













- [9] Jinap, S dan Hajep, P. 2010. Glutamate Its Applications in Food and Contribution to Health. *Journal Appetite*. 55 : 1- 10 hlm.
- [10] Kayan, Autchara, Ittpong, Boontanb , Sanchai, Jaturssithab , Michael, Wiccec , and Michael, Kreuzerd. 2015. Effect of Slaughter Weight on Meat Quality of Nile Tilapia (*Oreochromis niloticus*). *Agriculture and Agricultural Science Procedia*. Vol 5 Hal. 159 – 163
- [11] Lestari, Feny, D., Rohula, Utami. dan Kawiji. 2013. Pengaruh Penambahan Minyak Atsiri Jahe Merah (*Zingiber Officinale* Var. *Rubrum*) Pada Edible Coating Terhadap Kestabilan Ph Dan Warna Fillet Ikan Patin Selama Penyimpanan Beku. *Jurnal Teknosains Pangan*. 2 (4) : 91 – 95 hlm.
- [12] Lioe, H., Nuryani, Jinap, Selamat, And Masaaki, Yasuda. 2010. Soy Sauce And Its Umami Taste: A Link From The Past To Current Situation. *Journal Of Food Science*. 75 (3) : 71 – 76 hlm.
- [13] Meyer, V. 1965. *Fish as food*. Academic Press. London and Newyork. Vol. 3 489 hlm.
- [14] Oladele, A.K., and J.O., Odedeji. 2008. Osmotic Dehydration of Catfish (*Hemismnodontis membranaceus*): Effect of Temperature and Time. *Pakistan Journal of Nutrition*. Nigeria. 7 (1) : 115 – 122 hlm.
- [15] Oliveira, Helena, Sônia, Pedro, Maria, Leonor, Nunes, Rui, Costa, and Paulo, Vaz-Pires. 2012. Processing of Salted Cod (*Gadus* spp.): A Review. *Comprehensive Reviews in Food Science and Food Safety*. 11 : 546 – 564 hlm.
- [16] Stien LH, Hirmas E, Bjernevik M, Karlson O, Nortvedt R, RoraAMB,Sunde J, Kiessling A. 2005. The effects of stress and storage temperature on the color and texture of pre-rigor filleted farmed cod (*Gadus morhua* L.). *Aquaculture Res*. 36 : 1197 – 1206 hlm
- [17] Suryaningrum, Dwi. 2008. Peneliti pada Balai Besar Riset Pengolahan Produk dan Bioteknologi Kelautan dan PerikananIkan Patin: Peluang Ekspor, Penanganan Pascapanen dan Diversifikasi Produk Olahannya. *Balai Besar Riset Pengolahan Produk dan Bioteknologi Kelautan dan Perikanan*. 3(1) : 16 – 23 hlm.
- [18] Suryaningrum, D.T., Muljanah, I., dan Tahapari, E., 2010. Profil Sensori dan Nilai Gizi Beberapa Jenis Ikan Patin dan Hibrid Natunus. *Jurnal pascapanen dan Bioteknologi Kelautan dan Perikanan*. 5 (2) : 153 – 164 hlm.
- [19] Szymczak, M., Kolakowski, E. And Felisiak, K. 2012. *Influence Of Salt Concentration On Properties Of Marinated Meat From Fresh And Frozen Herring (Clupea Harengus L.)*. *Int. J. Food Sci. Tech*. 47, 282–289.
- [20] Tamang, J. P., & Kailasapathy, K. (2010). *Fermented Foods and Beverages Of the World*. U.S.A.: CRC Press. 434 hlm.
- [21] Thorarinsdottir, K., Anna, Sigurjon, Arason, Sigurdur, G., Bogason, and Kristberg, Kristbergsson. 2004. The effects of various salt concentrations during brine curing of cod (*Gadus morhua*). *International Journal of Food Science and Technology*. Vol. 39
- [22] Varga, D., A. Szabo, dan R. Romvari, dan Cs. Hancz. 2010. Comparative study of the meat quality of common carp strains harvested from different fish ponds. *Acta Agraria Kaposváriensis*. 14 (2) : 301 – 306 hlm.
- [23] Yamprayoon, Jirawan And Noomhorm, Athapol. 2012. *Off-Flavor In Nile Tilapia (Oreochromis Niloticus)*. *Univ Of Arizona*. 235 – 245 hlm.

