

DAFTAR PUSTAKA

- Abdilova, G., Rebezov, M., Nesterenko, A., Safronov, S., Knysh, I., Ivanova, I., Mikolaychik, I., & Morozova, L. (2021). Characteristics of meat by-products: nutritional and biological value. *International Journal of Modern Agriculture*, 10(2), 3895–3904.
- Alba, K., & Kontogiorgos, V. (2018). Seaweed polysaccharides (agar, alginate carrageenan). In *Encyclopedia of Food Chemistry* (pp. 240–250). Elsevier. <https://doi.org/10.1016/B978-0-08-100596-5.21587-4>
- Amalia, Q. (2016). *Optimasi Formula Daging Restrukturisasi Dengan Metode Response Surface Methodology (Kajian Konsentrasi Gel Porang Dan Karagenan Serta Pewarna Angkak)*. Universitas Brawijaya.
- Amertaningtyas, D., & Apriliyani, M. W. (2023). The Physicochemical and Organoleptic Quality of Liver Nuggets with Corn Flour and Sago Flour. *Jurnal Ilmu Dan Teknologi Hasil Ternak*, 18(2), 111–119. <https://doi.org/10.21776/ub.jitek.2023.018.02.4>
- An, Y., Lu, W., Li, W., Pan, L., Lu, M., Cesarino, I., Li, Z., & Zeng, W. (2022). Dietary fiber in plant cell walls-the healthy carbohydrates. In *Food Quality and Safety* (Vol. 6). Oxford University Press. <https://doi.org/10.1093/fqsafe/fyab037>
- Anwar, C., & Irmayanti, I. (2022). The effect of comparison of brown sugar and sugar drying time on the quality of jerkey banana heart (*musa paradisiaca* l). *Journal Of Agritech Science (JASc)*, 6(1), 17–29. <https://doi.org/10.30869/jasc.v6i1.893>
- AOAC. (2005). *Official methods of analysis* (18th ed.). Association of Official Analytical Chemists.
- Astawan, M. (2012). *Jeroan bagi kesehatan*. Dian Rakyat.
- Baiq, R., Handayani, S. P., Si, M., Widyaastuti, M., App, I., Kertanegara, I. A., Hidayati, M., Si, W., Werdiningsih, S. M. S., Mutia, D., Ariyana, S. S. M., Tri, I., Rahayu, S., Tp, M. S., Chairul, A., Afgani, S., Tp, M. P. I., & Nairfana, S. (2021). *Pengolahan Dendeng Tradisional Siap Makan*. Universitas Mataram.
- Basmal, J., & Nurhayati, N. (2021). Kualitas Bulir Cairan Caulerpa racemosa yang Disalut dengan Na-Alginat dan Ca-Laktat. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 16(1). <https://doi.org/10.15578/jpbkp.v16i1.681>
- Begum, Y. A., & Deka, S. C. (2019). Chemical profiling and functional properties of dietary fibre rich inner and outer bracts of culinary banana flower. *Journal of Food Science and Technology*, 56(12), 5298–5308. <https://doi.org/10.1007/s13197-019-04000-4>

- Biswas, A. K., Kumar, V., Bhosle, S., Sahoo, J., & Chatli, M. K. (2011). Dietary fibers as functional ingredients in meat products and their role in human health. *International Journal of Livestock Production*, 2(4), 45–54. <http://www.academicjournals.org/IJLP>
- Cheah, M., Wen, Y., Rashedi Ismail-Fitry, M., Mustapha, N. A., Hanani, N., & Abedin, Z. (2018). Effects of Brine Concentration, Thickness and Microwave Finish Drying on the Textural Characteristics of Buffalo Jerky. *Journal of Advanced Research Design Journal Homepage*, 46, 14–22. www.akademiabaru.com/ard.html
- Chen, C. L., Li, P. Y., Hu, W. H., Lan, M. H., Chen, M. J., & Chen, H. H. (2008). Using HPMC to improve crust crispness in microwave-reheated battered mackerel nuggets: Water barrier effect of HPMC. *Food Hydrocolloids*, 22(7), 1337–1344. <https://doi.org/10.1016/j.foodhyd.2007.07.003>
- Daroyani, D. I., Yusasrini, N., Made Sugitha, I., Studi Teknologi Pangan, P., & Teknologi Pertanian, F. (2022). Pengaruh Perbandingan Ikan Tuna (*Thunnus sp.*) Dengan Puree Jantung Pisang (*Musa Paradisiaca sp.*) Terhadap Karakteristik Nugget. *Jurnal Ilmu Dan Teknologi Pangan*, 11(2).
- DKBM Indonesia. (2017). *Tabel Komposisi Pangan Indonesia*.
- Ernesta, E., Sappu, B., Handayani, D., & Rahmi, Y. (2014). Pengaruh Substitusi Tepung Terigu Dengan Tepung Daun Turi (*Sesbania grandiflora*) Terhadap Mutu Daging Nabati. *Indonesian Journal of Human Nutrition*, 1(2), 114–127. www.ijhn.ub.ac.id
- Eveline, & Zhendy, J. (2020). *Pemanfaatan Kacang Merah (*Phaseolus vulgaris L.*) Dan Jamur Tiram (*Pleurotus ostreanus*) Dalam Pembuatan Dendeng Analog*. 4(1).
- Fajar, I. M., Kencana, D., & Arda, G. (2014). Pengaruh Suhu dan Waktu Blanching Terhadap Karakteristik Fisik dan Kimia Produk Rebung Bambu Tabah Kering (*Gigantochloa nigrociliata* (Buese) Kurz). *Beta (Biosistem Dan Teknik Pertanian)*, 2(1).
- Fernando, R., Diaz Escuela, S., Panamericana, A., & Honduras, Z. (2020). *Sodium Alginate and Calcium Lactate (Algin) Effect on Beef or Poultry Co-product Blends Used in a Pet Jerky Product*.
- Gadekar, Y. P., Sharma, B. D., Shinde, A. K., & Mendiratta, S. K. (2015). Restructured meat products - production, processing and marketing: a review. *Indian Journal of Small Ruminants (The)*, 21(1), 1. <https://doi.org/10.5958/0973-9718.2015.00036.7>
- Hadi, E. A. (2020). Study Of The Effect Of Cooking Methods On The Sensory And Chemical Properties Of Fresh And Frozen Chicken Liver. *Plant Archives*, 20(2), 1034–1037.

- Han, G., Fan, Y., Chen, Q., Xia, X., Liu, Q., Li, M., & Kong, B. (2023). Quality and flavor changes in beef jerky caused by high hydrostatic pressure combined with moisture regulator treatments during storage. *Food Science of Animal Products*, 1(1), 9240001. <https://doi.org/10.26599/fsap.2023.9240001>
- Hardoko, Suprayitno, E., Sulistiyati, T. D., Sasmito, B. B., Chamidah, A., Panjaitan, M. A. P., Tambunan, J. E., & Djamarudin, H. (2022). Banana blossom addition to increase food fiber in tuna (*Thunnus sp.*) floss product as functional food for degenerative disease's patient. *IOP Conf. Series: Earth and Environmental Science*, 1036, 1–8.
- Harry, S. S., Sabtu, B., & Malelak, G. E. M. (2019). Kualitas Dendeng Giling Ayam Afkir Yang Diberi Campuran Jantung Pisang Dan Kelapa Parut. *Journal of Tropical Science and Technology*, 1(1), 41–48.
- Hayati, F., Zulvira, R., & Gistituati, N. (2021). Lembaga pendidikan: kebijakan dan pengambilan keputusan. *JRTI (Jurnal Riset Tindakan Indonesia)*, 6(1), 100. <https://doi.org/10.29210/3003911000>
- Herawati, D., Lestario, L. N., & Andini, S. (2015). *Restrukturisasi Buah Duwet (*Syzygiumcumini*) Sebagai Inovasi Pengolahan Buah Tropis Java Plum Fruit (*Syzygiumcumini*)*. Universitas Kristen Satya Wacana.
- Herawati, H. (2018). Potensi Hidrokoloid Sebagai Bahan Tambahan Pada Produk Pangan Dan Nonpangan Bermutu. *Jurnal Penelitian Dan Pengembangan Pertanian*, 37(1), 17. <https://doi.org/10.21082/jp3.v37n1.2018.p17-25>
- Herliani, D. D., Gozali, T., & Suliasih, N. (2016). *Pengaruh Penambahan Ikan Teri (*Stolephorus Commersonii*) Dan Suhu Pengeringan Terhadap Karakteristik Dendeng Batang Talas (*Colocasia Esculenta (L) Schott*)*. Universitas Pasundan.
- Hermawan, S., & Amirullah, M. S. (2016). *Metode Penelitian Bisnis Pendekatan Kuantitatif & Kualitatif*. Media Nusa Creative (MNC Publishing).
- Ishamri, I., Hoon, H. L., Fauzi, N. H. M., & Baki, M. Z. (2017). Effects of Different Drying Methods and Hydrocolloids on Quality Properties of Semi-dried Catfish Jerky. *Malaysian Journal of Applied Sciences*, 2(1), 11–18. <https://www.researchgate.net/publication/332343042>
- Kaewjumpol, G., Srisamlee, S., Beckles, D. M., & Luengwilai, K. (2021a). Enzymatic browning in banana blossoms and techniques for its reduction. *Horticulturae*, 7(10). <https://doi.org/10.3390/horticulturae7100373>
- Kaewjumpol, G., Srisamlee, S., Beckles, D. M., & Luengwilai, K. (2021b). Enzymatic browning in banana blossoms and techniques for its

- reduction. *Horticulturae*, 7(10), 1–13. <https://doi.org/10.3390/horticulturae7100373>
- Kang, Z. L., Wang, T. teng, Li, Y. ping, Li, K., & Ma, H. jun. (2020). Effect of sodium alginate on physical-chemical, protein conformation and sensory of low-fat frankfurters. In *Meat Science* (Vol. 162). Elsevier Ltd. <https://doi.org/10.1016/j.meatsci.2019.108043>
- Keumalawaty, M., Anwar, C., & Rezvani Aprita, I. (2023). Penambahan Ekstrak Jahe Merah (*Zingiber officinale Rosc.*) Dengan Konsentrasi Yang Berbeda Terhadap Kualitas Dendeng Sayat Daging Ayam. *Serambi Journal of Agricultural Technology*, 5(1), 52–58. <http://ojs.serambimekkah.ac.id/index.php/sjat>
- Khajouei, A. R., Tounsi, L., Shahabi, N., Patel, A. K., Abdelkafi, S., & Michaud, P. (2022). Structures, Properties and Applications of Alginates. *Marine Drugs*, 20(6). <https://doi.org/10.3390/md20060364>
- Kim, S., Kim, T. K., Cha, J. Y., Kang, M. C., Lee, J. H., Yong, H. I., & Choi, Y. S. (2021). Novel processing technologies for improving quality and storage stability of jerky: A review. In *LWT* (Vol. 151). Academic Press. <https://doi.org/10.1016/j.lwt.2021.112179>
- Kim, T. K., Shim, J. Y., Hwang, K. E., Kim, Y. B., Sung, J. M., Paik, H. D., & Choi, Y. S. (2018). Effect of hydrocolloids on the quality of restructured hams with duck skin. *Poultry Science*, 97(12), 4442–4449. <https://doi.org/10.3382/ps/pey309>
- Koesoemawardani, D., & Ali, M. (2016). Rusip dengan Penambahan Alginat sebagai Bumbu. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 19(3), 277–287.
- Kour, R. (2022). A study of the utilization of hydrocolloids in Food. ~ 689 ~ *The Pharma Innovation Journal*, 11(6), 689–694. www.thepharmajournal.com
- Kraithong, S., & Issara, U. (2021). A strategic review on plant by-product from banana harvesting: A potentially bio-based ingredient for approaching novel food and agro-industry sustainability. In *Journal of the Saudi Society of Agricultural Sciences* (Vol. 20, Issue 8, pp. 530–543). King Saud University. <https://doi.org/10.1016/j.jssas.2021.06.004>
- Krismaputri, M. E., Hintono, A., & Pramono, Y. B. (2013). Kadar Vitamin A, Zat Besi (Fe) Dan Tingkat Kesukaan Nugget Ayam Yang Disubstitusi Dengan Hati Ayam Broiler. *Animal Agriculture Journal*, 2(1), 288–294. <http://ejurnal-s1.undip.ac.id/index.php/aaaj>
- Lau, B. F., Kong, K. W., Leong, K. H., Sun, J., He, X., Wang, Z., Mustafa, M. R., Ling, T. C., & Ismail, A. (2020). Banana inflorescence: Its bio-prospects as an ingredient for functional foods. In *Trends in Food*

- Science and Technology (Vol. 97, pp. 14–28). Elsevier Ltd. <https://doi.org/10.1016/j.tifs.2019.12.023>
- Listiani, I., Wijaningsih, W., & Rahmawati, A. Y. (2022). Pengaruh formulasi nugget kacang merah dan hati ayam terhadap kadar zat besi, kekerasan, dan organoleptik. *Darussalam Nutrition Journal*, 6(2), 93–101. <https://doi.org/10.21111/dnj.v6i2.7464>
- Lutfiah, A., Adi, A. C., & Atmaka, D. R. (2021). Modifikasi Kacang Kedelai (Glycine Max) dan Hati Ayam Pada Sosis Ayam Sebagai Alternatif Sosis Tinggi Protein dan Zat Besi. *Amerta Nutrition*, 5(1), 75. <https://doi.org/10.20473/amnt.v5i1.2021.75-83>
- McKerahan, T. (2023). Fiber Extraction from Banana Flower and Characteristics Analysis. *International Journal of Recent Advances in Multidisciplinary Topics*, 105–107. <https://www.ijramt.com>
- Montes, L., Gisbert, M., Hinojosa, I., Sineiro, J., & Moreira, R. (2021). Impact of drying on the sodium alginate obtained after polyphenols ultrasound-assisted extraction from *Ascophyllum nodosum* seaweeds. *Carbohydrate Polymers*, 272. <https://doi.org/10.1016/j.carbpol.2021.118455>
- Mustika, A., Ali, A., & Ayu, D. F. (2018). Evaluasi Mutu Sosis Analog Jantung Pisang Dan Tempe. *Sagu*, 17(1), 1–9.
- Naik, S., Kavya M H, Manasa R, Deepika M, & Shivananjappa, M. (2023). A review on banana flower: Nutritional composition, processed products and health benefits. *IP Journal of Nutrition, Metabolism and Health Science*, 6(3), 110–115. <https://doi.org/10.18231/j.ijnmhs.2023.019>
- Novitasari, A., Ambarwati, A., Lusia, A., Purnamasari, D., Hapsari, E., & Ardiyani, N. D. (2013). Inovasi dari Jantung Pisang (*Musa spp.*). *Jurnal Kesehatan Kusuma Husada*, 4(2), 96–99.
- Pambudi, L. (2019). *Pengaruh Proses Pengolahan Terhadap Kadar Dan Bioavailabilitas Zat Besi Pada Olahan Hati Ayam*. Institut Pertanian Bogor.
- Pandiangan, J. F. E., Nengah Kencana Putra, I., & Desak Putu Kartika Pratiwi, I. (2019). Pemanfaatan Angkak Sebagai Pewarna Alami Dan Antioksidan Pada Sosis Ikan Kembung (*Rastrelliger kanagurta* L.). *Jurnal Ilmu Dan Teknologi Pangan*, 8(2), 197–206.
- Patel, D., Chauhan, P., & Nayak, N. K. (2023). Recent developments in restructured meat products. *The Pharma Innovation Journal*, 12(12), 1124–1129. www.thepharmajournal.com
- Permatasari, N., Angkasa, D., Swamilaksita, P. D., Melani, V., & Dewanti, L. P. (2020). Pengembangan Biskuit MPASI Tinggi Besi dan Seng dari

- Tepung Kacang tunggak hati ayam. *Jurnal Pangan Dan Gizi*, 10(2), 33–48.
- Prabhakar, K. (2014). Intermediate Moisture Foods. In *Encyclopedia of Food Microbiology: Second Edition* (pp. 372–376). Elsevier Inc. <https://doi.org/10.1016/B978-0-12-384730-0.00170-1>
- Qin, Y., Jiang, J., Zhao, L., Zhang, J., & Wang, F. (2018). Applications of Alginate as a Functional Food Ingredient. In *Biopolymers for Food Design* (pp. 409–429). Elsevier Inc. <https://doi.org/10.1016/B978-0-12-811449-0.00013-X>
- Qin, Y., Zhang, G., & Chen, H. (2020). The Applications of Alginate in Functional Food Products. *Journal of Nutrition & Food Sciences*, 3(1), 1–9.
- Qu, Z., Tang, J., Sablani, S. S., Ross, C. F., Sankaran, S., & Shah, D. H. (2021). Quality changes in chicken livers during cooking. *Poultry Science*, 100(9). <https://doi.org/10.1016/j.psj.2021.101316>
- Rahmadewi, Y. M., Lestari, B. M., & Raihan, N. N. (2023). Tingkat Kesukaan Dendeng Sapi Substitusi Nangka Muda dengan Lama Pengeringan yang Berbeda Preference Level of Dried Meat/Jerky Substitute with Young Jackfruit Through Distinctive Drying Time. *Jurnal Ilmiah Teknologi Pertanian AGROTECHNO*, 8(2).
- Ramu, R., Shirahatti, P. S., Anilakumar, K. R., Nayakavadi, S., Zameer, F., Dhananjaya, B. L., & Prasad, M. N. (2017). Assessment of nutritional quality and global antioxidant response of banana Musa sp. CV. Nanjangud Rasa Bale pseudostem and flower. *Pharmacognosy Research*, 9(1), 74.
- Reddy, G. V. B., Mandal, P. K., Sen, A. R., & Reddy, K. S. (2014). Developments in Science, Technology, Quality and Constraints of Restructured Meat Products-A Review. *International Journal of Meat Science*, 5(1), 14–48. <https://doi.org/10.3923/ijmeat.2015.14.48>
- Rif'atin, U. (2021). *Perbandingan Jantung Pisang Kepok (Musa Paradisiaca L) Dan Ikan Kembung Terhadap Sifat Kimia Dan Sensori Dendeng Jantung Pisang*. Universitas Semarang.
- Roquero, D. M., Othman, A., Melman, A., & Katz, E. (2022). Iron(III)-cross-linked alginate hydrogels: A critical review. In *Materials Advances* (Vol. 3, Issue 4, pp. 1849–1873). Royal Society of Chemistry. <https://doi.org/10.1039/d1ma00959a>
- Rosyada, H. (2015). *Efek Penambahan Krioprotektan Alginat Dan Karaginan Terhadap Karakteristik Surimi Berbasis Lele Dumbo*. Universitas Brawijaya.

- Sang, S., Chen, X., Qin, Y., Tong, L., & Ou, C. (2022). A Study on the Effects of Calcium Lactate on the Gelling Properties of Large Yellow Croaker (*Pseudosciaena crocea*) Surimi by Low-Field Nuclear Magnetic Resonance and Raman Spectroscopy. *Foods*, 11(20). <https://doi.org/10.3390/foods11203197>
- Sarteshnizi, A., Hosseini, *, Khaneghah, M., & Karimi, N. (2015). A review on application of hydrocolloids in meat and poultry products. In *International Food Research Journal* (Vol. 22, Issue 3).
- Seong, P. N., Cho, S. H., Park, K. M., Kang, G. H., Park, B. Y., Moon, S. S., & Ba, H. Van. (2015). Characterization of chicken by-products by mean of proximate and nutritional compositions. *Korean Journal for Food Science of Animal Resources*, 35(2), 179–188. <https://doi.org/10.5851/kosfa.2015.35.2.179>
- Setyowati, E. (2017). *Karakteristik Mutu Fisikokimia Dan Sensori Kamaboko*. Universitas Jember.
- Sidup, D. A., Fadhillah, R., Swamilaksita, P. D., Sa'pang, M., & Angkasa, D. (2022). Pembuatan Dendeng Analog Dengan Penambahan Tepung Tempe Kedelai Hitam Sebagai Olahan Pangan Tinggi Protein. *Jurnal Pangan Dan Gizi*, 12(1), 10. <https://doi.org/10.26714/jpg.12.1.2022.10-24>
- Simanullang, I. R., Susanti, L., & Hidayat, L. (2021). PENGARUH KONSENTRASI JANTUNG PISANG KEPOK (MUSA PARADISIACA) TERHADAP SIFAT FISIK, KIMIA DAN ORGANOLEPTIK NUGGET IKAN NILA (*Oreochromis niloticus*). *NATURALIS – Jurnal Penelitian Pengelolaan Sumberdaya Alam Dan Lingkungan*, 10(1), 132–143.
- Sinurat, E., & Marliani, R. (2017). Karakteristik Na-Alginat dari Rumput Laut Cokelat *Sargassum crassifolium* dengan Perbedaan Alat Penyaring. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 20(2), 351–361.
- Soni, D., & Saxena, G. (2021). Complete nutrient profile of Banana flower: A review. *The Journal of Plant Science Research*, 37(2), 263–267. <https://doi.org/10.32381/JPSR.2021.37.02.6>
- Sudibyo, K., Wibawa Budianta, T. D., & Putut Suseno, T. I. (2021). Effect of The Proportion of Oyster Mushroom and Banana Blossom on the Physicochemical and Organoleptic Properties of Shredded Vegetable. *IARJSET*, 8(7), 118–126. <https://doi.org/10.17148/iarjset.2021.8721>
- Sulistiyati, T. D., Suprayitno, E., Tri, D., & Anggita. (2017). Substitusi Jantung Pisang Kepok Kuning (*Musa paradisiaca*) sebagai Sumber Serat Terhadap Karakteristik Organoleptik Dendeng Giling Ikan Gabus (*Ophiocephalus striatus*). *Jurnal Ilmiah Perikanan Dan Kelautan*, 9(2), 2085–5842.

- Tenrirawe, A. N. M., Indriasari, R., Hidayanty, H., Sirajuddin, S., & Mansur, M. A. (2022). Analisis Gizi Bakso Hati Ayam dan Daun Kelor Sumber Fe Remaja Putri. *JGMI: The Journal of Indonesian Community Nutrition*, 11(1), 27–37.
- Winarti, S., Susiloningsih, E. K. B., & Dian, R. (2008). Dendeng Restrukturisasi Kaya Serat dari Daging dan Kluwih dengan Na-Alginat sebagai Bahan Pengikat. *Jurnal Teknologi Pangan*, 1–8.
- Xiong, G., Chen, X., Gao, X., Yin, C., Xu, X., & Qi, J. (2020). Comparison on the emulsion properties of normal colour and discolouration fresh chicken liver. *Italian Journal of Animal Science*, 19(1), 551–559. <https://doi.org/10.1080/1828051X.2020.1767000>
- Zaahidah, A. F. (2017). *Perbedaan Penggunaan Bunga Pisang Dan Kulit Pisang Terhadap Kualitas Dendeng Nabati*. Universitas Negeri Jakarta.
- Zhang, H., Cheng, J., & Ao, Q. (2021). Preparation of Alginate-Based Biomaterials and Their Applications in Biomedicine. *Marine Drugs*, 19(5), 264.
- Zhang, X., Wang, X., Fan, W., Liu, Y., Wang, Q., & Weng, L. (2022). Fabrication, Property and Application of Calcium Alginate Fiber: A Review. In *Polymers* (Vol. 14, Issue 15). MDPI. <https://doi.org/10.3390/polym14153227>
- Zou, F., Tan, C., Zhang, B., Wu, W., & Shang, N. (2022). The Valorization of Banana By-Products: Nutritional Composition, Bioactivities, Applications, and Future Development. In *Foods* (Vol. 11, Issue 20). MDPI. <https://doi.org/10.3390/foods11203170>