, Esters and Their Derivatives*. New York: Wiley.
- Pike I. 2005. Eco-efficiency in aquaculture: global catch of wild fish used in aquaculture. *International Aqua Feed* 8:38-40.
- Salih, B. (2012). *Gas Chromatography-Biochemicals, Narcotics and Essential Oils*. Kroasia: InTech Publishing.
- Sangadji, Etta Mamang dan Sopiiah. 2010. "Metodologi Penelitian". ANDI. Yogyakarta
- Sukardi. 2003. *Metodologi Penelitian Pendidikan Kompetensi dan Prakteknya*. Jakarta: Bumi Aksara.
- Taneja A, Singh H. 2012. Challenges for the delivery of long-chain n-3 fatty acids in functional foods. In: Doyle MP, Klaenhammer TR. (Eds.). *Annual Review of Food Science and Technology*. 3: 105- 123.
- Vasile FE, Romero AM, Judis MA, Mazzobre MF. 2016. *Prosopis alba* exudate gum as excipient for improving fish oil stability in alginate-chitosan beads. *Food Chemistry*. 190:1093-1101.
- Witten PE, Obach A, Huysseune A, Baeverfjord G. 2006. Vertebrae fusion in Atlantic salmon (*Salmo salar*): development, aggravation and pathways of containment. *Aquaculture*, 258(1-3): 164–172.