

DAFTAR PUSTAKA

1. Ramadhanti F, Gustina W. The Effect Of Meat Storage Of Rendang Quality. *J Pendidik Tata Boga dan Teknol.* 2020;1(3):118–24.
2. Tathma FR, Wibowo T, Taufik IM, Cahyadi M. Color and texture analyses of meatballs made from beef, pork, rat, dog meats, and their mixtures. *IOP Conf Ser Mater Sci Eng.* 2019;633(1):8–12.
3. Lestari D, Rohman A, Syofyan S, Yuliana ND, Abu Bakar NKB, Hamidi D. Analysis of beef meatballs with rat meat adulteration using Fourier Transform Infrared (FTIR) spectroscopy in combination with chemometrics. *Int J Food Prop [Internet].* 2022;25(1):1446–57. Available from: <https://doi.org/10.1080/10942912.2022.2083637>
4. Rini, Azima F, Sayuti K, Novelina. The Evaluation of Nutritional Value of Rendang Minangkabau. *Agric Agric Sci Procedia [Internet].* 2016;9:335–41. Available from: <http://dx.doi.org/10.1016/j.aaspro.2016.02.146>
5. Saini RK, Prasad P, Shang X, Keum YS. Advances in lipid extraction methods—a review. *Int J Mol Sci.* 2021;22(24):1–19.
6. Moros J, Garrigues S, Guardia M de la. Vibrational spectroscopy provides a green tool for multi-component analysis. *TrAC - Trends Anal Chem [Internet].* 2010;29(7):578–91. Available from: <http://dx.doi.org/10.1016/j.trac.2009.12.012>
7. Rohman A. *Spekroskopi Inframerah dan Kemometrika untuk Analisis Farmasi.* 1st ed. Yogyakarta: Pustaka Pelajar; 2014. 250 p.
8. Pebriana RB, Rohman A, Lukitaningsih E, Sudjadi. Development of FTIR spectroscopy in combination with chemometrics for analysis of rat meat in beef sausage employing three lipid extraction systems. *Int J Food Prop [Internet].* 2017;20(00):1995–2005. Available from: <https://doi.org/10.1080/10942912.2017.1361969>
9. Nurmufida M, Wangrimen GH, Reinalta R, Leonardi K. Rendang: The Treasure of Minangkabau. *J Ethn Foods.* 2017;
10. Windarsih A, Rohman A, Irnawati, Riyanto S. The Combination of Vibrational Spectroscopy and Chemometrics for Analysis of Milk Products Adulteration. *Int J Food Sci.* 2021;2021.
11. Nakyinsige K, Man YBC, Sazili AQ. Halal authenticity issues in meat and meat products. *Meat Sci [Internet].* 2012;91(3):207–14. Available from: <http://dx.doi.org/10.1016/j.meatsci.2012.02.015>
12. Danezis GP, Tsagkaris AS, Camin F, Brusica V, Georgiou CA. Food authentication: Techniques, trends & emerging approaches. *TrAC - Trends Anal Chem.* 2016;85:123–32.
13. Harun FW, Sains U. Fourier transform infrared spectroscopy as a technique for

- multivariate analysis of lard adulteration in food products: a review. *J Fatwa Manag Res*. 2019;17(1):1–13.
14. Siddiqui MA, Khir MHM, Witjaksono G, Ghumman ASM, Junaid M, Magsi SA, et al. Multivariate analysis coupled with m-svm classification for lard adulteration detection in meat mixtures of beef, lamb, and chicken using ftir spectroscopy. *Foods*. 2021;10(10).
 15. Mamuaja CF. *Lipida*. 1st ed. Manado: Unsrat Press; 2017. 132 p.
 16. Qodri M. Pengharaman Lemak Hewani Bagi Bani Israil Sebagai Hukuman (Kajian Surat Al-An-am Ayat 146 Dalam Perspektif Sains Modern). *J Ilm Univ Batanghari Jambi*. 2018;18(3):647.
 17. Maiti, Bidinger. Konsumsi Bahan Makanan Hewani dan Sumbangan Lemak Hewani pada Kecukupan Lemak Harian Remaja Sekolah Mengah Atas Negeri 11 KOta Semarang. *J Chem Inf Model*. 1981;53(9):12.
 18. Aminullah, Mardiah, Muhammad Reza Riandi, Arum Puspito Argani , Gustini, Syahbirin TK. Kandungan Total Lipid Lemak Ayam dan Babi Berdasarkan Perbedaan Jenis Metode Ekstraksi Lemak. *J Agroindustri Halal [Internet]*. 2018;4(1):94–100. Available from: <https://core.ac.uk/download/pdf/228440701.pdf>
 19. Hewavitharana GG, Perera DN, Navaratne SB, Wickramasinghe I. Extraction methods of fat from food samples and preparation of fatty acid methyl esters for gas chromatography: A review. *Arab J Chem [Internet]*. 2020;13(8):6865–75. Available from: <https://doi.org/10.1016/j.arabjc.2020.06.039>
 20. Guntarti A, Martono S, Yuswanto A, 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.
 21. Indrasti D, Che Man YB, Mustafa S, Hashim DM. Lard detection based on fatty acids profile using comprehensive gas chromatography hyphenated with time-of-flight mass spectrometry. *Food Chem [Internet]*. 2010;122(4):1273–7. Available from: <http://dx.doi.org/10.1016/j.foodchem.2010.03.082>
 22. Guntarti A, Rohman A, Martono S, Yuswanto DA. Autentikasi lemak celeng dengan kromatografi gasspektroskopi gas-spektroskopi kemometrika pca (principle component analysis). *Pros Rakernas dan Pertem Ilm Tah Ikat Apot Indones 2016*. 2016;2541–474.
 23. Yunita Prabawati S, Fajriati I. Analisis Lemak Sapi dan Lemak Babi Menggunakan Gas Chromatography (GC) dan Fourier Transform Infra Red Spectroscopy Second Derivative (FTIR-2D) untuk Autentifikasi Halal. *Indones J Halal*. 2018;1(2):89.
 24. Rohman A, Sismindari, Erwanto Y, Che Man YB. Analysis of pork adulteration in beef meatball using Fourier transform infrared (FTIR) spectroscopy. *Meat Sci [Internet]*. 2011;88(1):91–5. Available from: <http://dx.doi.org/10.1016/j.meatsci.2010.12.007>
 25. Rohman A, 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.
26. Axelsson M, Gentili F. A single-step method for rapid extraction of total lipids from green microalgae. *PLoS One*. 2014;9(2):17–20.
27. Jose B, Jesy EJ, Nedumpara RJ. World Journal of Pharmaceutical ReseaRch SEED EXTRACTS. *World J Pharm Res*. 2014;3(3):5041–8.
28. Sujarwanta A. Lemak dan Minyak [Internet]. 2018. 13 p. Available from: <https://repository.ummetro.ac.id/files/artikel/3dcd02a1c15274c3e65eacea689419da.pdf>
29. Perkins T, Adler-Golden SM, Guler N. Atmospheric correction of commercial thermal infrared hyperspectral imagery using FLAASH-IR. 2018;(February 2019):30.
30. Zhang Q, Liu C, Sun Z, Hu X, Shen Q, Wu J. Authentication of edible vegetable oils adulterated with used frying oil by Fourier Transform Infrared Spectroscopy. *Food Chem* [Internet]. 2012;132(3):1607–13. Available from: <http://dx.doi.org/10.1016/j.foodchem.2011.11.129>
31. Guillén MD, Cabo N. Characterization of edible oils and lard by fourier transform infrared spectroscopy. Relationships between composition and frequency of concrete bands in the fingerprint region. *JAOCS, J Am Oil Chem Soc*. 1997;74(10):1281–6.
32. Arifah MF, Irnawati, Ruslin, Nisa K, Windarsih A, Rohman A. The Application of FTIR Spectroscopy and Chemometrics for the Authentication Analysis of Horse Milk. *Int J Food Sci*. 2022;2022.

