

DAFTAR PUSTAKA

- Abd El-Latif, R. R., Mansour, R. M. A., Sharaf, M., & Farag, A. (2014). Three new flavonol glycosides from *Suaeda maritima*. *Journal of Asian Natural Products Research*, 16(5), 434–439. <https://doi.org/10.1080/10286020.2014.902373>
- Aditya, A. R. P., Winarti, S., & Munarko, H. (2026). Identification of Bioactive Components in Various Purslane Species and Their Potential as Functional Food. *Asian Journal of Applied Research for Community Development and Empowerment*, 10(1).
- Agil, M., Kusumawati, I., & Purwitasari, N. (2017). Phenotypic variation profile of *Marsilea crenata* Presl. cultivated in water and in the soil. *Journal of Botany*, 2017. <https://doi.org/10.1155/2017/7232171>
- Akbar, S. A., & Hasan, M. (2024). Evaluation of Bioactive Composition and Phytochemical Profile of Macroalgae *Gracilaria edulis* and *Acanthophora spicifera* from the Banda Aceh Coast, Indonesia. *Science & Technology Asia*, 29(1), 194–207. <https://doi.org/10.14456/scitechasia.2024.14>
- Andriani, R., Wulansari, A., Dewi, E. K., & Husen, A. H. (2020). Physical characteristics of artificial nori made from *Ptilophora pinnatifida* and *Moringa oleifera* leaves. *IOP Conference Series: Earth and Environmental Science*, 584(1). <https://doi.org/10.1088/1755-1315/584/1/012033>
- Anggraeni, S. N. (2025). *Karakteristik Vegetable Leather Daun Alur (Suaeda maritima) dengan Variasi Konsentrasi Pektin dan Sukrosa*. Universitas Pembangunan “Veteran” Nasional Jawa Timur.
- Anwar, C., Irmayanti, I., & Ambartiasari, G. (2021). Pengaruh Lama Pengeringan terhadap Rendemen, Kadar Air, dan Organoleptik Dendeng Sayat Daging Ayam. *Jurnal Peternakan Sriwijaya*, 10(2), 29–38.
- AOAC. (2005). *Official Methods of Analysis of The Association of Analytical Chemist*. Association of Official Analytical Chemist, Inc.
- Argolo, A. C. C., Sant’Ana, A. E. G., Pletsch, M., & Coelho, L. C. B. B. (2004). Antioxidant activity of leaf extracts from *Bauhinia monandra*. *Bioresource Technology*, 95, 229–233. <https://doi.org/10.1016/j.biortech.2003.12.014>
- Ariffin, & Novitasari, A. (2022). *Cekaman Air dan Kehidupan Tanaman*. UB Press.
- Atmaka, W., Af’idatusholikhah, Prabawa, S., & Yudhistira, B. (2021). Pengaruh variasi konsentrasi kappa karagenan terhadap Karakteristik fisik dan kimia gel cincau hijau (*Cyclea barbata* L. Miers). *Warta Industri Hasil Pertanian*, 38(1), 25–35. <https://doi.org/10.32765/wartaihp.v38i1.6093>
- Badan Standardisasi Nasional. (2006). *SNI 01-2346-2006 “Standar Nasional Indonesia Hedonik.”* Badan Standardisasi Nasional.
- Badan Standardisasi Nasional. (2022). *SNI 9105:2022 “Nori.”* Badan Standardisasi Nasional.

- Baeza, R. I., Carp, D. J., Pérez, O. E., & Pilosof, A. M. R. (2002). κ -carrageenan - Protein interactions: Effect of proteins on polysaccharide gelling and textural properties. *Lwt*, 35(8), 741–747. <https://doi.org/10.1006/fstl.2002.0938>
- Baghel, R. S., Reddy, C. R. K., & Pal, R. (2021). Seaweed-based cellulose: Applications, and future perspectives. *Carbohydrate Polymers*, 267, 1–12. <https://doi.org/10.1016/j.carbpol.2021.118241>
- Behr, J. H., Bouchereau, A., Berardocco, S., Seal, C. E., Flowers, T. J., & Zo, C. (2017). Metabolic and physiological adjustment of *Suaeda maritima* to combined salinity and hypoxia. *Annals of Botany*, 119(1), 965–976. <https://doi.org/10.1093/aob/mcw282>
- Belitz, H. D., Grosch, W., & Schieberle, P. (2009). *Food Chemistry*. Springer.
- Benjamin, J. J., Miras-moreno, B., Araniti, F., Salehi, H., Bernardo, L., Parida, A., & Lucini, L. (2020). Proteomics Revealed Distinct Responses to Salinity Between The Halophytes *Suaeda maritima* (L.) dumort and *Salicornia brachiata* (Roxb). *Plants*, 9(2), 1–15. <https://doi.org/10.3390/plants9020227>
- Beulah, G., Divya, D., Kumar, N. S. S., Sravya, M. V. N., Rao, K. G., Chintagunta, A. D., Divya, G., Chandana, S. H., Blessy, B. D., & Simhachalam, G. (2021). Purification and characterization of bioactive compounds extracted from *Suaeda maritima* leaf and its impact on pathogenity of *Pseudomonas aeruginosa* in Catla catla fingerlings. *AMB Express*, 11(1), 135.
- BPOM. (2022). *Peraturan Badan Pengawas Obat dan Makanan Nomor 1 Tahun 2022 Tentang Pengawasan Klaim pada Label dan Iklan Pangan Olahan*. BPOM RI.
- Cao, J., Wang, J., Wang, S., & Xu, X. (2016). *Porphyra* species: A mini-review of its pharmacological and nutritional properties. *Journal of Medicinal Food*, 19(2), 111–119. <https://doi.org/10.1089/jmf.2015.3426>
- Célino, A., Fréour, S., Jacquemin, F., & Casari, P. (2014). The hygroscopic behavior of plant fibers: a review. *Frontiers in Chemistry*, 1(43), 1–12. <https://doi.org/10.3389/fchem.2013.00043>
- Chan, P. T., Matanjun, P., Yasir, S., & Tan, T. S. (2014). Antioxidant activities and polyphenolics of various solvent extracts of red seaweed, *Gracilaria changii*. *Journal of Applied Phycology*, 27(6). <https://doi.org/10.1007/s10811-014-0493-1>
- Chauhan, P. S., & Saxena, A. (2016). Bacterial carrageenases: an overview of production and biotechnological applications. *3 Biotech*, 6(146), 1–18. <https://doi.org/10.1007/s13205-016-0461-3>
- Chowdhury, V., Shristy, N. T., Rahman, H., & Chowdhury, T. A. (2022). Qualitative Phytochemical Screening, Fatty Acid Composition Analysis and Biological Studies of *Trianthema portulacastrum* L. Leaves. *Dhaka University Journal of Pharmaceutical Science*, 21(1), 33–43.
- Darmawan, M., Santoso, J., Fransiska, D., & Marsella, M. (2020). The Effect of alkali and acid pretreatment to the quality of bacto agar from *Gelidium* sp. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 15(1), 4.

- DeGarmo, E. P., Sullivan, W. G., & Canada, J. R. (1984). *Ekonomi Teknik Versi Bahasa Indonesia*. Erlangga.
- Desiana, E., & Hendrawati, T. Y. (2015). Pembuatan karagenan dari *Eucheuma cottoni* dengan ekstraksi KOH menggunakan variabel waktu ekstraksi. *Seminar Nasional Sains Dan Teknologi*, 1–7.
- Ega, L., Lopulalan, C. G. C., & Meiyasa, F. (2016). Kajian Mutu Karaginan Rumput Laut *Eucheuma Cottonii* Berdasarkan Sifat Fisiko-Kimia Pada Tingkat Konsentrasi Kalium Hidroksida (KOH) Yang Berbeda. *Jurnal Aplikasi Teknologi Pangan*, 5(2), 38–44. <https://doi.org/10.17728/jatp.169>
- Elias, R. J., Kellerby, S. S., & Decker, E. A. (2008). Antioxidant Activity of Proteins and Peptides. *Critical Reviews in Food Science and Nutrition*, 48(5), 430–441. <https://doi.org/10.1080/10408390701425615>
- Ermawati, Y., Aminatuzzuhro, A., & Maulana, S. M. (2022). Menggali Potensi Lokal melalui Pengembangan UMKM dan Peluang Desa Wisata dalam Pemulihan Covid-19 di Kampung Semanggi, Surabaya. *Fokus ABDIMAS*, 01(01), 18–24. <https://www.ejournal.stiepena.ac.id/index.php/abdimas/article/view/525%0Ahttps://www.ejournal.stiepena.ac.id/index.php/abdimas/article/viewFile/525/357>
- Fatimah, S., Suprasetya, E., & Hernawan, J. Y. (2024). Aktivitas Antiinflamasi Ekstrak Etanol Daun SEManggi Air (*Marsilea crenata*) pada Mencit Putih (*Mus musculus* L.) dengan Induksi Karagenin. *Jurnal Permata Indonesia*, 15(1), 48–50.
- Fithriani, D., Amini, S., Melanie, S., & Susilowati, R. (2015). Uji fitokimia, kandungan total fenol, dan aktivitas antioksidan mikroalga *Spirulina* sp., *Chlorella* sp., dan *Nannochloropsis* sp. *JPB Kelautan Dan Perikanan*, 10(2), 101–109.
- Fransiska, D., Nurhayati, N., Sinurat, E., Subaryono, S., Utomo, B. S. B., Kusumawati, R., & Sihono, S. (2022). Karakteristik Nori Campuran Rumput Laut *Ulva* sp. dan *Gracilaria* sp. yang Diproses dengan Metode Casting. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 17(2), 99. <https://doi.org/10.15578/jpbkp.v17i2.728>
- Handito, D. (2011). Pengaruh konsentrasi karagenan terhadap sifat fisik dan mekanik edible film. *Agroteksos*, 21(2), 151–157.
- Hardoko, Gunawan, W. L., & Handayani, R. (2019). Aktivitas inhibisi ekstrak daun semanggi air (*Marsilea crenata*) terhadap enzim HMG-KoA reduktase. *FaST-Jurnal Sains Dan Teknologi*, 3(1), 45–57.
- Hodzic, Z., Pasalic, H., Memisevic, A., Srabovic, M., Saletovic, M., & Poljakovic, M. (2009). The Influence of Total Phenols Content on Antioxidant Capacity in the Whole Grain Extracts. *European Journal of Scientific Research*, 28(3), 471–477.
- Humaidi, F., Kurniasari, D. A., Putriani, A., & Istiqomah, A. (2021). PPM Peningkatan Produktivitas Semanggi Suroboyo di Kelurahan Sememi, Kecamatan, Benowo, Surabaya. *Prosiding PKM-CSR*, 4, 183–187.
- Ilona, A. D. (2015). Pengaruh penambahan ekstrak daun kelor (*Moringa olifeira*) dan waktu inkubasi terhadap sifat organoleptik yoghurt. *E-Journal Boga*, 04(3), 151–159.

- Indonesian Trade Promotion Center. (2023). Laporan Analisis Intelijen Bisnis Rumput Laut (Seaweeds) HS 121221. In *Menteri Perdagangan*. <https://www.techtarget.com/>
- International Trade Center. (2025). *TradeMap: List of Supplying Markets for The Product Imported by Indonesia in 2024 (HS 121221)*. <https://www.trademap.org/Index.aspx>
- Isnaini, S. F. (2018). Karakteristik Nori Dari Daun Kelor Dengan Penambahan Karagenan Dan Pati Garut Sebagai Bahan Pembentuk Gel [Universitas Jember]. In *[Skripsi]*. [https://repository.unej.ac.id/xmlui/bitstream/handle/123456789/100892/Syayyidah Faizatul Isnaini - 141710101069.pdf?sequence=1](https://repository.unej.ac.id/xmlui/bitstream/handle/123456789/100892/Syayyidah%20Faizatul%20Isnaini%20-%20141710101069.pdf?sequence=1)
- Jacob, A. M., Nurjanah, Arifin, M., Sulistiono, W., & Kristiono, S. S. (2010). Deskripsi Histologis dan Perubahan Komposisi Kimia Daun dan Tangkai Semanggi Air (*Marsilea crenata*, Presl., Marsileaceae) Akibat Perebusan. In *Jurnal Pengolahan Hasil Perikanan Indonesia* (Vol. 13, Issue 2, pp. 81–95).
- Jacob, L. (2015). Interactions of polyphenols with carbohydrates, lipids and proteins. *Food Chemistry*, 175, 556–567. <https://doi.org/10.1016/j.foodchem.2014.12.013>
- Kahi, E. R., Ngginak, J., & Nitsae, M. (2021). Karakteristik Fisiko Kimia Nori Berbahan Dasar Rumput Laut (*Kappaphycus alvarezii*) dan Daun Kelor (*Moringa oleifera*, L.). *AGROTECHNO*, 6(1), 39–46.
- Kementerian Kelautan dan Perikanan. (2023). Profil Dasar Rumput Laut. In *Direktorat Jenderal Penguatan Daya Saing Produk Kelautan dan Perikanan*. http://scioteca.caf.com/bitstream/handle/123456789/1091/RED2017-Eng-8ene.pdf?sequence=12&isAllowed=y%0Ahttp://dx.doi.org/10.1016/j.regsciurbeco.2008.06.005%0Ahttps://www.researchgate.net/publication/305320484_SYSTEM_PEMBETUNGAN_TERPUSAT_STRATEGI_MELESTARI
- Kotha, R. R., Tareq, F. S., Yildiz, E., & Luthria, D. L. (2022). Oxidative Stress and Antioxidants—A Critical Review on In Vitro Antioxidant Assays. *Antioxidants*, 11(2388).
- Kumar, S., Sandhir, R., & Ojha, S. (2014). Evaluation of antioxidant activity and total phenol in different varieties of *Lantana camara* leaves. *BMC Research Notes*, 7(560), 1–9.
- Kurnia, J. F., Dewi, E. N., & Kurniasih, R. A. (2021). Pengaruh konsentrasi bubuk *Eucommia cottonii* terhadap karakteristik selai lembaran. *Jurnal Ilmu Dan Teknologi Perikanan*, 3(1), 43–49.
- Kurniawan, K., & Bintoro, N. (2019). Engineering analysis in manufacturing process of Nori made from mixture of *Ulva lactuca* and *Gracillaria* sp. *IOP Conference Series: Earth and Environmental Science*, 355(1). <https://doi.org/10.1088/1755-1315/355/1/012036>
- Lalopua, V. M. (2017). Pemanfaatan dan karakteristik nori tiruan menggunakan bahan baku alga *Hypnea saidana* dan *Ulva conglubata* dari perairan maluku. *Majalah BIAM*, 13(2), 33–40. <https://doi.org/10.29360/mb.v13i2.3529>

- Lalopua, V. M. (2018). Karakteristik fisik kimia nori rumput laut merah *Hypnea saidana* menggunakan metode pembuatan berbeda dengan penjemuran matahari. *Majalah BIAM*, 14(1), 28–36.
- Lestari, T. A., Iznillillah, W., Khadijah, N. S., & Nurlaela, R. S. (2024). Karakteristik Kimia Nori Analog Berbasis Genjer (*Limnocharis flava*) dan Albedo Semangka (*Citrullus lanatus*). 15(2), 84–94.
- Limonu, M., Bait, Y., Engelen, A., & Muhsin, N. (2024). Seaweed nori (*Kappapycus alvarezii*) physicochemical and organoleptic characteristics with moringa leaf fortification (*Moringa oleifera* LAM). *Agrointek: Jurnal Teknologi Industri Pertanian*, 18(2), 360–372. <https://doi.org/10.21107/agrointek.v18i2.16764>
- Loupatty, V. D. (2014). Nori Nutrient Analysis from Seaweed of *Porphyra marcosi* in Maluku Ocean. *Eksakta*, 14(2), 34–48.
- Ma'arif, B., Agil, M., & Laswati, H. (2016). Phytochemical Assessment on n-Butanol extract and fractions of *Marsilea crenata* Presl. Leaves Through GC-MS. *Journal Traditional Medicine*, 21(2), 77–85.
- Ma'ruf, W. F., Ibrahim, R., Dewi, E. N., Susanto, E., & Amalia, U. (2013). Profil Rumput Laut *Caulerpa racemosa* dan *Gracilaria verrucosa* Sebagai Edible Food. *Jurnal Saintek Perikanan*, 9(1), 68–74. <https://doi.org/10.14710/ijfst.9.1.68-74>
- Madhu, C., Sanjay, B., Harshitha, K., Pradham, J., & Sree, S. S. N. (2025). Review article on crude fiber. *The Journal of Multidisciplinary Research (TJMDR)*, 5(3), 30–33.
- Makshakova, O. N., & Zuev, Y. F. (2022). Interaction-Induced Structural Transformations in Polysaccharide and Protein-Polysaccharide Gels as Functional Basis for Novel Soft-Matter : A Case of Carrageenans. *Gels*, 8(287), 1–17.
- Matanjun, P., & Mohamed, S. (2008). Antioxidant activities and phenolics content of eight species of seaweeds from north Borneo. *Journal of Applied Phycology*, 20(4), 367–373. <https://doi.org/10.1007/s10811-007-9264-6>
- Michel, A. S., Mestdagh, M. M., & Axelos, M. A. V. (1997). Physico-chemical properties of carrageenan gels in presence of various cations. *International Journal of Biological Macromolecules*, 21, 195–200.
- Milinic, J., Mata, P., Diniz, M., & Noronha, J. P. (2021). Umami Taste in Edible Seaweeds: The Current Comprehension and Perception. *International Journal of Gastronomy and Food Science*, 23(June 2020). <https://doi.org/10.1016/j.ijgfs.2020.100301>
- Molyneux, P. (2004). The Use of The Stable Free Radical Diphenylpicryl-Hydrazyl (DPPH) for Estimating Antioxidant Activity. *Songklanakarin Journal of Science and Technology*, 26(2), 211–219.
- Mortensen, A., Aguilar, F., Crebelli, R., Domenico, A. Di, Frutos, M. J., Galtier, P., Gott, D., Gundert-remy, U., Lambr, C., Leblanc, J., Lindtner, O., Moldeus, P., Mosesso, P., Oskarsson, A., Parent-massin, D., Stankovic, I., Waalkens-berendsen, I., Woutersen, R. A., Wright, M., ... Dusemund, B. (2016). Re-evaluation of agar (E 406) as a food additive. *EFSA*, 14(12). <https://doi.org/10.2903/j.efsa.2016.4645>

- Nabilah, A., Maflahah, I., Supriyanto, S., & Asfan, D. F. (2024). Karakteristik Mutu Garam Fungsional Tanaman Alur (*Suaeda maritima*) Berdasarkan Perbandingan Rasio Pelarut dan Tepung Alur. *Rekayasa*, 17(1), 88–95. <https://doi.org/10.21107/rekayasa.v17i1.21689>
- Naumann, S., Schweiggert-weisz, U., Martin, A., Schuster, M., & Eisner, P. (2021). Food Hydrocolloids Effects of extrusion processing on the physiochemical and functional properties of lupin kernel fibre. *Food Hydrocolloids*, 111, 1–11. <https://doi.org/10.1016/j.foodhyd.2020.106222>
- Nungtala, T., & Sakphisutthikul, C. (2023). Evaluation of the phytochemical and nutritional value of the halophyte (*Suaeda maritima*). *International Journal of Public Health Asia Pasific*, 2(03), 82–88.
- Nurcahyani, R. R. A., Aminah, S., & Kurniawan, M. F. (2022). Karakteristik organoleptik dan kimia snack nori dari daun chaya dan tapioka. *Jurnal Pangan Dan Gizi*, 12(1), 60–70. <https://doi.org/10.26714/jpg.12.1.2022.60-70>
- Nurfiani, D., Sari, N. I., & Loekman, S. (2017). Pengaruh Lama Pengeringan Berbeda Terhadap Mutu Nori Rumput Laut (*Gracilaria* sp.). *Jurnal Online Mahasiswa Fakultas Perikanan Dan Ilmu Kelautan Universitas Riau*, 01(01), 1–10.
- Nurjanah, Azka, A., & Abdullah, A. (2012). Aktivitas Antioksidan Dan Komponen Bioaktif Semanggi Air (*Marsilea Crenata*). *Jurnal Inovasi Dan Kewirausahaan*, 1(3), 152–158.
- Oktaviani, D., Maflahah, I., & Supriyanto. (2023). Pengaruh Waktu Blanching Terhadap Karakteristik Garam Sehat dari Tanaman Alur (*Suaeda maritima*). *Agroindustrial Technology Journal*, 7(3), 128–140.
- Ongge, D., & Rumaikewi, N. E. (2020). Pengolahan Nori Rumput Laut (*Eucheuma Cottoni*) Dengan Penambahan Daun Singkong (*Manihot esculenta*) Di Kabupaten Biak Numfor. *Jurnal Perikanan Kamasan: Smart, Fast, & Professional Services*, 1(1), 29–35. <https://doi.org/10.58950/jpk.v1i1.20>
- Pamungkas, P. P., Yuwono, S. S., & Fibrianto, K. (2019). Potensi rumput laut merah (*Gracilaria gigas*) dan penambahan daun kenikir (*Cosmos caudatus*) sebagai bahan baku pembuatan nori. *Jurnal Teknologi Pertanian*, 20(3), 171–180.
- Panjaitan, T. F. C., Panjaitan, P. S. T., Adi, C. P., & Soeprijadi, L. (2021). Study of the use of *Gracilaria* sp from the Karawang Area and *Ulva lactuca* as raw material making of Nori. *IOP Conference Series: Earth and Environmental Science*. <https://doi.org/10.1088/1755-1315/860/1/012068>
- Popescu, C., Iordan, M., & Cristian, B. (2007). Structure and properties of carrageenan. *Polym Chem*, 27–32.
- Pornpitakdamrong, A., & Sudjaroen, Y. (2014). Seablite (*Suaeda maritima*) Product for Cooking, Samut Songkram Province, Thailand. *Food and Nutrition Sciences*, 05(09), 850–856. <https://doi.org/10.4236/fns.2014.59094>
- Prabaningrum, S. D., Bintoro, V. P., & Abduh, S. B. M. (2022). Pengaruh konsentrasi bahan pengikat terhadap nilai rendemen, kadar air, aktivitas air, dan warna pada nori artifisial daun cincau. *Jurnal Aplikasi Teknologi Pangan*, 11(2), 47–52. <https://doi.org/10.17728/jatp.14367>

- Pramudya, P. A., Fahmi, A. S., & Rianingsih, L. (2022). Optimasi suhu dan waktu pengeringan nori berbahan baku *Ulva lactuca* dan *Gelidium* sp. dengan penambahan perisa bubuk kepala udang menggunakan response surface methodology. *Jurnal Ilmu Dan Teknologi Perikanan*, 4(2), 100–110.
- Priatni, A., & Fauziati. (2015). Karakterisasi Sifat Fisik Kimia dan Deskriptif Nori dari Rumput Laut Jenis *Eucheuma cottonii*. *Jurnal Riset Teknologi Industri*, 9(2), 96–106.
- Rachmadiarti, F., & Trimulyono, G. (2019). Phytoremediation capability of water clover (*Marsilea crenata* (L). Presl.) in synthetic Pb solution. *Applied Ecology and Environmental Research*, 17(4), 9609–9619.
- Ramadhani, B., & Saidi, I. A. (2021). Pengaruh Proporsi Brokoli dengan Pepaya, Nanas, dan Nangka terhadap Kualitas Vegetable Leather. *Journal of Tropical Food and Agroindustrial Technology*, 02(02), 34–42. <https://doi.org/10.21070/jtfat.v2i02.1581>
- Redgwell, R. J., & Fischer, M. (2005). Dietary fiber as a versatile food component: An industrial perspective. *Molecular Nutrition and Food Research*, 49(6), 421–535. <https://doi.org/10.1002/mnfr.200500028>
- Rohmah, A., Chanun, N., Minchah, U., Rahmawati, N., & Si, M. (2023). Eksplorasi potensi lokal tanaman alur (*Suaeda maritima*) sebagai antibakteri *Streptococcus mutans* penyebab karies pada gigi. *JURNISMIO*, 01(04), 21–29.
- Rosida, D. F., Putri Nurani, F., & Danil Ilmi, M. I. M. (2021). The Nori *Gracilaria* sp. with a Variation of Stabilizers as Healthy Food. *IOP Conference Series: Materials Science and Engineering*, 1125(1), 012104. <https://doi.org/10.1088/1757-899x/1125/1/012104>
- Rusmiadi, Z. T. S., Al-Baarri, A. N., & Legowo, A. M. (2022). Karakteristik Fisikokimia dan Sensori Nori Daun Pohpohan dengan Kombinasi Pati Uwi Putih dan Karagenan. *Jurnal Mutu Pangan: Indonesian Journal of Food Quality*, 9(2), 111–118. <https://doi.org/10.29244/jmpi.2022.9.2.111>
- Sabil, S., Maruddin, F., Wahyuni, T., & Taufik, M. (2021). Edible film characteristics at different casein concentrations. *IOP Conference Series: Earth and Environmental Science*, 1–7. <https://doi.org/10.1088/1755-1315/788/1/012115>
- Santoso, A. (2011). Serat Pangan (Dietary Fiber) dan Manfaatnya Bagi Kesehatan. *Magistra*, 23(75), 35–40. <https://doi.org/10.1108/eb050265>
- Saputri, S. A., Sinurat, E., Prasetyo, H., Sasongko, A. S., Fateha, Cahyadi, F. D., Rouf, A. B., Yulda, Sihono, Nissa, R. C., & Hidayat. (2024). Karakterisasi *nori-like product* berbasis rumput laut lokal Indonesia dengan variasi penyalut. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 27(5), 407–416. <https://doi.org/10.17844/jphpi.v27i5.53534>
- Sari, D. K., Rahardjanto, A., Husamah, Purwanti, E., Permana, T. I., & Fauzi, A. (2019). The Formulation of Artificial Nori with the Base Mixture Ingredients of *Gracilaria* sp. and *Arenga pinnata* (Wurmb) Merr. using the Natural Colorant from *Pleomele angustifolia* (Medik.) N.E. Br. *IOP Conference Series: Earth and Environmental Science* 276. <https://doi.org/10.1088/1755-1315/276/1/012013>

- Setyaningrum, A., Sumarni, N. K., & Hardi, J. (2017). Sifat Fisiko-Kimia Edible Film Agar-Agar Rumput Laut (*Gracilaria* sp.) Tersubstitusi Gliserol. *Natural Science: Journal of Science and Technology*, 6(2), 136–143.
- Shlens, J. (2014). A Tutorial on Principal Component Analysis. *ArXiv Preprint ArXiv*, 1404(1100).
- Sihono, Sinurat, E., Fateha, Supriyanto, A., Suryaningrum, T. D., Nurhayati, Fransiska, D., Utomo, B. S. B., Subaryono, Sedayu, B. B., Waryanto, Nurjanah, Ramadhan, W., Fadillah, H. M., & Muzayyanah, A. L. (2023). Optimization of Nori-Like Product Formulation from *Ulva* spp., *Gracilaria* sp., and Glycerol Using Mixture Design Method. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 26(3), 433–447. <https://doi.org/10.17844/jphpi.v26i3.48337>
- Simangungsong, S. A. P., & Rosida. (2026). The Effect of Carrageenan and Glycerol Addition on the Physicochemical Characteristics of Nori, an Analogue of Genjer Leaves (*Limncharis flava*). *Asian Journal of Applied Research for Community Development and Empowerment*, 10(1), 174–178.
- Sinurat, E., Fransiska, D., Utomo, B. S. B., Subaryono, Nurayati, & Sihono. (2022). Characteristics of Nori-Like Product Prepared from Seaweeds Growing in Indonesia. *Journal of Aquatic Food Product Technology*, 31(6), 525–535. <https://doi.org/https://doi.org/10.1080/10498850.2022.2077677>
- Sinurat, E., Nurhayati, Fransiska, D., & Sihono. (2021). Substitution of red seaweed (*Porphyra*) with other seaweeds in nori making. *IOP Conference Series: Earth and Environmental Science*, 733(1). <https://doi.org/10.1088/1755-1315/733/1/012109>
- Siregar, M. S., Syukri, I., Rusmarilin, H., & Ardilla, D. (2023). Studi Pembuatan Minuman Serat Alami yang Kaya β -Karoten. *Jurnal Teknologi Dan Industri Pertanian Indonesia*, 15(01), 8–15.
- Soeprijadi, L., Panjaitan, T. F. C., & Prabhita, T. S. A. (2023). Pengamatan uji sensori nori berbahan dasar rumput laut (*Ulva lactuca*) dan *Gracilaria* sp. *Marinade*, 06(02), 124–134.
- Soleimanian, Y., Sanou, I., Turgeon, S. L., Canizares, D., & Khaloufi, S. (2022). Natural plant fibers obtained from agricultural residue used as an ingredient in food matrixes or packaging material: a review. *Comprehensive Reviews in Food Science and Food Safety*, 21(1), 1–808.
- Stevani, N., Mustofa, A., & Wulandari, Y. W. (2019). Pengaruh lama pengeringan dan penambahan karagenan terhadap karakteristik nori daun kangkung (*Ipomoea reptans* Poir). *Jurnal Teknologi Dan Industri Pangan*, 3(2), 85–96.
- Sudarmadji, S., Haryono, B., & Suhardi. (2010). *Prosedur Analisa Untuk Bahan Makanan dan Pertanian*. Liberty.
- Sudjaroen, Y. (2015). Evaluation for nutritive values and antioxidant activities of dried seablite (*Suaeda maritima*). *Scientific Research and Essays*, 10(9), 306–312. <https://doi.org/10.5897/SRE2015.6203>

- Suhariyadi, Kartika, C., & Permatasari, I. (2018). Pengolahan Tumbuhan Alur (*Suaeda maritima*) Terhadap Kadar Vitamin A dengan Metode Spektrofotometri. *Analisis Kesehatan Sains*, 6(2), 473–479.
- Sumariyantini, D., Kristiatuti, D., Sutiadiningsih, A., & Purwidiani, N. (2020). Pengaruh substitusi tepung kacang tunggak dan penambahan jus daun semanggi terhadap sifat organoleptik dan tingkat kesukaan simprong. *Jurnal Tata Boga*, 9(1), 130–141.
- Suter, I. K. (2013). Pangan Fungsional dan Prospek Pengembangannya. *Pentingnya Makanan Alamiah (Natural Food) Untuk Kesehatan Jangka Panjang*, 1–17. [https://doi.org/10.1016/s0924-2244\(00\)88964-5](https://doi.org/10.1016/s0924-2244(00)88964-5)
- Valentine, G., Sumardianto, & Wijayanti, I. (2020). Karakteristik Nori dari Campuran Rumput Laut *Ulva lactuca* dan *Gelidium* sp. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 23(2), 295–302. <https://doi.org/10.17844/jphpi.v23i2.32340>
- Ven, T. G. M. Van De. (2013). *Cellulose-Fundamental Aspects*. Intech.
- Wahyuni, S., Holilah, Asranudin, Rianse, M. I. K., & Sadimantara, M. S. (2019). Effect of k-carrageenan concentration on physical and Mechanical properties of vegetable leather based on kelor leaves (*Moringa oleifera* L.). *IOP Conference Series: Earth and Environmental Science*, 260. <https://doi.org/10.1088/1755-1315/260/1/012180>
- Widowati, I., Lubac, D., Puspita, M., & Bourgougnon, N. (2014). Antibacterial and antioxidant properties of the red alga *Gracilaria verrucosa* from the north coast of Java, Semarang, Indonesia. *International Journal of Latest Research in Science and Technology*, 3(3), 179–185.
- Wisanti, Aloysius, D. C., Zubaidah, S., & Lestari, S. R. (2021). Morphological character variation of *Marsilea crenata* L. Living in floating aquatic, emergent aquatic, and terrestrial. *Biodiversitas*, 22(7), 2853–2860. <https://doi.org/10.13057/biodiv/d220736>
- Wulansari, A., Andriani, R., & Dewi, E. K. (2020). Variasi Bahan Baku dan Metode Pembuatan Nori Tiruan: Kajian Pustaka. *Jurnal Ilmu Kelautan Kepulauan*, 3(1), 1–11.
- Yuliani, N., Maulinda, N., & Sutamiharja, R. T. M. (2017). Analisis Proksimat dan Kekuatan Gel Agar-Agar dari Rumput Laut Kering pada Beberapa Pasar Tradisional. *Sains Natural: Journal of Biology and Chemistry*, 2(2), 101–115.
- Zega, Y. (2010). Pengembangan Produk Jelly Drink Berbasis Teh (*Camelia sinensis*) dan Secang (*Caesalpinia sappan* L.) Sebagai Pangan Fungsional. In *Institut Pertanian Bogor*.
- Zhang, J., Nagahama, T., Ohwaki, H., Ishibashi, Y., Fujita, Y., & Yamazaki, S. (2004). Analytical Approach to the Discoloration of Edible Laver “Nori” in the Ariake Sea. *Analytical Sciences*, 20(1), 37–43. <https://doi.org/10.2116/analsci.20.37>