

DAFTAR PUSTAKA

- Abdullah A, Nurjanah HT, Yusefi V. 2013. Profil asam amino dan asam lemak kerang bulu (Anadara antiquate). *Jurnal Pengolahan Hasil Perikanan Indonesia*. Vol 16. No2.
- Adam SK, Soelaiman IN, Umar NA, Mokhtar N, Mohamed N, Jaarin K. 2008. Effects of Repeteadly Heated Palm Oil on Serum Lipid Profile, Lipid Peroxidation and Homocysteine levels in a Post-Menopausal Rat Model. *McGill Journal of Medicine*; 11 (2) : 145-151.
- Adrian, Fachrial E, Almahdy, Syaifullah, Zein R. The Effect of ion Cd (II) in the Kidney of Experimental Rats and Utilization of Cassava Leaves (*Manihot utilissima*) as antidote. *Research. Journal of Pharmaceuticals Biological .Chemical .Sciences*. 2016; 7(5) : 1228-1232.
- Afrianti L.H., Sukandar E,Y., Ibrahim S dan Adnyana I.K. 2010. Senyawa asam 2-metilester-1-h-pirol-4-karboksilat dalam ekstrak etil asetat buah salak varietas bongkok sebagai antioksidan dan antihyperuricemia. *Jurnal Teknologi dan Industri Pangan*. Vol XXI No.1.
- Aji BK, dan Kurniawan F. 2012. Pemanfaatan Serbuk Biji Salak (Salacca Zalacca) sebagai Adsorben Cr(VI) dengan Metode Batch dan Kolom, *Jurnal Sains Pomits*, Vol. 1, No. 1, 1-6.
- Alves N.E.G., Valdés S.T., Silveira C.M.M., Martino H.S.D.D, Milagro F.I., Aliaga M.J.M., and Ribeiro S.M.R. 2012. Studies on Mechanistic Role of Natural Bioactive Compounds in the Management of Obesity An Overview. *The Open Nutraceuticals Journal*; 5, 193-206
- Aminah S dan Isworo J.T., 2010. Praktek penggorengan dan mutu minyak goreng sisa pada rumah tangga di RT V RW III Kedungmundu Tembalang Semarang, *Prosiding Seminar Nasional UNIMUS*, ISBN: 978.979.704.883.9.
- Anjani P.P., Andrianty S, Widyaningsih T.D. 2015. Pengaruh penambahan pandan wangi dan kayu manis pada the herbal kulit salak bagi penderita diabetes. *Jurnal Pangan dan Agroindustri*. Vol 3, No. 1.
- Apriantono, A; D Fardiaz; NL Puspitasari; S Yasin. 1989. Analisa Pangan dan Gizi. IPB Bogor.
- Ardiansyah; Ohsak, Y.; Shirakawa, H.; Koseki, T.; Konami, M. 2008. Novel effects of a single administration of ferulic acid on the regulation of blood pressure and the hepatic lipid metabolic profile in stroke-prone spontaneously hypertensive rats. *Journal of Agricultural. Food Chemistry* 56, 2825-2830.
- Ayala A, Mufloz MF, Arguelles S. 2014. Lipid Peroxidation: production, metabolism and signaling mechanisms of malondialdehyde and 4-hydroxy-2-nonenal. *Oxidation Medical Cell Longevity*; 2014: 360438
- Bogoriani, R. dan Ratnayani, K. 2015. Efek berbagai minyak pada metabolisme kolesterol terhadap tikus wistar. *Jurnal Kimia* 9 (1); 53-60.

- Choe E; Min D.B. 2007. Chemistry of deep-fat frying oils. *Journal of Food Science.*, 72(5), R77 - R86.
- Choe E; Min D.B.. 2006. Chemistry and Reactions of reactive oxygen species in foods. *Critical. Review. Food Science. Nutrition.*, 46(1), 1 – 22.
- Cuesta C, Sanchez-Muniz FJ, Garrido-Polonio C, Lopez-Varela S, Arroyo R. 1993. Thermooxidative and hydrolytic changes in sunflower oil used in frying with a fast turnover of fresh oil. *Journal of American Oil Chemist Society.* 70:1069–73
- Desminarti S and Joniarta E. 2007. Upaya peremajaan dan penyerapan logam minyak goreng bekas industri makanan tradisional dengan memanfaatkan bioadsorben tandan kosong kelapa sawit. *Jurnal Ilmu-ilmu Pertanian Indonesia.* Volume 9, No. 2, hal. 85-93.
- Doner G, Akman S. 2003. The removal of copper, cadmium and lead by rice husk ash. *Fresenius Environmental Bulletin.* Volume: 12(7) : 736-739.
- El-Bialy B.E, Saleh N.T, Abou-El Khair R.M. 2015. Potential Hazards of feeding albino rats on diet containing repeatedly boiled cooking oil: Clinicopathological and Toxicological Studies. *International Journal of Advanced Research*; 3(3) : 134-147.
- Erfiza N.M, Basyamfar R.A, Satriana, 2008. Pemurnian minyak jelantah sebagai bahan baku sabun dengan menggunakan lidah buaya dan limbah kulit jeruk nipis. *Katalog Perpustakaan Nasional RI.* IOS1-INLIS000000000288873.
- Falade A.O., Oboh G, Ademiluyi A.O., Odubanjo O.V., 2015. Consumption of thermally oxidized palm oil diets alters biochemical indices in rats. *Journal of Basic and Applied Science* 4; 150-156.
- Farag R.S, Abdel-Latif MS, Basuny A.M.M, Abd El Hakeem B.S. 2010. Effect of Non-fried and fried oils of varied fatty acid composition on rat organs. *Agriculture and Biology Journal of North America.*; 1(4) : 501-509
- Ghidurus M., Turtoi M., Boskou G., Niculita P., Stan V. 2010. Nutritional and health aspects related to frying. *Romanian Biotechnological Letter.* Vol.15, no 6.
- Girsang E, Kiswandono, A.A, Ikhtiari R, Aziz H, Chaidir Z, Zein R. 2015. The purification of waste cooking oil based on lipid profiles measurements by using skin of salacca zalacca. *Journal of Chemical and Pharmaceutical Research*; 7(9S) : 59-65
- Gorinstein S, Haruenkit R, Poovarodom S, Park Y.S., Vearasilp S, Suhaj M, Ham K.S., Heo B.G., Cho J.Y., Jang H.G., 2009. The comparative characteristics of snake and kiwi fruits. *Food and Chemical Toxicology.* Volume 47, Issue 8, Pages 1884–1891.
- Hanisah K, Kumar S and Tajul AY. 2013. The Management of waste cooking oil: A Preliminary Survey. *Health and the Environmental Journal*; 4(1) : 76-81.
- Hastuti B, Mudasir M, Triyono T. 2015. Preparation and Pb (II) Adsorption Properties of Crosslinked Pectin-Carboxymethyl Chitosan Film. *Indonesian Journal of Chemistry.* Vol. 15. No 3.

- Heaton F. W and Uri N., 1961, The aerobic oxidation of unsaturated fatty acids and their esters: cobalt stearate-catalyzed oxidation of linoleic acid. *Journal of Lipid Research*, Vol. 2, 152-160.
- Hermanto, S., Muawanah, A., Wardhani, P. 2010. Analisis tingkat kerusakan lemak nabati dan lemak hewani akibat proses pemanasan. *Jurnal Valensi* Volume 1, No.6, 262-268.
- Hsu, C. L.; Yen, G. C. 2007. Effect of gallic acid on high fat diet-induced dyslipidaemia, hepatosteatosis and oxidative stress in rats. *British Journal of Nutrition*. 98, 727-735.
- Idun-Acquah N, Obeng GY, Mensah E. Repetitive use of vegetable cooking oil and effects on physicochemical properties case frying with redfish (*Lutjanus fulgens*). *Science and Technology* 2016; 6(1) : 8-14
- Jaarin K and Kamisah Y. 2012. Repeatedly Heated Vegetable Oils and Lipid Peroxidation. Book Chapter 10. INTECH open science|open minds.
- Jaarin K, Mustafa MR, Leong XF. 2011. The effects of heated vegetable oils on blood pressure rats. *Clinics*; 66 (12) : 2125-2132.
- Jaarin K. and Kamisah Y. 2012.Repeteadly heated vegetable oils and lipid peroxidation. Book Chapter 10, *Intech Open Science Publishing*.
- Jang, A.; Srinivasan, P; Lee, N. Y.; Song, H. P.; Lee J. W; Jo,C. 2008.Comparison of hypolipidemic activity of synthetic gallic acid-linoleic acid ester with mixture of gallic acid and linoleic acid, gallic acid, and linoleic acid on high-fat diet induced obesity in C57BL/6 Cr Slc mice. *Chemical Biology Interaction*. 174, 109-117.
- Jung, E. H.; Kim, S. R.; Hwang, I. K.; Ha, T. Y. 2007. Hypoglycemic effects of a phenolic acid fraction of rice bran and ferulic acid in C57BL/KsJ-db/db mice. *Journal of Agriculture Food Chemistry* 55, 9800-980.
- Kalalagh S, 2011. Isotherm and Kinetic Studies on Adsorption of Pb, Zn and Cu by Kaolinite. *Caspian Journal of Environmental Sciences*. Article 13, [Volume 9, Issue 2](#), Page 243-255.
- Kalapathy, U and Proctor,A. 2000. A New Method for Free Fatty Acid reduction in Frying Oil Using Silicate film produced from Rice Hull Ash, *Journal of American Oil Chemical Society*. 77 (6) : 593-598.
- Kanlayavattanakul M, Lourith N, Ospondpant D, Ruktanonchai U, Pongpunyuen S & Chansriniyom S. 2013. Salak Plum Peel Extract as a Safe and Efficient Antioxidant Appraisal for Cosmetics. *Bioscience, Biotechnology, and Biochemistry*, 77:5, 1068-1074.
- Karvonen H.M, Tapola N.S, Uusitupa M.I and Sarkkinen E.S. 2002. The effect of vegetable oil-based cheese on serum total and lipoprotein lipids. *European Journal Clinical Nutrition*, 56,1094 – 110.
- [Kaur H, Ganguli D, Bachhawat AK](#). 2012. Glutathione degradation by the alternative pathway (DUG pathway) in *Saccharomyces cerevisiae* is initiated by (Dug2p-Dug3p)₂ complex, a novel glutamine amidotransferase

- (GATase) enzyme acting on glutathione. *Journal Biological Chemistry* 287(12):8920-31.
- Kawentar W.A., Budiman A., 2012. Synthesis of biodiesel from second-used cooking oil. *International Conference on Sustainable Energy Engineering and Application, Energy Procedia*. 32:190-199.
- Ketaren, S. 1986. Minyak dan Lemak Pangan. Penerbit Universitas Indonesia.
- Krishnamurthy, R.G. dan Vernon C. W. 1996. Salad oil and oil-based dressings. Di dalam : Bailey's Industrial Oil and Fat Technology; Edible Oil and Fat Product: Product and Application Technology. *Wiley-Interscience Publication. New York.*, 4 (3) : 193-224.
- Kurniadin A. dan Murdiono. 2011. Penjernihan Minyak Goreng Bekas dengan Proses Adsorpsi Menggunakan Arang Biji Salak, *Skripsi, Jurusan Teknik Kimia*. Fakultas Teknik Universitas Diponegoro, Semarang.
- Leong X.F, Aishah A, Nor Aini U, Das S, Jaarin K. Heated Palm Oil Causes rise in blood pressure and cardiac changes in heart muscle in experimental rats. *Archive of Medical Research*. 2008; 39:567-572.
- Leong X.F, Ng CY, Jaarin K, Mustafa MR. Effects of Repeated Heating of Cooking Oils on Antioxidant Content and Endothelial Function. *Austin Journal Pharmacology Therapeutics* 2015; 3(2) : 1-7
- Leontowicz H, Leontowicz M, Drzewiecki J, Haruenkit R, Poovarodom S, Park Y.S., Jung S.T., Kang S.G., Trakhtenberg S, Gorinstein S. 2006. Bioactive properties of Snake fruit (*Salacca edulis* Reinw) and Mangosteen (*Garcinia mangostana*) and their influence on plasma lipid profile and antioxidant activity in rats fed cholesterol. *European Food Research and Technology*. Volume 223, Issue 5, pp 697–703.
- Lin S, Akoh CC, Reynolds AE. 2011. Recovery of used frying oils with adsorbent combinations: refrying and frequent oil replenishment. *Food Research International*. Volume 34, Issues 2–3, 2011, Pages 159–166.
- Lin, S., dan Akoh, C.C. dan A.E., Reynold. 1998. The Recovery of used frying oils with various adsorbents. *Journal of Food Lipids.*, 5 : 1-16.
- Lin, S Akoh, C C and Reynolds, A E. 1998. The recovery of used frying oil with various adsorbent. *Journal of Food Lipids*,5:1-16.
- Liu, Y.C and Hasegawa, Y. 2005. Reducing Effect of Feeding Powdered Scallop Shell on the Body Fat Mass of Rats. *Bioscience. Biotechnology. Biochemistry.*, 70(1), 86–92.
- Liu, Y.C.; Satoh, K.; Hasegawa, Y. 2006. Feeding Scallop Shell Powder Induces the Expression of Uncoupling Protein 1 (UCP1) in White Adipose Tissue of Rats. *Bioscience. Biotechnology. Biochemistry.*, 70(11), 2733–2738.
- Loh S.K, Choo Y.M, Cheng SF & Ma A.N, 2006. Recovery and conversion of palm olein-derived used frying oil to methyl esters for biodiesel. *Journal of Oil Palm Research*. Vol.18. 247- 252.

- Manique. C. M, Faccini. S. C, Onorevoli. B, Benvenuti. V. E, Caramao. E. B. 2012. Rice husk ash as an adsorbent for purifying biodiesel from waste frying oil. *Fuel*. 92 (1): 56-61.
- Martinez M, Torrent A.C., Alfonso M.A.P., 1998. Social defeat and subordination as models of social stress in laboratory rodents: A review. *Aggressive Behavior*. Volume 24, Issue 4.
- Maskan, M. dan Baggci H.I.. 2003. The Recovery of Used Sunflower Seed Oil Utilized in Repeated Deep Fat Frying Process., *European Food Research and Technology*, 218 : 26-31.
- Meltzer JB, Frankel EN, Bessler TR, Perkins EG. 1981. Analysis of thermally abused soybean oils for cyclic monomers. *Journal of American Oil Chemist Society*. 58:779-84.
- Michalak, I., Zielinska, A., Chojnacka, K., and Matula, J., 2007. Biosorption of Cr(III) by Microalgae and Macroalgae: Equilibrium of the Process, *American Journal of Agricultural and Biological Sciences*, 2(4), pp. 284-290.
- Mitruka B.M., Rawnsley H.M., 1981. Clinical biochemical reference values. 2nd Edition, New York, Masson Publishing USA; 153-314.
- Miyagi A. and Nakajima M.. Regeneration of used Frying Oil using Membrane Processing. *Journal of American Oil Chemist Society*. 2003, 80, 91 – 96.
- Moore, K., Roberts, L.J., 1998. Measurement of lipid peroxidation. *Free radical research communications*. 28: 659-671.
- Munaf E, Hayuni F, Zein R, Suyani H. The use of snake fruit (*Salacca sumatrana*) seeds powder for the removal of Cd(II), Cu(II) and Zn(II) ions from environmental water. *Research Journal of Pharm.Biol.Chem.Sci* 2014; 5(2):1535-1543
- Murray RK, Graner DK, Mayes PA, Rodwell VW, Biokimia Harper, Edisi 24, EGC, Jakarta 2003:611-3.
- Murwani S, Ali M, Muliarta K. 2006. Diet Aterogenik Pada Tikus Putih (*Rattus Novergicus Strain Wistar*) Sebagai Model Hewan Aterosklerosis. *Jurnal Kedokteran Brawijaya*. Vol 22, No 1, pp.6-9 .
- Muslimah H, 2013. Akumulasi logam berat Pb, Cd, dan Hg pada kerang bulu (*Anadara antiquata*) dan kerang darah (*Anadara granosa*) di Perairan Pantai Lekok Kabupaten Pasuruan. *Thesis*. Universitas Islam Negeri Maulana Malik Ibrahim Malang.
- Nattaporn,S and Porjai, T . 2015. Recovery of used frying palm oil by acidified ash from rice husk. *Journal of Food Science Agriculture Technology*.,1 (1) : 193-196.
- Nawar, W.W. 1969. Thermal degradation of lipids. *Journal of Agriculture Food Chemistry*., 1969,17 (1), pp 18-21.
- Nishiyama Y. 2009. Structure and properties of the cellulose microfibril. *Journal of Wood Science*. Volume 55, Issue 4, pp 241-249.

- Odia O.J., Ofori S, Maduka O. 2015. Palm Oil and The Heart: A Review. *World Journal of Cardiology*; 7(3): 144-149.
- Ou, S. Y.; Jackson, G. M.; Jiao, J.; Chen, J.; Wu, J. Z.; Huang, X. S. 2007. Protection against oxidative stress in diabetic rats by wheat bran feruloyl oligosaccharides. *Journal of Agriculture Food Chemistry*. 55, 3191-3195.
- Panadare DC, Rathod VK. Applications Of Waste Cooking Oil Other Than Biodiesel: A Review . *Iranian Journal of Chemical Engineering* 2015; 12 (3) : 56-76
- Panil. Z. 2007. Memahami teori dan praktik biokimia dasar medis. Jakarta; EGC.
- Papas A.M. 1999. Diet and antioxidant status. *Food and Chemical Toxicology*. Volume 37, Issues 9–10, Pages 999–1007.
- Paul, S., G. S. Mittal., M.S.Chinnan, 1997. Regulating the use of degraded oil/fat in deep-fat/oil food frying. *Critical Review in food Science and Nutrition*, 37:635-662.
- Paulinus O. N and Tinuade O. A Comparative study of Malondialdehyde contents of some meat and fish samples processed by different methods. *Journal of Pharmaceutical Science Innovation*.2013, 2 (4), 26 – 29.
- Peng Q, Liu Y, Zeng G, Xu W, Yang C, Zhang J. 2010. Biosorption of copper(II) by immobilizing *Saccharomyces cerevisiae* on the surface of chitosan-coated magnetic nanoparticles from aqueous solution. *Journal of Hazardous Materials*. Volume 177, Issues 1–3, Pages 676–682.
- Qingge Feng., Qingyu Lin., Fuzhong Gong., Shuichi Sugita., Masami Shoya. 2004. Adsorption of lead and mercury by rice husk ash. *J. Colloid and Interface Sci.*, 278 (1) : 1-8.
- Rahayu L. H dan Purnavita S. 2013. Regenerasi Minyak Jelantah Secara Adsorpsi Menggunakan Ampas Pati Aren Dan Bentonit Pada Berbagai Variasi Adsorben. *Portalgaruda* diakses tgl 9 maret 2017 jam 19:44 WIB.
- Ramdja A.F, Febrina L. Krisdianto D. Pemurnian Minyak Jelantah Menggunakan Ampas Tebu Sebagai Adsorben. *Jurnal Teknik Kimia*, No. 1, Vol. 17, Januari 2010.
- Rani A.K.S.; Reddy S.Y.; Chetana R.. Quality changes in trans and trans free fats/oils and products during frying. *European Food Research Technology*. 2010, 230(6), 803 – 811.
- Rasjiddin, R., Pembuatan Arang Aktif Dari Tempurung Biji Jambu Mede (*Anacardium Occidentale*) Sebagai Adsorben Pada Pemurnian Minyak Goreng Bekas, Skripsi, Departemen Teknologi Industri Pertanian, Fakultas Teknologi Pertanian, Institut Pertanian Bogor.
- Rezq A. A.; Labib F. A.; Attia A. E. M.. Effect of Some Dietary Oils and Fats on Serum Lipid Profile, Calcium Absorption and Bone Mineralization in Mice. *Pakistan Journal Nutrition* 2010, 9 (7): 643 – 650.

- Rojo JA, Perkins EG. 1987. Cyclic fatty acid monomer formation in frying fats. I. Determination and structural study. *Journal of American Oil Chemist Society* 64:414–21.
- Sahputra, F.M, 2008. Potensi Ekstrak Kulit dan Daging Buah Salak Sebagai Anti Diabetes. *Skripsi*. Program Studi Biokimia, FMIPA. Institut Pertanian Bogor.
- Sanchez-Muniz FJ, Cuesta C, Lopez-Varela MC, Garrido-Polonio MC, Arroyo R. 1993a. Evaluation of the thermal oxidation rate of sunflower oil using various frying methods. In: Applewhite TH, editor. Proceedings of World Conference on Oilseed and Technology and Utilization. *Journal of American Oil Chemist Society* p 448–52.
- Sastri S, 2010. Perbedaan Pengaruh Diet Tinggi Minyak Sawit Segar Dengan Minyak Jelantah Terhadap Lemak Dan Tnf- α Darah Tikus. *Majalah Kedokteran Andalas*, No.1 Volume 34.
- Schneider I.A.H., Rubio J., Smith R.W., Biosorption of metals onto plant biomass: exchange adsorption or surface precipitation? *International Journal of Mineral Process* 62 (2001) 111–120.
- Sekretariat Jenderal Departemen Perindustrian RI. 2017. Gambaran Sekilas Industri Minyak Kelapa Sawit. www.kemenperin.go.id diakses pada 12 April 2016.
- Shastri, C.S., Patel, N.A., Joshi, H & Aswathanarayana, B.J. 2011. Evaluation of effect of reused edible oils on vital organs of wistar rats. *Nitte University Journal of Health Science*. Vol I, No. 4, 10-15.
- Stocker R; . Keaney J. F. 2015. New insights on oxidative stress in the artery wall. *J. Thrombosis and Haemostosis*. 3, 1825 – 1834.
- Sud D, Mahajan G, Kaur MP. 2008. Agricultural waste material as potential adsorbent for sequestering heavy metal ions from aqueous solutions-A Review. *Bioresource Technology*. Volume 99, Issue 14; 6017–6027.
- Susianti. 2014. Pengaruh Minyak Goreng Bekas Yang Dimurnikan Dengan Buah Mengkudu (*Morinda Citrifolia*) Terhadap Gambaran Histopatologi Hepar Dan Jantung Tikus. *MKA*, Volume 37, No Supl. 2.
- Suskendriyanti, H. Wijaya, A. Hidayah, N. Cahyuningdari, D. 2000. Studi Morfologi dan Hubungan Kekerbatan Varietas Salak Pondoh (*Salacca zalacca* (Gaert.)Voss) di Dataran Tinggi Sleman. *Biodiversitas*. Vol. I, No. II. Surakarta.
- Sutedjo, A.Y. 2006. Buku saku mengenal penyakit melalui hasil pemeriksaan laboratorium. Penerbit *Amara Books*.
- Tajoda HN, Kurian JC, Bredenkamp MB. “Reduction of Cholesterol and Triglycerides in Volunteers using Lemon and Apple. *International Journal of Humanities and Social Science* 2013; 3(18) : 60-64
- Takeoka GR, Full GH, Dao LT. 1997. Effect of heating on the characteristics and chemical composition of selected frying oil and fat. *Journal of Agriculture Food Chemistry*. 45:3244–9.

- Tompkins C, Perkins EG. 2000. Frying performance of low-linolenic acid soybean oil. *Journal of American Oil Chemist Society*. 77:223–9.
- Totani N , Tateishi S, Takimoto T, Maeda Y and Sasaki H. 2011. Gallic Acid Glycerol Ester Promotes Weight-Loss in Rats. *Journal of Oleo Science*; 60, (9) 457-462.
- Totani N , Tateishi S, Takimoto T, Shinohara R and Sasaki H. 2012. Ferulic Acid Esters and Weight-Loss Promoting Effects in Rats. *Journal of Oleo Science*. 61, (6) 331-336.
- Totani, N., Yawata, M., Ojiri, Y., Fujioka, Y. 2007. Effects of trace acrylamide in-take in Wistar rats. *Journal of Oleo Science.*, 56: 501 6.
- Ulilalbab A. 2010. Aktivitas Antioksidan Tablet Effervescent Rosella Ungu Sebagai Suplemen Penghambat Laju Peroksidasi Melalui Pengujian In Vivo. *PKM-P. Ilmu dan Teknologi Pangan*.
- United States Department of Agriculture; <http://www.fas.usda.gov/oilseeds>, diakses pada 15 Februari 2016.
- Valente O.S., Pasa V.M.D., Rodrigues C., Belchior P., Sodre J.R., 2011. Physical-chemical properties of waste cooking oil biodiesel and castor oil biodiesel blends. *Fuel*. 90; 1700-1702.
- Van Rollins M., Robert C Murphy, 1984. Autooxidation Of Docosahexanoic Acid : Analysis of Isomers Of Hidroxydocosahexanoate, *Journal of Lipid Research*, Vol 25 507-517.
- Velupillai, L., Mahin, D.B, Warshaw, J.W. & Wailes, E.J. 1997. A study of the market for rice hull-to-energy systems and equipment. *Louisiana State University Agricultural Centre, USA*.
- Vishnuprasad and Kumar KS. J. 2015. *Chemical Pharmaceutical Research*; 7(11) : 19-29
- Volesky, B. 1990. Removal and recovery of heavy metals by biosorption, in: B. Volesky (Ed.), *Biosorption of Heavy Metals*, CRC Press, Boca Raton, FL, pp. 7–43.
- Wannahari R.; Nordin M. F. N. 2012. Reduction of Peroxide Value in used Palm Oil Using Bagasse Adsorbent. *American Journal of Contemporer Research.*, 2 (1), 185 – 191.
- Wannahari R.; Nordin M. F. N. The recovery of Used Palm Cooking Oil Using Bagasse as Adsorbent. *American Journal of Engineering and Applied Sciences* 5 (1): 59-62, 2012.
- Widyaningsih W dan Salamah N. 2015. Efek Ekstrak Etanol Ganggang Hijau (*Ulva Lactuca L*) Terhadap Berat Badan Dan Kadar Trigliseridatikus Jantan Yang Diberi Diet Lemak Tinggi. *Pharmaciana*. Vol. 5, No. 2, 2015: 191-198.
- Xian TK, Omar NA, Ying LW, Hamzah A, Raj S, Jaarin K, Othman F, Hussan F. 2012. Reheated Palm Oil Consumption and Risk of Atherosclerosis:

Evidence at Ultrastructural Level. *Evidence based Complementary and Alternative Medicine*. Article ID 828170.

Yang, R. T. 2003. "Adsorbents : Fundamentals and Applications", *John Wiley & Sons, Inc., New Jersey*, 134.a b ISSN: 0975-8585 May–June 2016.

Yoon SH, Jung MY, Min DB. 1988. Effects of thermally oxidized triglycerides on the oxidative stability of soybean oil. *Journal of American Oil Chemist Society* 65(10):1652–6.

Yuliana, Veronica .J.S., Nani Indraswati, Bambang Gunantara. 2005. Penggunaan Adsorben untuk mengurangi kadar Free Fatty Acid, Peroxide Value dan Warna minyak goreng bekas. *Jurnal Teknik Kimia Industri*. 4 (2) : 212-218.

Zechner R., Strauss J.G., Haemmerle G., Lass A., Zimmermann R. 2005. "Lipolysis: pathway under construction". *Current Opinion in Lipidology*. 16: 333–340.

Zein R, Silfia, Afriyanti N, Girsang E, Aziz H. 2016. Improvement in Quality of Used Palm Oil by Rice Husk Ash. *Research Journal of Pharmaceutical, Biological and Chemical Sciences*. May-June; 7 (3) 1338.

Zhu Z.Y., Yates R. A., and Caldwell J.D. 1994 . The determination of active filter aid adsorption sites by Temperature-Programmed desorption. *Journal of American Oil Chemist Society*, 71:189-194.

