LEMBAR HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW KARYA ILMIAH: PROSIDING INTERNASIONAL

Judul Karya Ilmiah/Artikel		Changes of Amino Acids and Quality in Smoked Milkfish (Chanos chanos		
·		(Forskal 1775) Processed by Different Redestilation Methods of Corncob		
		Liquid Smoke		
Jumlah Penulis	:	4(empat)		
Status Pengusul		Penulis pertama/ penulis ke 2 / penulis korespodensi*		
Penulis Karya Ilmiah	:	Swastawati F., Boesono H., Susanto E., Setyastuti A.I.		
Identitas Karya Ilmiah	a.	Nama prosiding : Aquatic Procedia		
•		and a second		

b. No.ISSN : 2214-241X
c. Vol, No, Bln, Thn : Vol 7, No, 2016
d. Penerbit : ELSEVIER

e. DOI Artikel (Jika ada) : 10.1016/j.aqpro.2016.07.013

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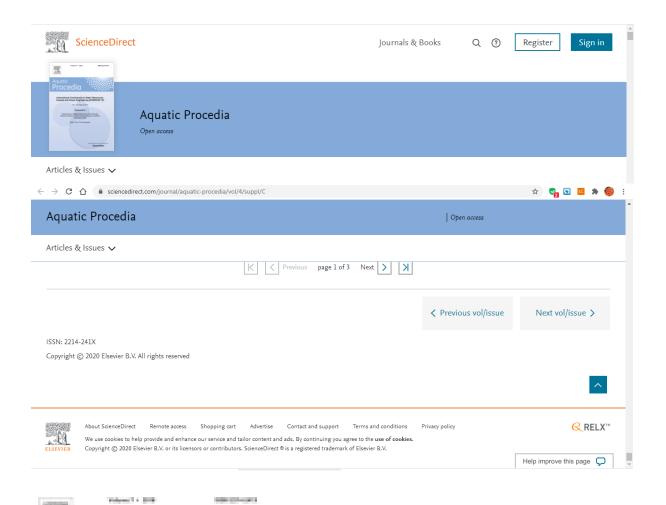
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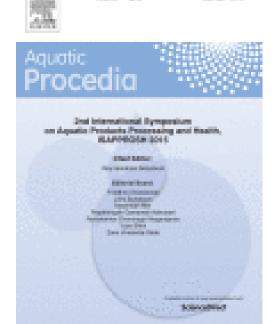
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Changes of Amino Acids and Quality in Smoked Milkfish [Chanos chanos (Forskal 1775)] Processed by Different Redestilation Methods of Corncob Liquid Smoke

F Swastawati, H Boesono, E Susanto, Al Setyastuti - Aquatic Procedia, 2016 - Elsevier The application of corncob liquid smoke using different redestilation (without redestilation; zeolite and activated carbon) to increase the quality of smoked milkfish had been conducted.



























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Lipids, Fatty Acids, and Fucoxanthin Content from Temperate and Tropical Brown Seaweeds

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Abstract

Brown seaweeds lipid fraction contains several bioactive components such as Fx, polyphenol and n-3 PUFA. In this research, total lipids, Fx and FA compositions of brown seaweeds harvested from cold waters and warm waters were evaluated. The seven brown seaweeds studied were collected in different months from two different geographical areas, viz. cold waters (Japan) and warm waters (Indonesia). The result show that total lipid and Fucoxanthin in temperate brown seaweeds were higher than tropical brown seaweeds. The major PUFA from warm water seaweeds were 16:0, 18:1n-9, 20:4n-6, and cold water continued dominantly 16:0, 20:4n-6, 20:5n-3. Temperate brown seaweeds [S. horneri (Turner) J. Agardh] was rich in fucoxanthin and n-3 PUFA especially EPA.

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Peer-review under responsibility of the science and editorial board of ISAPPROSH 2015

Keywords: Brown seaweeds; fucoxanthin; lipids; PUFA; Sargassum horneri (Turner) J. Agardh.

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2nd International Symposium on Aquatic Products Processing and Health ISAPPROSH 2015

Productivity Analysis of Mini Purse Seine in PPI Pulolampes Brebes, Central Java, Indonesia

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Abstract

Fish Landing Base (PPI) Pulolampes is one of fishing base mini purse seine in Brebes Regency, Central Java Province. Many fishers in Brebes more choosing mini purse seine to fishing than other. The problem is about productivity level of this fishing gear. Therefore, the purpose of this study was to analyze many factors which influence weight total catch of mini purse seine and analyzed the productivities. The method apllied is case studies. Sampling method used are simple random sampling. Sampling size determined using Slovin formula and obtained 40 vessels as a sample. The data was analyzed using productivity analysis and factors that influenced catch of mini purse seine using SPSS 22 includes basic assumption test and multiple regression analysis. A hypothesis testing consists of normality, multicollinearity, autocorrelation and heterokedastisitas test. Productivity analysis of mini purse seine by gross tonnage (GT) obtained the value - average levels of productivity of 1.56. Based on F test is known that all independent variable can influence dependent variable significantly (R^2 95.30 %, α < 0.05). T test analysis obtained results that it is only a variable number of trips (X5) that significantly influence the amount of production by the equation Y = 4.431 + 1.061X5, if there is an addition of a number of arrests trip by 1 % with assuming that all variables are fixed, there will be additional fisheries production amounted to 1.061 %.

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Peer-review under responsibility of the science and editorial board of ISAPPROSH 2015

Keywords: Mini Purse Seine; productivity.

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Aquatic Procedia 7 (2016) 59 - 65



2nd International Symposium on Aquatic Products Processing and Health ISAPPROSH 2015

The Effect of Different Treatments to the Amino Acid Contents of Micro Algae *Spirulina* sp.

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Abstract

This study purposed to determine of different treatments to broke down the cellular matrixs of *Spirulina* sp. thallus in order to get natural *umami* flavor which is combination between glutamic and aspartic acids. The treatments applied were are as follow drying, refluxing, sonication and maseration. *Spirulina* sp. dried powder has the highest yield of glutamic and aspartic acids as a base combination for *umami* flavour.

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Peer-review under responsibility of the science and editorial board of ISAPPROSH 2015

Keywords: Aspartic amino acids; different treatments; glutamic; Spirulina sp.; umami

1. Introduction

Umami or savoury is now described as the new fifth taste beside the conventional taste categories that the human tongue has detect: sweet, sour, salty and bitter. Umami is the name for the taste sensation produced by the combination of free glutamates and aspartate, those commonly found in fermented and aged foods (Mouritsen, 2015). Umami taste is imparted in foods by the free amino acids of glutamate which occur naturally in many foods including meat, fish and dairy products, its therefore plays an important role in making food taste delicious or more pleasant. Umami is used by the Japanese to describe the taste of MSG as well as the meaty taste of certain fish (Kuriwada et al., 2012). Free glutamate is an non essential amino acid resulted when glutamate is released during the breakdown of food protein molecule. The free glutamate are found in high levels of 2 240 mg per 100 g of dried

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2nd International Symposium on Aquatic Products Processing and Health, ISAPPROSH 2015

Extraction of Snakehead Fish [Ophiocephalus striatus (Bloch, 1793)] Into Fish Protein Concentrate as Albumin Source using Various Solvent

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Abstract

Study aimed to determine the optimum solvent for extraction of soluble protein (albumin) and identify the chemical composition of Snakehead fish [Channa striata (Bloch, 1793)] protein concentrate. The method was experimental while the treatments were the variation of solvents: distilled water, HCl 0.1M, and NaCl 0.9 %. Soluble protein (albumin) and yield parameters analyzed by using completely randomized design (RAL) which consist three treatments and four replications, the other parameters were described descriptively. The result showed that the highest soluble protein (albumin) (7.65 %) was produced by HCl 0.1 M solvent with 2.55 % yield, 10.76 % dry basis moisture content, 63.78 % total protein content, and 2.54 % fat content.

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Peer-review under responsibility of the science and editorial board of ISAPPROSH 2015

Keywords: Extraction; fish protein concentrate; Snakehead fish [Ophiocephalus striatus (Bloch, 1793)]; soluble protein; solvent

1. Introduction

Albumin is a protein which soluble in water and could be coagulated by heat where present in blood serum and the whites of eggs. In human plasma, albumin is the majority protein $(4.5 \text{ g} \cdot \text{dL}^{-1})$ which is about 60 % of total plasma (Murray et al., 1999). Along with the presence of several hospitals that utilized snakehead fish as a source of albumin for hipoalbumin and wound healing, the albumin products have a specific target market. Traditionally

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