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

Judul Karya Ilmiah/Artikel	:	Antimicrobial activity of microencapsulation liquid smoke on tilapia {oreochromis niloticus (linnaeus, 1758)} meat for preservatives in cold storage		
Jumlah Penulis	:	3(tiga)		
Status Pengusul		~~Penulis pertama~~/ penulis ke 2/ ~~penulis korespodensi~~*		
Penulis Karya Ilmiah	:	Ariestya D.I., **Swastawati F.**, Susanto E.		
Identitas Karya Ilmiah	a.	Nama prosiding	:	Aquatic Procedia
	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.2016.07.003
		URL	:	https://www.sciencedirect.com/journal/aquatic-procedia/vol/7/suppl/C
	f.	Alamat Web Prosiding	:	https://www.sciencedirect.com/
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Kategori Publikasi Prosiding Ilmiah : (beri ✓ pada kategori yang tepat)		☑ Prosiding Internasional / ~~Internasional bereputasi~~		
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c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)		4,5		27% x 15 = 4,05
d. Kelengkapan unsur dan kualitas penerbit (30%)		4,5		28% x 15 = 4,20
Total = (100%)				16% = 13,65
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Semarang, ... 15 Feb 2022
Reviewer 1

Prof. Dr. Ir. Johannes Hutabarat, M.Sc.
NIP. 19510323 197603 1 001

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	d.	Penerbit	: ELSEVIER
	e.	DOI Artikel (Jika ada)	: 10.1016/j.aqpro.2016.07.003
		URL	: https://www.sciencedirect.com/journal/aquati -procedia/vol/7/suppl/C
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d. Kelengkapan unsur dan kualitas penerbit (30%)		4,5		4,2
Total = (100%)				13,45
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Σ References : 26 (dihitung 5 th terakhir)

b. $\frac{19}{26} \times 100\% = 73,08\% \Rightarrow \frac{28}{30} \times 4,5 = 4,2$

c. $\frac{15}{26} \times 100\% = 57,69\% \Rightarrow \frac{25}{30} \times 4,5 = 3,75$

Semarang, ... Februari 2020
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~~Prof. Ir.~~ Tri Winarni Agustini, M.Sc., Ph.D
NIP. 19650821 199001 2 001

Antimicrobial activity of microencapsulation liquid smoke on tilapia [Oreochromis niloticus (Linnaeus, 1758)] meat for preservatives in cold storage (±5 C)

DI Ariestya, F Swastawati, E Susanto - Aquatic Procedia, 2016 - Elsevier

Abstract Tilapia [Oreochromis niloticus (Linnaeus, 1758)] is the fresh fish, it generally classified as perishable food. One way to avoid meat quality degradation are cold storage and the addition of bioactive compound in liquid smoke microcapsules. The purpose of this study was to find the effectiveness of adding liquid smoke microcapsulation ratio and to determine the ability of microencapsulated bioactive coconut shell compounds to maintain the tilapia meat quality during cold storage. The preliminary research, adding dextrin 3% in …

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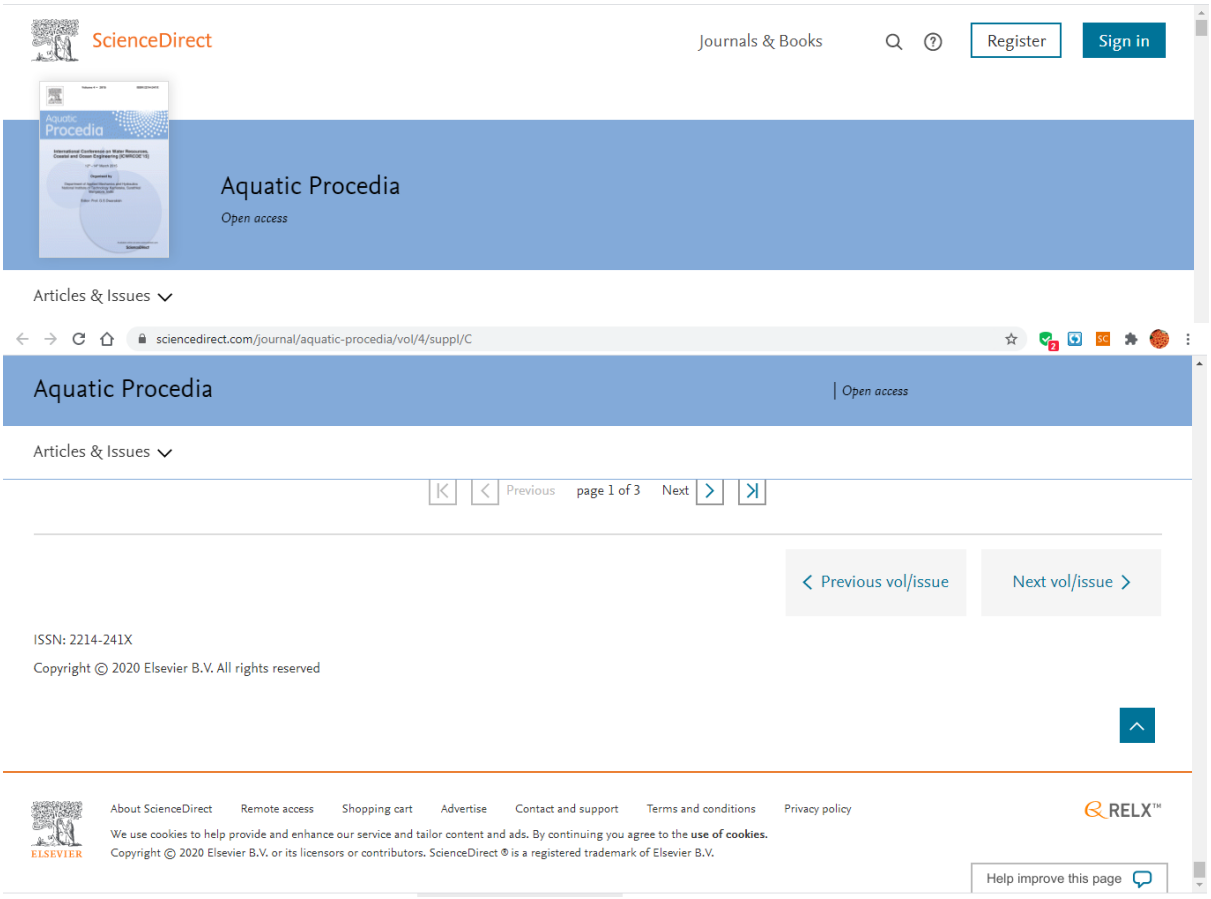

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Corrigendum to Control Region-mitochondrial Partial DNA Analysis of Humphead Wrasse [*Cheilinus Undulates* (Ruppel, 1835)] from Anambas Islands, Indonesia: Aquatic Procedia 7 (2016) 125–131

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

Eko Susanto[a]*, Akhmad Suhaeli Fahmi[a], Masayuki Abe[bc], Masashi Hosokawa[c], Kazuo Miyashita[c]

[a]*Laboratory of Fisheries Post Harvest and Quality Control Technology, Faculty of Fisheries and Marine Science, Diponegoro University, Jl. Prof. Soedarto, SH Tembalang, Semarang – 50275 , Indonesia*
[b]*Kaneka Co. Ltd. Osaka, Japan*
[c]*Laboratory of Biofunctional Material Chemistry, Graduate School of Fisheries Science, Hokkaido University, Minato-cho 1-1-1 Hakodate Japan*

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

* Corresponding author. Tel.: +62 81 575 081 313.
E-mail address: ekothp@live.undip.ac.id

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

Herry Boesono[a]*, Dwi Rudy Setiawan[b], Kukuh Eko Prihantoko[a], Bogi Budi Jayanto[a], Andoniana Rakoto Malala[c]

[a]*Faculty of Fisheries and Marine Science, Diponegoro University. Jln. Prof Soedarto, SH, Tembalang Semarang, 50275 Indonesia*
[b]*Fishing Technology Center Semarang. Jl. Yos Sudarso Kalibaru Barat Tanjung Emas Semarang, 50177 Indonesia*
[c]*Centre de Formation et d`Application du Machinisme Agricole (CFAMA) Route Betafo Ambaniandrefana - B.p. 109, Antsirabe, Madagascar*

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 %, $\alpha < 0.05$). 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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Keywords: Mini Purse Seine ; productivity.

* Corresponding author. Tel.: +62 812 2522 5205.
E-mail address: herryboesono@gmail.com

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

Eko Nurcahya Dewi[a*], Ulfah Amalia[a], Maizirwan Mel[b]

[a]*Faculty of Fisheries and Marine Sciences, Diponegoro University, Jl. Prof. Soedarto, SH Tembalang, Semarang, 50275, Indonesia*
[b]*Department of Biotechnology Engineering, Faculty of Engineering, International Islamic University Malaysia (IIUM), Gombak, 50728 Kuala Lumpur, Malaysia*

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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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

* Corresponding author. Tel.: +62 812 281 0535
E-mail address: nurdewisatsmoko@yahoo.com

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

Abdul Rasyid Romadhoni[a]*, Eddy Afrianto[a], Rusky Intan Pratama[a], Roffi Grandiosa[b]

[a]*Fisheries and Marine Science Faculty, Padjadjaran University, Jl. Raya Jatinangor KM 21, Sumedang UBR 40600, Bandung, Indonesia*
Institute for Applied Ecology, School of Applied Sciences, Faculty of Health and Environmental Sciences, Auckland University of Technology, 90 Akoranga Drive Northcote. Auckland 0627, New Zealand.

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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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 $g \cdot dL^{-1}$) 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

* Corresponding author. Tel.: +62 8195 8925 979.
E-mail address: rasyid.romadhony@gmail.com

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