

**DAFTAR PUSTAKA**

- Alahakoon, A.U., Jayasena, D.D., Ramachandra, S., Jo, C., 2015. Alternatives To Nitrite In Processed Meat: Up To Date. Trends In Food Science And Technology 45, 37-49.
- Angraini, D., Tejasari., Y. Praptiningsih.2016. Karakteristik Fisik, Nilai Gizi, dan Mutu Sensori Sosis Lele Dumbo (*Clarias gariepinus*) dengan Variasi Jenis dan Konsentrasi Bahan Pengisi. Jurnal Agroteknologi 10(01) : 26-35.
- Atma, Yoni. Studi Penggunaan Angkak Sebagai Pewarna Alami dalam Pengolahan Sosis Daging Sapi. Jurnal Teknologi 7 (2) : 76-85.
- Badan Standardisasi Nasional. 2013. Standar Nasional Indonesia (SNI) Sosis Ikan. Badan Standarisasi Nasional (BSN). Jakarta. SNI 755:2013. 11 hal.
- Badan Standardisasi Nasional. 2013. Standar Nasional Indonesia (SNI) Minyak Goreng. Badan Standarisasi Nasional (BSN). Jakarta. SNI 01-3741-2013. 11 hal
- Billakanti, J.M., Catchpole, O., Fenton, T. and Mitchell, K. (2013) Enzymeassisted Extraction Of Fucoxanthin And Lipids Containing Polyunsaturated Fatty Acids from *Undaria pinnatifida* Using Dimethylether And Ethanol. Process Biochem., 48: 1999–2008.
- Choi, Y.S., J.H. Choi, D.J Han, H.Y. Kim. 2012. Effect of *Lamina japonica* on the physic-chemical and sensory characteristics of Reduced Fat Pork Patties. Meat Science 91:1-7
- Eriningsih, R., R. Marlina., T. Muti., A.W. Sana., A. Titis. 2014. Eksplorasi Kandungan Pigmen dan Alginat dari Rumput Laut Coklat untuk Prose Pewarnaan Kain Sutera. Arena Tekstil 29(2): 73-80.
- Erkkila, S., E. Petaja., L. Lilleberg., T. Matillasandholm and M. L Suihko. 2001. Flavour Profiles of Dry Sausages Fermented by Selected Bovel Meat Starter Culture. Mat Science, 58(1) : 111-116.
- Ernawati, H. Purnomo dan T. Estiatih. 2012. Efek Antioksidan Asap Cair Terhadap Stabilitas Oksidatif Sosis Ikan Lele Dumbo (*Clarias gariepinus*) Selama Penyimpanan. Jurnal Teknologi Pertanian 13 (2): 119-124.
- Filo, P.R., C.S. Trindade., M.A Trindade. 2010. Quality of Sausage Elaborated using Minced Tilapia Submitted to Cold Storage. Sci Agric 67(2):183-190.
- Fung, A., Hamid, N., and Lu, J. 2013. Fucoxanthin Content and Antioxidant Properties of *Undaria pinnatifida*. Food Chemistry, 136(2): 1055-1062.

- Ghannam, N.A., E. Shannon. 2017. Seaweed Carotenoid Fucoxanthin as Functional Food. John Wiley and Sons, Ltd, UK. 41 pages.
- Gliemmo, M.F., Latorre, M.E., Gerschenson, L.N. & Campos, C.A. 2009. Color stability of pumpkin (*Cucurbita moschata*, Duchesne ex Poiret) puree during storage at room temperature: Effect of pH, potassium sorbate, ascorbic acid and packaging material. *LWT - Food Science and Technology* 42: 196-201
- Hasbullah, U.H.A dan Umiyati, R. 2017. Perbandingan Warna Tepung Suweg Fase Dorman dan Vegetatif secara Instrumental dan Sensoris. *Jurnal Ilmu-Ilmu Pertanian*, 1 (1) 64-69.
- Hii, S.L., P.Y. Choong, K.K. Woo, C.L. Wong. 2010. Stability Studies of Fucoxanthin From *Sargassum Binderi*. *Australian Journal of Basic and Applied Sciences* 4(10): 4580-4584.
- Imran., Herpandi dan S. Lestari. 2016. Karakteristik Sosis Ikan Lele Dumbo (*Clarias Gariepinus*) dengan Penambahan Bubuk Bunga Rosella (*Hibiscus Sabdariffa*). *Fishtech Jurnal Teknologi Hasil Perikanan* 5(2): 157-166.
- Isnafia, I., T. Suryati., D.N Afiyah., D.P Wardhani. 2014. Physicochemical And Organoleptic of Beef Sausages With Teak Leaf Extract (*Tectona Grandis*) Addition As Preservative And Natural Dye. *International Food Research Journal* 21(5): 2033-204.
- Jaswir, I., D. Novindri, H. M. Salleh, M. Taher, K. Miyashita And N. Ramli. 2013. Analysis Of Fucoxanthin Content And Purification Of All- Trans-Fucoxanthin From *Turbinaria Turbinata* and *Sargassum Plagyophyllum* By Sio2 Open Column Chromatography and Reversed Phase-Hplc. *Journal Of Liquid Chromatography & Related Technologies* 36 (10): 1340-1354.
- Kartikaningsih, H. dan K. Z. S. Dayuti. 2014. Stabilitas Fukosantin Dari Rumput Laut Coklat *Padina Australis* Terhadap Perubahan Suhu. *Fakultas Sains Dan Teknologi UIN Maliki. Malang*. 6 Hal..
- Khuluq A.D., S.B Widjanarko, E.S Murtini. 2007. Ekstraksi dan Stabilitas Betasianin Daun Darag (*Alternatif dentate*) Kajian Perbandingan Pelarut Air: Etanol dan Suhu Ekstraksi. *Jurnal Teknolofi Pangan* 8 (3) : 169-178.
- Khoo, H.E., K.N. Prasad., K.W. Kong. 2011. Carotenoids and Their Isomers: Color Pigments in Fruit and Vegetables. *Molecules* 16 : 1710-1738.

- Kim, H.W *et al.*, 2010. Effect of Sea Tangle (*Lamina japonica*) powder on Quality Characteristics of Breakfast Sausages. *Korean Journal Food Science Animal Resource* 30(1): 55-61.
- Kiokias, S., Dimakou, C., & Oreopoulou, V. (2009). Activity of Natural Carotenoid Preparations Against The Autooxidative Deterioration Of Sunflower Oil-In-Water Emulsions. *Food Chemistry*, 114, 1278–1284
- Koapaha, T., T. Langi., L.E. Luluhan. 2011. Penggunaan Pati Sagu Modifikasi Fosfat Terhadap Sifat Organoleptik Sosis Ikan Patin (*Pangasius hypophthalmus*). *Eugenia* 17 (1):80-85.
- Kusriningrum, R.2008. Perancangan Percobaan. Universitas Airlangga. Surabaya: 53-92.
- Lann KL, Ferret C, Vanmee E, Spagnol C, Lhuillery M, Payri C, Pouvreau VS. 2012. Total Phenolic, Size-Fractionated Phenolics And Fucoxanthin Content Of Tropical Sargassaceae (Fucales, Phaeophyceae) From The South Pacific Ocean: Spatial And Specific Variability. *Physiological Research*. 60: 37–50.
- Leuhery, E.A., B. Prasetyo dan F.F. Karwur. 2017. Isolasi dan Aktivitas Antioksidan Fukosantin dari Rumput Laut Coklat *Sargassum duplicatum* Agardh dan *Turbinaria decurrens* Bory. Tesis. Universitas Kristen Satya Wacana. Salatiga. 148 hal.
- Limantara L, Heriyanto. 2010. Studi Komposisi Pigmen Dan Kandungan Fukosantin Rumput Laut Cokelat dari Perairan Madura Dengan Kromatografi Cair Kinerja Tinggi. *Ilmu Kelautan*. 15(1) : 23-32.
- Maqsood, S., S. Benjakul dan A.K Balange. 2012. Effect of Tannic Acid And Kiam Wood Extract on Lipid Oxidation And Textural Properties Of Fish Emulsion Sausages During Refrigerated Storage. *Food Chemistry*, 130: 408–416.
- Matsuno, T. 2001. Review Article : Aquatic Animal Carotenoids. *Fisheries Science* 67 : 771-783.
- Mercadante, A.Z., C.D Capitani., E.A Decker., L.A Castro. 2010. Effect of Natural Pigment on the Oxidative Stability of Sausages Stored Under Refrigeration. *Meat Science* 84 : 718-726.
- Mukarramah., Wahyuni dan Mufidah. 2017. Low Fat High Protein Sosis Berbahan Dasar Lawi-Lawi sebagai Inovasi Kuliner Sehat Khas Makassar dan Makanan Alternatif Bagi Anak Penderita Obesitas Hasanuddin Student Journal 1 (1): 50-55.

- Muntikah dan P. Wahyuningsih. 2016. Pengaruh Penambahan Berbagai Ekstrak Bahan Pewarna Alami Terhadap Daya Terima Sosis Ikan Lele (*Clarias batrachus*). *Jurnal Kesehatan* 7(3): 433-439.
- Nawaly, H., A.B Susanto dan L.A Uktoselja. 2016. Aplikasi Antioksidan dari Rumput Laut. Seminar Nasional X Pendidikan FKIP Biologi UNS. 8 hal.
- Nirmala, A.S. 2016. Berbagai Tanaman Rempah Sebagai Sumber Antioksidan Alami. *Journal of Islamic Science and Technology* 2(2) : 203-211.
- Noviendri, D. I. Jaswir, M. H. Salleh, M. Taher, K. Mayashita And N Ramli. 2011. Fucoxanthin Extraction And Fatty Acid Analysis Of *Sargassum binderi* And *S*, Sp.. *Journal Of Medical Plants Reasearch*, 5 (11): 2405-2412.
- Nursid, M Dan D. Noviendri. 2017. Kandungan Fukosantin dan Fenolik Total pada Rumput Laut Coklat *Padina australis* yang Dikeringkan dengan Sinar Matahari. *Jpb Kelautan Dan Perikanan* 12( 2): 117-124.
- Peng, J., J. Yuan, C. Wu Dan J. Wang . 2011. Fucoxanthin, A Marine Carotenoid Present In Brown Seaweeds And Diatoms: Metabolism And Bioactivities Relevant To Human Health. *Marine Drugs*. (9):1806-1828. Issn 1660-3397
- Piovan, A., R. Seraglia, B. Bresin, R. Caniato dan R. Filippini. 2013. Fucoxanthin From *Undaria pinnatifida*: Photostability and Coextractive Effects. *Molecules*, (18):6298-6310. ISSN 1420-3039.
- Prabhasankar, P., Ganesan, P., Bhaskar, N., Hirose, A., Stephen, N., Gowda, L. R., Hosokawa, M., dan Miyashita, K. (2009). Edible Japanese seaweed, wakame (*Undaria pinnatifida*) as an Ingredient In Pasta: Chemical, Functional And Structural Evaluation. *Food Chem.*, 115 (2), 501-508.
- Rahmawaty, A., W. F. Ma'ruf, dan L. Rianingsih. 2014. Pengaruh Penambahan Oksidator dan Reduktor Terhadap Degradasi Ekstrak Kasar Pigmen Fukosantin Rumput Laut *Sargassum* sp. *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*, 3 (4): 77-81.
- Renhoran, M., D. Noviendri, I. Setyaningsih, dan Uju. 2017. Ekstraksi Dan Purifikasi Fukosantin dari *Sargassum* sp. Sebagai *Anti-Acne*. *Jphpi*, 20 (2): 370-379.
- Sasaki, K., Ishihara, K., Oyamada, C., Sato, A., Fukushi, A., Arakane, T., Motoyama, M., Yamazaki, M., Mitsumoto, M., 2008. Effects of Fucoxanthin Addition to Ground Chicken Breast Meat on Lipid and

Colour Stability During Chilled Storage, Before and After Cooking. *Asian-Australasian Journal of Animal Sciences* 21, 1067–1072.

- Seenivasan, R., Rekha, M., Indu, H., and Geetha, S. 2012. Antibacterial Activity and Phytochemical Analysis of Selected Seaweeds From Mandapam Coast, India. *Journ. Of Applied Pharmaceutical Science*. 2(10):159-169.
- Sellimi S., G. Skouda, A. Slima. 2017. Enhancing Colour and Oxidative Stabilities of Reduces-Nitrites Turkey Meat Sausages during Refrigerated Storage Using Fucoxanthin Purified from the Tunisian Seaweed *Cystoseira barbata*. *Food and Chemical Toxicology*. 35 pages.
- Sivagnanam, S.P., Yin, S., Choi, J.H. and Park, Y.B. (2015) Biological Properties of Fucoxanthin in Oil Recovered From Two Brown Seaweeds Using Supercritical CO<sub>2</sub> Extraction. *Marine Drugs*, 13: 3422–3442.
- Suparmi dan A. Sahri. 2009. Mengenal Potensi Rumput Laut: Kajian Pemanfaatan Sumber Daya Rumput Laut Dari Aspek Industri Dan Kesehatan. *Sultan Agung*, 44 (118): 95-116.
- Susanto. E., A.S. Fahmi., T.W. Agustin. 2017. Effects of Different Heat Processing on Fucoxanthin, Antioxidant Activity and Colour of Indonesian Brown Seaweeds. 2<sup>nd</sup> Interntaional Conferrence on Tropical and Coastal Region Eco Development 2016. 7-10.
- Ubaidillah, A. dan W. Hersoelistyorini. 2010. Kadar Protein Dan Sifat Organoleptik Nugget Rajungan dengan Substitusi Ikan Lele (*Clarias gariepinus*). *Jurnal Pangan Dan Gizi* 1(2): 45-54.
- Vargas, F.D., O.P. Lopez. 2000. Natural Pigments: Carotenoids, Anthocyanins, and Betalains — Characteristics, Biosynthesis, Processing, and Stability. *Critical Reviews in Food Science Nutrition* 40 (3):173-289.
- Yip, W.H., L.S Joe., W.A.W Mustapha., M.Y Maskat., M. Said. 2014. Characterisation and Stability of Pigment Extracted from *Sargassum binderi* Obtained from Sempoa, Sabah. *Sains Malaysiana* 43(9):1345-1354.
- Zakaria, N.A dan N.M Sarbon. 2018. Physicochemical Properties and Oxidative Stability of Fish Emulsion Sausage as Influenced By Snakehead (*Channa striata*) Protein Hydrolysate. *Food Science an Technology*, 94:13-19.