

DAFTAR PUSTAKA

1. Nurmufida M, Wangrimen GH, Reinalta R and Leonardi K. Rendang: The treasure of Minangkabau. *J Ethn Foods*. 2017;4(4):232–5.
2. World's 50 best foods: Reader's choice | CNN [Internet]. [cited 2023 Mar 4]. Available from: <http://edition.cnn.com/travel/article/world-best-foods-readers-choice/index.html>
3. R.L.Balia, Suryaningsih L dan Putranto WS. Pengujian Pemalsuan Bakso dengan Daging Babi Melalui Pendekatan Ensimatis Dan Molekuler Pada UKM di Kawasan Pendidikan Jatinangor Kabupaten Sumedang. *J Apl Ipteks untuk Masy*. 2014;3(2):70–2.
4. Indonesia JS, Laata WA, Ardiansyah AA dan Azra FA. Persepsi Masyarakat Tentang Nasi Padang “Non-Halal” Babiambo. *J Sociol Indones*. 2022;1(2):1–12.
5. Febrina DT dan Anggraini AMT. Perlindungan Konsumen Atas Ketidaksesuaian Informasi Terkait Kandungan Bahan Makanan Nonhalal Yang di Perdagangkan Dalam Putusan Nomor: 429/PID.SUS/2019/PN .PDG. *J Huk Adigama*. 2020;3(1):426–48.
6. Lestari D, Rohman A, Syofyan S, Yuliana ND, Abu Bakar NKB and Hamidi D. Analysis of beef meatballs with rat meat adulteration using Fourier Transform Infrared (FTIR) spectroscopy in combination with chemometrics. *Int J Food Prop*. 2022;25(1):1446–57.
7. Sudjadi dan Rohman A. *Analisis Derivat Babi*. Yogyakarta: Gadjah Mada University Press; 2018.
8. Saini RK, Prasad P, Shang X and Keum YS. Advances in lipid extraction methods—a review. *Int J Mol Sci*. 2021;22(24):1–19.
9. Zhou J, Wang M, Saraiva JA, Martins AP, Pinto CA, Prieto MA, et al. Extraction of lipids from microalgae using classical and innovative approaches. *Food Chem*. 2022;384:132236.
10. Rohman A, Windarsih MABGA, Irnawati, Riyanto S and Mustafa FMYS. Comprehensive Review on Application of FTIR Spectroscopy Coupled with Chemometrics for Authentication Analysis of Fats and Oils in the Food Products. *Molecules*. 2020;25(22):1–28.
11. Rohman A and Windarsih A. The application of molecular spectroscopy in combination with chemometrics for halal authentication analysis: A review. *Int J Mol Sci*. 2020;21(14):1–18.
12. Rohman A, Himawati A, Triyana K, Sismindari and Fatimah S.

- Identification of pork in beef meatballs using Fourier transform infrared spectrophotometry and real-time polymerase chain reaction. *Int J Food Prop.* 2017;20(3):654–61.
13. Sari TNI and Guntarti A. Wild Boar Fat Analysis in Beef Sausage Using FTIR Method (Fourier Transform Infrared) Combined with Chemometrics. *J Kedokt dan Kesehat Indones.* 2018;9(1):16–23.
 14. Kuswandi B, Putri FK, Gani AA and Ahmad M. Application of class-modelling techniques to infrared spectra for analysis of pork adulteration in beef jerky. *J Food Sci Technol.* 2015;52(12):7655–68.
 15. Rini, Azima F, Sayuti K and Novelina. The Evaluation of Nutritional Value of Rendang Minangkabau. *Agric Agric Sci Procedia.* 2016;9:335–41.
 16. Nurlaela, Pettenreng MA dan Hamid AH. *Produk Halal : Perspektif Hukum Perlindungan Konsumen.* Pusaka Almaida; 2020.
 17. Azima F and Rini N. Chemical characteristic and fatty acid profile in rendang Minangkabau. *Int J Adv Sci Eng Inf Technol.* 2016;6(4):465–8.
 18. Faridah A, Holinesti R, Syarief W and Mohd Zahari MS. Characteristics and Identification of Critical Points of Halal Food at Restaurants in Padang. *Indones J Halal Res.* 2022;4(1):9–18.
 19. Ali M. Konsep Makanan Halal dalam Tinjauan Syariah dan Tanggung Jawab Produs Atas Produsen Industri Halal. *Ahkam J Ilmu Syariah.* 2016;16(2):291–306.
 20. Mardiah, Amalia L dan Trimelati DA. Analisis Kehalalan Daging Sapi Dengan Metode Pork Detection Kit (Pdk) dan Analisis Tingkat Kepedulian Konsumen dalam Mengonsumsi Daging Sapi Halal di Kota Bekasi. *J Agroindustri Halal.* 2021;7(2):155–65.
 21. Wahyudiati D. *Buku Biokimia.* Mataram: Leppim Mataram; 2017.
 22. Mamuaja CF. *Lipida.* Manado: Unsrat Press; 2017.
 23. Irnawati I, Ruslin, Prima E dan Zaeni Ahmad. Autentikasi Halal : Aplikasi Spektroskopi FTIR Kombinasi Kemometrika untuk Analisis Lemak Babi dalam Campuran Biner dengan Lemak Sapi. *Indones J Chemom Pharm Anal.* 2021;1(2):102–9.
 24. Guntarti A, Martono S, Yuswanto A and Rohman A. Analysis of beef meatball adulteration with wild boar meat using real-time polymerase chain reaction. *Int Food Res J.* 2017;24(6):2451–5.
 25. Insani N, Novarino W dan Rizaldi. Jenis-Jenis Mamalia Yang

- Mengunjungi Kubangan Babi Hutan Di Kawasan Hutan Konservasi Pt Tidar Kerinci Agung Dan Pt Kencana Sawit Indonesia, Solok Selatan, Indonesia. *Metamorf J Biol Sci.* 2017;4(1):13.
26. Maiyena S dan Elvy Rahmi M. Kajian Analisis Konsumsi Daging Sapi dan Daging Babi Ditinjau dari Kesehatan. *J Pendidik Tambusai.* 2022;6(1):3131–6.
 27. Suananda IWEE, Sriyani NL dan Hatawan M. Perbandingan Kualitas Organoleptik Daging Babi Bali Dengan Daging Babi Landrace. *J Trop Anim Sci.* 2016;4(2):405–18.
 28. Taufik M, Ardilla D, Tarigan DM, Thamrin M, Razali M dan Afritario MI. Studi Awal: Analisis Sifat Fisika Lemak Babi Hasil Ekstraksi Pada Produk Pangan Olahan. *J Teknol Pangan dan Has Pertan.* 2018;1(2):79–85.
 29. Guntarti A. Authentication of Dog Fat With Gas Chromatography-Mass Spectroscopy Combined With Chemometrics. *Int J Chem.* 2018;10(4):124.
 30. Mohamad K, Olsson M, Andersson G, Purwantara B, van Tol HTA, Rodriguez-Martinez H, et al. The origin of Indonesian cattle and conservation genetics of the Bali cattle breed. *Reprod Domest Anim.* 2012;47(1):18–20.
 31. Gunawan L. Analisa Perbandingan Kualitas Fisik Daging Sapi Impor dan Daging Sapi Lokal. *J Hosp dan Manaj Jasa.* 2013;1(1):146–66.
 32. Rohman A. *Analisis Autentikasi Makanan Bagian I: Minyak dan Lemak.* Yogyakarta: Gadjah Mada University Press; 2020.
 33. Syukriya AJ dan Faridah HD. Kajian Ilmiah dan Teknologi Sebab Larangan Suatu Makanan Dalam Syariat Islam. *J Halal Prod Res.* 2019;2(1):47–8.
 34. Edison E dan Lestari R. Konsep Makanan Halal Dan Thoyyib Dalam Tradisi Masyarakat Melayu Riau. *Fikri J Kaji Agama, Sos dan Budaya.* 2020;247–57.
 35. Nurrachmi R. The Global Development of Halal Food Industry : A Survey. *Tazkia Islam Financ Bus Rev.* 2017;11(1):41–56.
 36. Jailani N and Adinugraha HH. The Effect of Halal Lifestyle on Economic Growth in Indonesia. *J Econ Res Soc Sci.* 2022;6(1):44–53.
 37. Frastiawan D, Sup A, Syams A, Fahmi R, Hilal FN dan Firdaus MI. Dinamika Regulasi Sertifikasi Halal di Indonesia. *JESI (Jurnal Ekon Syariah Indones.* 2020;10(1):37–45.

38. Hartati R. Peran Negara Dalam Pelaksanaa Jaminan Produk Halal. *J Huk.* 2019;10(1):72–92.
39. Rohman A. *Spektroskopi Inframerah dan Kemometrika Untuk Analisis Farmasi.* Yogyakarta: Pustaka Balajar; 2014.
40. Guntarti A, Martono S, Yuswanto A and Rohman A. FTIR spectroscopy in combination with chemometrics for analysis of wild boar meat in meatball formulation. *Asian J Biochem.* 2015;10(4):165–72.
41. Rohman A. *Statistika dan Kemometrika Dasar Dalam Analisis Farmasi.* Yogyakarta: Pustaka Balajar; 2019.
42. Maritha V, Harlina PW, Musfiroh I, Gazzali AM and Muchtaridi M. The Application of Chemometrics in Metabolomic and Lipidomic Analysis Data Presentation for Halal Authentication of Meat Products. *Molecules.* 2022;27(21):7571.
43. Rohman A, Irnawati dan Riswanto FDO. *Kemometrika.* Yogyakarta: Gadjah Mada University Press; 2021.
44. Wicaksono Hadi R dan Setiawan I. Perancangan Alat Pendeteksi Kualitas Daging Sapi Berdasar Warna dan Bau Berbasis Mikrokontroler Atmega32 Menggunakan Logika Fuzzy. *J Transm.* 2011;13(1):21–6.
45. Ahda M, Guntarti A, Kusbandari A and Melianto Y. Authenticity analysis of beef meatball adulteration with wild boar using ftir spectroscopy combined with chemometrics. *J Microbiol Biotechnol Food Sci.* 2020;9(5):937–40.
46. Hewavitharana GG, Perera DN, Navaratne SB and Wickramasinghe I. Extraction methods of fat from food samples and preparation of fatty acid methyl esters for gas chromatography: A review. *Arab J Chem.* 2020;13(8):6865–75.
47. Nowak D and Jakubczyk E. The freeze-drying of foods-the characteristic of the process course and the effect of its parameters on the physical properties of food materials. *Foods.* 2020;9(10).
48. Izzah I. *Karakterisasi Sifat Fisikokimia Lemak Babi dan Lemak Ayam Hasil Isolasi Menggunakan Variasi Pelarut.* Universitas Islam Negeri Maulana Malik Ibrahim; 2020.
49. Apituley DAN, Sormin RBD dan Nanlohy EEEM. Karakteristik dan Profil Asam Lemak Minyak Ikan dari Kepala dan Tulang Ikan Tuna (*Thunnus albacares*). *Agritekno J Teknol Pertan.* 2020;9(1):10–9.
50. Vacawati WD, Kuswandi B dan Wulandari L. Deteksi Lemak Babi dalam

Lemak Ayam menggunakan Spektroskopi FTIR (Fourier Transform Infrared) dan Kemometrik sebagai Verifikasi Halal. *AcademiaEdu*. 2013;1–6.

51. Erwanto Y, Muttaqien AT, Sugiyono, Siswindari and Rohman A. Use of Fourier Transform Infrared (FTIR) Spectroscopy and Chemometrics for Analysis of Lard Adulteration in “Rambak” Crackers. *Int J Food Prop*. 2016;19(12):2718–25.
52. Lengkey LCEC, Budiastira IW, Seminar KB dan Purwoko BS. Model Pendugaan Kandungan Air, Lemak dan Asam Lemak Bebas Pada Tida Provenan Biji Jarak Pagar (*Jatropha curcas* L.) Menggunakan Spektroskopi Inframerah Dekat Dengan Metode *Partial Least Square* (PLS). *J Penelit Tanam Ind*. 2020;19(4):203.
53. Zulfahrizal Z, A. Munawar A dan Meilina H. Estimasi Kandungan Lemak Pada Biji Kakao Utuh Secara Cepat dan Non-Destruktif dengan Menggunakan Teknologi NIRS. *J Otomasi Kontrol dan Instrumentasi*. 2016;8(1):17.
54. Parrini S, Acciaioli A, Crovetto A and Bozzi R. Use of FT-NIRS for determination of chemical components and nutritional value of natural pasture. *Ital J Anim Sci*. 2018;17(1):87–91.
55. Ferreira MH, Braga JWB and Sena MM. Development and validation of a chemometric method for direct determination of hydrochlorothiazide in pharmaceutical samples by diffuse reflectance near infrared spectroscopy. *Microchem J*. 2013;109:158–64.
56. Lambrecht K, Nieuwoudt H, du Toit W and Aleixandre-Tudo JL. Optimisation of PLS Calibrations for Filtered and Untreated Samples towards In-Line Monitoring of Phenolic Extraction during Red-Wine Fermentations. *Fermentation*. 2022;8(5).
57. Murphy DJ, O’ Brien B, O’ Donovan M, Condon T and Murphy MD. A near infrared spectroscopy calibration for the prediction of fresh grass quality on Irish pastures. *Inf Process Agric*. 2022;9(2):243–53.
58. Mahdiyyah M dan Putriana NA. Analisis Kimia untuk Mendeteksi Kandungan Non-Halal pada Kosmetik. *Maj Farmasetika*. 2019;4(5):155–64.
59. Indrasti D, Che Man YB, Mustafa S and Hashim DM. Lard detection based on fatty acids profile using comprehensive gas chromatography hyphenated with time-of-flight mass spectrometry. *Food Chem*. 2010;122(4):1273–7.