

DAFTAR PUSTAKA

1. Maskan. M., H.I. Bagci., The Recovery of Used Sunflower Seed Oil Utilized in Repeated Deep Fat Frying Process, *Journal of European Food Research and Technology.*, 2003, Vol 218 : 26-31.
2. E. Munaf., R. Zein., Penggunaan Campuran Perlite dan Tanah Lempung Sebagai Bahan Pembersih/Pemucat Minyak Kelapa Sawit., Jurusan Kimia, FMIPA., Universitas Andalas., 2001.
3. R. Wannahari., Mariam Fidhaus Mad Nordin., The Recovery of Used Palm Cooking Oil Using Bagasse as Adsorbent, *American J. of Engineering and Applied Sciences.*, 2012, 5(1): 59-62.
4. M. Nusi., Ristiano Utomo., Soeparno., Effect Of Utilization Of Corn Cobs In Complete Feed and Undegraded Protein Supplementation On Gain And Meat Quality Of Ongole Crossbred Cattle, *Farms Bulletin.*, 2011, 35(3): 1-9.
5. Nurul Hidajati., The Treatment Of The Corn-Knob as A Raw Material For Making Fulfural, *J. Ilmu Dasar.*, 2006, 8(1): 45-53.
6. Chun-Yi Ng., Yusof Kamisah., Othman Faizah., Kamsiah Jaarin., Recycled Deep-frying Oil Causes Blood Pressure Elevation and Vascular Hypertrophy in Sprague-Dawley Rats, *Research Updates in Medical Sciences (RUMeS).*, 2013, 1(1): 2-6.
7. D. Firestone., Physical and Chemical Characteristics of Oils, Fats, and Waxes., Washington DC: AOCS Press., 1999.
8. Fessenden., Fessenden., Kimia Organik Jilid 2 Edisi Ketiga., Jakarta: Erlangga., 1982.
9. L.V. Cocks., Van Redec. C., Laboratory Handbook for Oil and Fats Analysis., London: Academic Press., 1966, p.305-314.
10. Fauzi, Y.dkk. Kelapa Sawit, Budidaya, Pemanfaatan Hasil dan Limbah. Analisa, Usaha dan Pemasaran. Edisi Revisi. Cetakan XIV., Jakarta: Penebar Swadaya., 2002.
11. Hamzar Suyani., Kimia Sumber Daya Alam., Padang: Pusat Penelitian Universitas Andalas., 1991, Hal.126-127.
12. Richard D., O'Brien., Fat and Oil., New York: CRC Press., 2009.
13. S.W. Lin., F.D. Gustone., Vegetable Oils in Food Technology. U.K: Blackwell Publishing Oxford., 2002, Pp.59-97.

14. Ketaren, S., Minyak dan Lemak Pangan., Universitas Indonesia: Jakarta., 2008.
15. Hawson, H., Foods and Oil Fat: Technology, Utilization, and Nutrition., New York: Chapman and Hall., 1995.
16. Kheang, S.L., C.Y.May., C.S. Foon., M.A Ngan., Recovery and Conversion of Palm Olein-derived Used Frying Oil to Methyl Esters for Biodiesel, *J.Oil Palm Res.*, 2006, 18: 247-252.
17. Chow, C.K., Fatty Acids in Foods and Their Health Implications 2nd edition., M. Dekker: New York., 2000, Pp.1045.
18. Aini, I.N., A. Abdullah., A.H. Halim., Evaluation of Palm Oil Quality: Correlating Sensory with Chemical Analyses, *J. Am. Oil Chem. Soc.*, 1992, 69: 272-275.
19. E. Vance., J.E. Vance., Biochemistry: Biochemistry of Lipids, Lipoproteins and Membranes., 4th edition., 2002.
20. H. Esterbauer., H Zollner., Methods for Determination of Aldehydic Lipid Peroxidation Products, *Free Radical Biology and Medicine.*, 1989, vol.7, no.2, pp.197-203.
21. I.A. Blair., DNA Adducts with Lipid Peroxidation Products, *Journal of Biological Chemistry.*, 2008, Vol.283, no.23, pp.15545-15549.
22. Ginsberg.H.N., Role of abnormal triglyceride-rich lipoprotein metabolism, *New perspectives on atherogenesis.*, 2002, 106: 2137-2142.
23. Wong S., Nestel PJ., Eicosapentaenoic Acid Inhibits The Secretion of Triacylglycerol and Of Apoprotein B and The Binding of LDL in Hep G2 cells, *Atherosclerosis.*, 1987, 64: 139-146.
24. Jacobs DR., Barrett-Connor EB., Retest Reliability of Plasma Cholesterol and Triglyceride, *Am J Epidemiol.*, 1982, 116:878-85.
25. Leadbetter J., Ball MJ., Mann JI., Effect of increasing quantities of oat brain in hypercholesterolemic People, *Am J Clin Nutr.*, 1991, 54: 841-5.
26. Gold KV., Davidson DM., Oat Bran as a Cholesterol-reducing Dietary adjunct in a young, healthy population, *West J Med.*, 1988, 148: 299-302.

27. McIvor ME., Cummings CC., Van Duyn MA., et al., Long-term effects of Guar Gum on Blood Lipids, Atherosclerosis., 1986, 60:7-13.
28. Neal GW., Balm TK., Synergistic Effect of Psyllium in The Dietary Treatment of Hypercholesterolemia, *South Med J.*, 1990, 83: 1131-7.
29. J.E Vance., Biochemistry: Biochemistry of Lipids, Lipoproteins, and Membrans, 5th edition, 2004.
30. Clifton PM., Palm Oil and LDL Cholesterol, *Am J Clin Nutr.*, 2011, 94: 1392-3.
31. Nielsen F., Mikkelsen B.B., Nielsen J.B., Andersen H.R., Grandjean P., Plasma Malondialdehyde as Biomarker for Oxidative Stress: Reference Interval and Effect of Life-style Factors, *Journal Clinical Chemistry.*, 1997, 43(7): 1209-1214.
32. Antonio Ayala., Mario F. Muñoz., Sandro Argüelles., Lipid Peroxidation: Production, Metabolism, and Signaling Mechanisms of Malondialdehyde and 4-Hydroxy-2-Nonenal, *J. Oxidative Medicine and Cellular Longevity.* 2014.
33. Direktorat Jendral Produksi Pertanian. Buku Statistik Pertanian., Jakarta: Departemen Pertanian., 2000.
34. Mathius, I.W., A.P Sinurat., Pemanfaatan Bahan Pakan Inkonvensional untuk Ternak, *J. Wartazoa.*, 2001, 11(2):20-31.
35. C.C.O Alves., A.S. Franca., L.S. Oliveira., Removal of Phenylalanine from Aqueous Solutions with Thermo-chemically Modified Corn Cobs as Adsorbents, *LWT-Food Science and Technology.*, 2013, 5(1): 1-8.
36. Ahalya, N., Ramachandra, T. V., Kanamadi, R. D., Biosorption of Heavy Metals, *Res, J. Chem. Environ.*, 2003, 7(4).
37. Khopkar S.M., Konsep Dasar Kimia Analitik., Jakarta: UI-Press., 2013.
38. Duygu, D., Baykal, T., Acikgoz, I., Yildiz, K., Fourier Transform Infrared (FT-IR) Spectroscopy for Biological Studies (Review)., 2009, No.3, 22:117-121.
39. Areekiseree, Mayuva, Panishkan, K., Sanmanee, N., Swangjang, K., Micro-analysis (SEM/EDX) Study on the Structure and Element of Soils in Agriculture Areas of Thailand, *Journal of Microscopy Society of Thailand.*, 2009, 23(1):152-156.

40. R. Przybylski., Effect of Oils and Fats Composition on Their Frying Performance., 2000.
41. Kurniawan, M. I., Abdullah, Z., Rahmadani, A., Zein, R., Munaf, E., Isotherm and Kinetic Modeling of Pb(II) and Cu(II) Uptake by *Annona muricata* L. Seeds, *Asian J. Chem.*, 2014, 26(12):3588-3594.
42. L. Hasibuan., Studi Penggunaan Karbon Aktif dari Kulit Durian untuk Meningkatkan Kualitas Minyak Jelantah., Jurusan Kimia: Universitas Andalas., 2008.
43. Blumethal, M.M., Frying technology. Bailey's Industrial Oil and Fat Technology; Edible Oil and Fat Product: Product and Application Technology (4th ed., Vol 3), New York: Wiley-Interscience Publication., 1996, pp. 429-482.
44. Krishnamurthy, R.G. dan Vernon C. W., Salad oil and oil-based dressings: Bailey's Industrial Oil and Fat Technology; Edible Oil and Fat Product: Product and Application Technology (4th ed., Vol 3), New York: Wiley- Interscience Publication., 1996, pp. 193-224.
45. Deeg R., Ziegenhorn J., Kinetic Enzymatic Method for Automated Determination of Total Cholesterol in Serum, *Clin Chem.*, 1983, 29:1798-802.
46. A. Rohman., Y. B. Che Man., Quantification and Classification of Corn and Sunflower Oils as Adulterants in Olive Oil Using Chemometrics and FTIR Spectra. *Scientific World Journal.*, 2012., 2012: 250795.
47. N. Afriyanti., Biji Rambutan untuk Memperbaiki Kualitas Minyak Jelantah., Jurusan Kimia: Universitas Andalas., 2015.
48. A. Rahayu., Studi Penggunaan Ampas Tebu untuk Meningkatkan Kualitas Minyak Jelantah., Jurusan Kimia: Universitas Andalas., 2008.