

DAFTAR PUSTAKA

- Aisyah, S., Gumelar, A. S., Maulana, M. S., & Amalia, R. A. H. T. (2023). Identifikasi Karakteristik Hewan Vertebrata Mamalia Tikus Putih (*Rattus norvegicus*) Berdasarkan Morfologi dan Anatominya Identification of Mammals Vertebrate Animal Characteristics of White Rat (*Rattus norvegicus*) Based on Their Morphology and Anatomy. *Prosiding Seminar Nasional Biologi*, 3(1), 484–493. <https://doi.org/10.24036/prosemnasbio/vol3/602>
- Aman, A. M., Soewondo, P., Soelistijo, S. A., Arsana, P. M., Wismandari, Zufry, H., Rosandi, R., Walewangko, O. C., & Epriliawati, M. (2021). Panduan pengelolaan dislipidemia di indonesia 2021. In *PB PERKENI*.
- Aminah, S. (2024). Karakteristik Sensori dan Kimia Produk Sistik dengan Penambahan Daun Singkong. *Jurnal Agroindustri Terapan Indonesia*, 2(1), 1–13. <https://doi.org/10.31962/jati.v2i1.170>
- Anggraeni Putri, P., Chatri, M., & Advinda, L. (2023). Characteristics of Saponin Secondary Metabolite Compounds in Plants Karakteristik Saponin Senyawa Metabolit Sekunder pada Tumbuhan. *Jurnal Serambi Biologi*, 8(2), 252–256. <https://doi.org/10.24036/srmb.v8i2.207>
- Anwar, E. N., & Wahyuni, R. (2020). Pengaruh proporsi penambahan daun katuk (*Sauropus androgynus* L. Merr.) terhadap sifat fisiko kimia selai lembaran apel. *Teknologi Pangan : Media Informasi Dan Komunikasi Ilmiah Teknologi Pertanian*, 11(1), 79–87. <https://doi.org/10.35891/tp.v11i1.1926>
- Asiah, M., & Sari, F. (2024). Karakterisasi dan Skrining Fitokimia Ekstrak Daun Jamblang (*Syzygium cumini* L. (Skeels)). *Jurnal Ilmiah Farmasi Simplisia*, 4(2), 93–97. <https://journal.poltekkesaceh.ac.id/index.php/jifs/article/view/jifs4022403/613>
- Ayu, L., Saraswati, P., Ngurah, G., & Dewantara Putra, A. (2023). Pengaruh variasi waktu pengeringan oven terhadap karakteristik fisik amilum talas kimpul (*Xanthosoma sagittifolium*). *Journal Transformation of Mandalika*, 4(1). <http://ojs.cahayamandalika.com/index.php/jtm/issue/archive>
- Ayu Mawarni, S., Setyo Yuwono Jurusan Teknologi Hasil Pertanian, S., & Universitas Brawijaya Malang Jl Veteran, F. (2018). pengaruh lama pemasakan dan konsentrasi karagenan terhadap sifat fisik, kimia dan organoleptik selai lembaran mix fruit (belimbing dan apel) Effect of Cooking Time and Carrageenan Concentration on Physical, Chemical, and Organoleptic Properties of Mix Fruit Sheet Jam (Starfruit and Apple). In *dkk Jurnal Pangan dan Agroindustri* (Vol. 6, Issue 2). <https://doi.org/10.21776/ub.jpa.2018.006.02.4>

- Azizah Choiriyah, N. (2020). Inkorporasi tepung garut dan buah pisang kepok pada pembuatan biskuit dengan klaim tinggi serat serta tinjauan nilai cerna pati in vitro dan gula total. In *Frime Nutrition Journal* (Vol. 5, Issue 2). <https://doi.org/10.32807/jgp.v5i2.197>
- Capra, M. E., Biasucci, G., Crivellaro, E., Banderali, G., & Pederiva, C. (2023). Dietary intervention for children and adolescents with familial hypercholesterolaemia. In *Italian Journal of Pediatrics* (Vol. 49, Issue 1). BioMed Central Ltd. <https://doi.org/10.1186/s13052-023-01479-8>
- Damanik, M., Rosmiati, R., Permatasari, T., Surbakti, T. A., & Ayuni, S. (2023). Ash, Protein And Salinity Analysis Of Integrated Formulation Of Herbs And Spices In Typical Simalungun “Tinuktuk” North Sumatera-Indonesia. In *International Journal of Health and Pharmaceutical*. <https://doi.org/10.51601/ijhp.v3i3.177>
- Danawati, P. M. (2022). Uji Preventif Tepung Umbi Porang (*Amorphophallus muelleri* Blume) Terhadap Kenaikan Kolesterol Total Tikus (*Rattus norvegicus* L.). *Jurnal Bioshell: Jurnal Pendidikan Biologi, Biologi, Dan Pendidikan IPA*, 11(2), 2022. <https://doi.org/10.56013/bio.v11i2.1416>
- Darmawati, D., Kamil, H., Rosmawati, R., Rizkia, M., & Fajri, N. (2023). The effectiveness of katuk leaf extract (*Sauropus androgynus*) on breastmilk production. *Jurnal Keperawatan Soedirman*, 18(2), 64–68. <https://doi.org/10.20884/1.jks.2023.18.2.7296>
- Dean, C., Sunadji, & Oedjo, D. R. O. M. (2023). Kandungan Nutrisi dan karaginan Rumput Laut (*Kappaphycus alvarezii*) dari. *Jurnal Vokasi Ilmu-Ilmu Perikanan*, 4(1), 1–1. <https://doi.org/10.35726/jvip.v4i1.6948>
- de Araújo, F. F., de Paulo Farias, D., Neri-Numa, I. A., & Pastore, G. M. (2021). Polyphenols and their applications: An approach in food chemistry and innovation potential. In *Food Chemistry* (Vol. 338). Elsevier Ltd. <https://doi.org/10.1016/j.foodchem.2020.127535>
- Diniyah, N., & Lee, S.-H. (2020). Komposisi senyawa fenol dan potensi antioksidan dari kacang-kacangan: review. *jurnal agroteknologi*, 14(01), 91. <https://doi.org/10.19184/j-agt.v14i01.17965>
- Dipiro, J. T., Yee, G. C., Posey, L. M., Haines, S. T., Nolin, T. D., & Ellingrod, V. L. (2020). *Pharmacotherapy a pathophysiologic approach 11th edition* (11th ed.).
- Domu, U., & Meiyasa, F. (2022). Eksplorasi Keanekaragaman Makroalga dan Analisis Komposisi Kimia Berdasarkan Warambadi, Sumba Timur [Exploration of Macroalgae Diversity and Analysis of Chemical Composition Based on Abundance in Warambadi Waters, East Sumba]. *Jurnal Pengolahan Perikanan Tropis (JPPT)*, 1(1), 29–039. <https://doi.org/10.58300/planet.v1i01.481>

- Dwijayanti, E., & Dian Astriani, A. (2019). Uji efek hipoglikemik juis daun kelor (*Moringa oleifera lamk.*) dan daun salam (*Syzygium polyanthum wight.*) asal desa palanro terhadap gula darah normal mencit (*Mus musculus*). *Jurnal FARBAL*, 7(1). <https://journal-uim-makassar.ac.id/index.php/farbal/article/view/550>
- Ekayanti Ginting, E., & Fatika Sari, C. (2021). Analisa senyawa metabolit sekunder dan pengaruh pemberian serbuk semut jepang terhadap kadar kolesterol pada tikus putih jantan. *Jurnal Ilmiah Ibnu Sina (JIIS): Ilmu Farmasi Dan Kesehatan*, 6(2), 56–65. <https://doi.org/10.36387/jiis.v7i1.809>
- Fikri, F., & Purnama, M. T. E. (2020). Pharmacology and phytochemistry overview on *Sauropus androgynous*. *Systematic Reviews in Pharmacy*, 11(6), 124–128. <https://doi.org/10.31838/srp.2020.6.20>
- Fitri, A. S., Arinda, Y., & Fitriana, N. (2020). Analisis Senyawa Kimia pada Karbohidrat Analysis of Chemical Compounds on Carbohydrates. *Jurnal SAINTEKS*, 17(1). <https://doi.org/https://doi.org/10.30595/sainteks.v17i1.8536>
- Fransiska, D., Nurhayati, N., Sinurat, E., Subaryono, S., Utomo, B. S. B., Kusumawati, R., & Sihono, S. (2022a). Karakteristik Nori Campuran Rumput Laut *Ulva sp.* dan *Gracilaria sp.* yang Diproses dengan Metode Casting. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 17(2), 99. <https://doi.org/10.15578/jpbkp.v17i2.728>
- Fransiska, D., Nurhayati, N., Sinurat, E., Subaryono, S., Utomo, B. S. B., Kusumawati, R., & Sihono, S. (2022b). Karakteristik Nori Campuran Rumput Laut *Ulva sp.* dan *Gracilaria sp.* yang Diproses dengan Metode Casting. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 17(2), 99. <https://doi.org/10.15578/jpbkp.v17i2.728>
- Hadi, I., Wijayati, F., Usman, R. D., & Rosyanti, L. (2017). Gangguan Depresi Mayor: Mini Review. *Health Information : Jurnal Penelitian*, 9(1), 34–49. <https://doi.org/10.36990/hijp.v9i1.102>
- Hamel, D. V, Sambou, C., Karauwan, F. A., & Ginting, M. (2021). Uji Efektivitas Infusa Biji Ketumbar *Coriandrum sativum L.* Sebagai Antikolesterol Pada Tikus Putih *Rattus norvegicus*. *The Tropical Journal of Biopharmaceutical*, 4(1), 45–52. <https://doi.org/10.55724/j.biofar.trop.v4i1.307>
- Hasnat, H., Shompa, S. A., Islam, M. M., Alam, S., Richi, F. T., Emon, N. U., Ashrafi, S., Ahmed, N. U., Chowdhury, M. N. R., Fatema, N., Hossain, M. S., Ghosh, A., & Ahmed, F. (2024). Flavonoids: A treasure house of prospective pharmacological potentials. In *Heliyon* (Vol. 10, Issue 6). Elsevier Ltd. <https://doi.org/10.1016/j.heliyon.2024.e27533>
- Heart, N., & Institute, B. (2024). *Your Guide to Lowering Your Cholesterol with TLC Therapeutic Lifestyle Changes*.

- Hidayat, S. A., Anggeraini, S., Hidayat, T. Q., & Malli, R. (2018). Pengaruh terapi bekam terhadap penurunan kadar kolesterol pada pasien hypercholesterolemia di rumah sehat al-hijamaah tahun 2014/2015. *Jurnal Berkala Ilmiah Kedokteran*, 1(1), 41–47. <https://doi.org/10.26618/aimj.v1i1.2769>
- Indriyani, R., Handayani, D., & Sundaryono, A. (2023). Uji aktivitas antikolesterol ekstrak batang *Uncaria cordata* (Lour.) Merr. terhadap kadar kolesterol total mencit jantan (*Mus musculus*). *Jurnal Pendidikan Dan Ilmu Kimia*, 7(1), 81–87. <https://doi.org/10.33369/alo.v7i1.28163>
- Intania Nurdin, D., Bodhi, W., & Sari Lebang, J. (2021). Antihiperkolesterolemia effectiveness test of ethanol extract of the leaves of moringa (*Moringa oleifera lam*) in male white rats (*Rattus norvegicus*) uji efektivitas antihiperkolesterolemia ekstrak etanol daun kelor (*Moringa oleifera lam*) pada tikus putih jantan (*Rattus norvegicus*). *Jurnal Pharmacon*, 10(4), 1184–1189. <https://doi.org/10.35799/pha.10.2021.37417>
- Ismawati, N. (2022). Screening for Phytochemical Content of Several Types of Medicinal Plants in North Buton Regency. *International Journal of Technology and Science*, 1(1), 1–6. <https://ojs.umu-buton.id/index.php/ijts>
- Jamal, S., Jamil, D., & Khidhir, Z. (2020). Protein Determination in some Animal Products from Sulaymaniyah Markets Using Kjeldahl Procedure. *Journal of Food and Dairy Sciences*, 11(12), 343–346. <https://doi.org/10.21608/jfds.2020.160394>
- Kurnia, K. A., Widyatamaka, S. Q., Paujiah, S., & Prayuda, E. M. (2021). Isolasi Senyawa Turunan Kuinon dari Tanaman. *Syntax Idea*, 3(6), 1361. <https://doi.org/10.36418/syntax-idea.v3i6.1275>
- Lachowicz, S., Oszmiański, J., & Wiśniewski, R. (2018). Determination of triterpenoids, carotenoids, chlorophylls, and antioxidant capacity in *Allium ursinum* L. at different times of harvesting and anatomical parts. *European Food Research and Technology*, 244(7), 1269–1280. <https://doi.org/10.1007/s00217-018-3042-3>
- Lalopua, V. M. (2018). Karakteristik fisik kimia nori rumput laut merah *hypnea saidana* menggunakan metode pembuatan berbeda dengan penjemuran matahari physical-chemical characteristics of nori red seaweed *hypnea saidana* using different making methods with sun drying. *Majalah BIAM*, 28–36. <https://doi.org/10.29360/mb.v14i1.3890>
- Lestari, & Hajar, S. (2023). Safety evaluation and effects of cascara pulp Gayo Arabica coffee cream as anti-photoaging in animal model. *Journal Narra J*, 3(2). <https://doi.org/10.52225/narra.v3i2.204>
- Lestari, Sakhnan, R., & Riau, H. (2020). The Effect Of Aloe Vera Decoction On Blood Cholesterol Levels Of Obese Respondents Level I Polytechnic Ministry

- of. *Jurnal Proteksi Kesehatan*, 9(1), 30–36.
<https://doi.org/10.36929/jpk.v9i1.245>
- Liang, N., Harsch, B. A., Zhou, S., Borkowska, A., Shearer, G. C., Kaddurah-Daouk, R., Newman, J. W., & Borkowski, K. (2024). Oxylipin transport by lipoprotein particles and its functional implications for cardiometabolic and neurological disorders. In *Progress in Lipid Research* (Vol. 93). Elsevier Ltd.
<https://doi.org/10.1016/j.plipres.2023.101265>
- Limonu, M., Bait, Y., Engelen, A., & Muhsin, N. (2024). Seaweed nori (*Kappapycus alvarezii*) physicochemical and organoleptic characteristics with moringa leaf fortification (*Moringa oleifera* LAM). *Agrointek: Jurnal Teknologi Industri Pertanian*, 18(2), 360–372.
<https://doi.org/10.21107/agrointek.v18i2.16764>
- Mareta Cahyani, P., Engga Maretha, D., Pendidikan Biologi, P., Ilmu Tarbiyah dan Keguruan, F., Raden Fatah Palembang, U., & H Zainal, J. K. (2020). Uji kandungan protein, karbohidrat dan lemak pada larva maggot (*Hermetia illucens*) yang di produksi di kalidoni kota palembang dan sumbangsihnya pada materi insecta di kelas x sma/ma. *Bioilmi: Jurnal Pendidikan*, 6(2), 120.
<https://doi.org/10.19109/bioilmi.v6i2.7036>
- Mareta, D. T. (2019). Hedonic Test Method for Measuring Instant Pindang Seasoning Powder Preferences. *Journal of Science and Applicative Technology*, 3(1), 34. <https://doi.org/10.35472/jsat.v3i1.195>
- Mariana, M., Rahmadi, A., & Syahrumsyah, H. (2020). Pengaruh pemberian cuka mandai terhadap kadar kolesterol total, lipoprotein dan trigliserida pada mencit (*Mus musculus*) dengan induksi kuning telur. *Journal of Tropical AgriFood*, 2(1), 45. <https://doi.org/10.35941/jtaf.2.1.2020.3918.45-52>
- Masala, J., Wahyuni, I., Rimbing, S. C., & Lapian, D. H. F. N. (2020). Karakteristik morfologi tikus hutan ekor putih (*Maxomys hellwandii*) di tangkoko batu Angus bitung. *Jurnal Zootec*, 40(1), 207–213.
<https://doi.org/10.35792/zot.40.1.2020.27021>
- Mas Hidayu, P., Fadli Ilhamdy, A., Studi Teknologi Hasil Perikanan, P., & Ilmu Kelautan dan Perikanan, F. (2024). Characteristics of Artificial Nori from Seafood Leaves (*Scaevolla taccada*). *Journal Of Maritim Science and Technology*, 07(01), 26–35. <https://doi.org/10.31629/marinade.v7i01.6693>
- Milinic, J., Mata, P., Diniz, M., & Noronha, J. P. (2021). Umami taste in edible seaweeds: The current comprehension and perception. In *International Journal of Gastronomy and Food Science* (Vol. 23). AZTI-Tecnalia.
<https://doi.org/10.1016/j.ijgfs.2020.100301>
- Mutiarahmi, C. N., Hartady, T., & Lesmana, R. (2021). Use of mice as experimental animals in laboratories that refer to the principles of animal welfare: a

- literature review. *Indonesia Medicus Veterinus*, 10(1), 134–145. <https://doi.org/10.19087/imv.2020.10.1.134>
- Nurdianti, L. (2017). uji efektivitas antioksidan krim ekstrak etanol daun katuk (*Sauropus androgynus* (L) Merr) terhadap DPPH (1,1-diphenyl-2-picrylhydrazil). *Jurnal Kesehatan Bakti Tunas Husada: Jurnal Ilmu-Ilmu Keperawatan, Analis Kesehatan Dan Farmasi*, 17(1), 87. <https://doi.org/10.36465/jkbth.v17i1.194>
- Nurdianti, Nuryana, R. S., Handoko, A., Hernaman, I., Ramdani, D., Jayanegara, A., Dickhoefer, U., Böttger, C., & Südekum, K. H. (2023). Nutritional compositions of Katuk leaves and their supplementation to hays of different quality: an in vitro study. *Journal of Agricultural Science*, 161(3), 428–437. <https://doi.org/10.1017/S002185962300031X>
- Nurhajanah, M., Agussalim, L., Iman, S. Z., Titi, &, Hajiriah, L. (2020). Analisis kandungan antiseptik daun kopasanda (*Choromolaena odorata*) sebagai dasar pembuatan gel pada luka. *Bioscientist: Jurnal Ilmiah Biologi*, 8(2). <https://doi.org/10.33394/bioscientist.v8i2.2886>
- Pamungkas, R. A. P., Swastawati, F., & Purnamayati, L. (2023). Physical and Chemical Characteristics of Seaweed Nori with Added Treadfin Bream Surimi (*Nemipterus nematophorus*). *Jurnal Ilmu Dan Teknologi Perikanan*, 5(2), 111–120. <https://doi.org/10.14710/jitpi.2023.15035>
- Pandiangan, D., Yamleam, P. V. Y., Maliangkay, H. P., Pudjihastuti, E., Tumbol, M., & Nainggolan, N. (2020). Potential of anticholesterol degenerative drugs of leaf extract (*Catharanthus roseus* (L.) G. Don) on Wistar Rat (*Rattus norvegicus*). *Systematic Reviews in Pharmacy*, 11(1), 618–625. <https://doi.org/10.5530/srp.2020.1.78>
- Parica Lanipi, R., Hardia, L., Sarifuddin, N., Studi Farmasi, P., & Sains dan Teknologi, F. (2021). Uji efektivitas antihiperkolesterolemia ekstrak etanol daun katuk (*Sauropus adrogynus* (L.) Merr.) terhadap tikus putih jantan (*Rattus norvegicus*). *Jurnal Etnofarmasi*, 1(1), 17–34. <https://doi.org/10.36232/jurnalfarmasiunimuda.v1i1.1735>
- Peraturan BPOM. (2022). *Peraturan Badan Pengawas Obat dan Makanan Nomor 10 Tahun 2022 Tentang Pedoman Uji Toksisitas Praktikum secara In Vivo*. Badan Pengawas Obat dan Makanan. Jakarta.
- Perawanti Asgap, Ar. (2017). Uji efek jus taoge terhadap kadar kolesterol tikus (*Rattus norvegicus*) jantan hiperlipidemia. *Jurnal As-Syifaa*, 09(02), 188–194. <https://doi.org/10.56711/jifa.v9i2.301>
- Permatasari, R., Suriani, E., & Kurniawan, D. (2022). Hubungan kadar kolesterol total dengan tekanan darah pada pasien hipertensi pada usia ≥ 40 tahun. *Jurnal Labora Medika*, 6, 16–21. <http://jurnal.unimus.ac.id/index.php/JLabMed>

- Pramudya, P. A., Fahmi, A. S., & Rianingsih, L. (2022). Optimization of Temperature and Drying Time of Nori Made from *Ulva lactuca* and *Gelidium* sp. With the Addition of Shrimp Head Powder Flavor Using Response Surface Methodology. *Jurnal Ilmu Dan Teknologi Perikanan*, 4(2). <https://doi.org/10.14710/jitpi.2022.13708>
- Prasetyo, I. N., & Anwar, K. (2024). Analisis kadar gula total, flavonoid, dan uji aktivitas antioksidan dari formulasi brotowali dengan apel manalagi sebagai minuman fungsional. *Jurnal Gizi Dan Pangan Soedirman*, 8(1), 66. <https://doi.org/10.20884/1.jgipas.2024.8.1.11877>
- Pratiwi, U., Harun, N., & Rossi, E. (2016). Pemanfaatan karagenan dalam pembuatan selai lembaran labu kuning (*Cucurbita moschata*) the use of carrageenan in the production of pumpkin sheet jam (*Cucurbita moschata*). *Jurnal Jom Faperta*, 3(2). <https://www.neliti.com/publications/203146/pemanfaatan-karagenan-dalam-pembuatan-selai-lembaran-labu-kuning-cucurbita-mosch>
- Probosari, E. (2019). Pengaruh protein diet terhadap indeks glikemik. *JNH (Journal of Nutrition and Health)*, 7(1), 33–39. <https://doi.org/10.14710/jnh.7.1.2019.33-39>
- Putra, H. M., Patonah, Sukmawati, I. K., & Isti. (2021). Aktivitas antihiperlipidemia ekstrak etanol daun katuk (*Sauropus androgynus* (L.) Merr.) pada model hewan yang diinduksi. *Journal of Pharmacopolium*, 4(3), 130–136. http://ejurnal.stikes-bth.ac.id/index.php/P3M_JoP
- Qotimah, S., Santoso, U., Soetrisno Jurusan Peternakan, E., Pertanian, F., Bengkulu Jalan Raya R Supratman, U. W., & Limun, K. (2014). Pengaruh Level Protein dan Suplementasi Ekstrak Daun Katuk (*Sauropus androgynus*) terhadap Kualitas Karkas Broiler Effects of Protein and Katuk (*Sauropus androgynus*) Leaves Extract Supplementation Levels on Carcass Qualities of Broilers. *Jurnal Sain Peternakan Indonesia*, 9(2), 130. <https://doi.org/10.31186/jspi.id.9.2.130-136>
- Rahimah, S. B., Djunaedi, D. D., Soeroto, A. Y., & Bisri, T. (2019). The phytochemical screening, total phenolic contents and antioxidant activities in vitro of white oyster mushroom (*Pleurotus ostreatus*) preparations. *Open Access Macedonian Journal of Medical Sciences*, 7(15), 2404–2412. <https://doi.org/10.3889/oamjms.2019.741>
- Rai Saputri, G., & Indah Permatasari, A. (2019). Determination of protein levels in young and old leaves (*Moringaoleifera* L.) leaves using the kjeldahl method penetapan kadar protein pada daun kelor muda dan daun kelor tua (*Moringaoleifera* L.) dengan menggunakan metode kjeldahl. in *jurnal analisis farmasi* (Vol. 4, Issue 2). <https://doi.org/10.33024/jaf.v4i2.2089>
- Rajkumar, G., Panambara, P. A. H. R., & Sanmugarajah, V. (2022). Comparative Analysis of Qualitative and Quantitative Phytochemical Evaluation of

- Selected Leaves of Medicinal Plants in Jaffna, Sri Lanka. *Borneo Journal of Pharmacy*, 5(2), 93–103. <https://doi.org/10.33084/bjop.v5i2.3091>
- Ramadani, D. T., Dari, D. W., & Aisah, A. (2020). Daya Terima Permen Jelly Buah Pedada (*Sonneratia Caseolaris*) dengan Penambahan Karagenan. *Jurnal Akademika Baiturrahim Jambi*, 9(1), 15. <https://doi.org/10.36565/jab.v9i1.151>
- Rambu Kahi, E., Ngginak, J., & Nitsae, M. (2021). Karakteristik Fisiko Kimia Nori Berbahan Dasar Rumpun Laut (*Kappaphycus alvarezii*) dan Daun Kelor (*Moringa oleifer* L). *Jurnal Ilmiah Teknologi Pertanian Agrotechno*, 6(1), 39–46. <https://doi.org/10.24843/JITPA.2021.v06.i01.p06>
- Ranti, I., Vickasari, N., Pangestika, S. M., & Aryani, D. (2021). Kersen (*Muntingia calabura* L.) Leaves Extract as a Novel Alternative Therapy for Hypercholesterolemia. *E3S Web of Conferences*, 316. <https://doi.org/10.1051/e3sconf/202131603022>
- Rochmawati, N., & Ermawati, D. E. (2021). Pengaruh Konsentrasi Karagenan pada Sifat Fisika dan Kimia Sediaan Gummy Jamu Kunyit Asam. *Majalah Farmaseutik*, 17(2). <https://doi.org/10.22146/farmaseutik.v17i2.63615>
- Rusmiadi, Z. T. S., Al-Baarri, A. N., & Legowo, A. M. (2022a). Karakteristik Fisikokimia dan Sensori Nori Daun Pohpohan dengan Kombinasi Pati Uwi Putih dan Karagenan. *Jurnal Mutu Pangan : Indonesian Journal of Food Quality*, 9(2), 111–118. <https://doi.org/10.29244/jmpi.2022.9.2.111>
- Rusmiadi, Z. T. S., Al-Baarri, A. N., & Legowo, A. M. (2022b). Karakteristik Fisikokimia dan Sensori Nori Daun Pohpohan dengan Kombinasi Pati Uwi Putih dan Karagenan. *Jurnal Mutu Pangan : Indonesian Journal of Food Quality*, 9(2), 111–118. <https://doi.org/10.29244/jmpi.2022.9.2.111>
- Sabatina Putriyanto, M., Eka Kurnia Octaviani, N., Rayhan Savero, A., Muflihati, I., & Suhendriani, S. (2023). Penyedap Rasa dari Teri dan Penggunaannya pada Nori Daun Singkong Anchovy Flavoring and its Use in Cassava Leaf Nori. *Jurnal Edufortech*. <https://doi.org/10.17509/edufortech.v8i2>
- Sagay, S. J., Simbala, H. E., & de Queljoe, E. (2019). Uji aktivitas antihiperlipidemia ekstrak etanol buah pinang yaki (*Areca vestiaria*) pada tikus putih jantan galur wistar (*Rattus norvegicus*) yang diinduksi pakan hiperlipidemia. *Jurnal Pharmacon*, 8(3), 442–448. <https://doi.org/10.35799/pha.8.2019.29311>
- Sakaganta, A. R. I., & Sukohar, A. (2021). Daun Salam (*Syzygium Polyanthum*) Sebagai Penurun Kadar Kolesterol Dalam Darah. *Medula (Medical Profession Jurnal of Lampung)*, 10(4), 618–622. <https://doi.org/10.53089/medula.v10i3>
- Santana, T., Rahayu, A., Mulyaningsih Mahasiswa, Y. S., Agroteknologi, J., Pertanian, F., Djuanda Bogor Staf Pengajar Jurusan Agroteknologi, U.,

- Djuanda Bogor Jl Tol Ciawi, U., & Pos, K. (2021). Karakterisasi morfologi dan kualitas berbagai aksesori katuk (*Sauropus androgynus* (L.) Merr.). *Jurnal Agronida ISSN*, 7(1), 15. <https://doi.org/10.30997/jag.v7i1.4102>
- Santoso, R., Dhiani Mardhiani, Y., Febriana Wulandari, T., & Farmasi Universitas Bhakti Kencana Soekarno Hatta No, F. J. (2022). Pemanfaatan Ekstrak Daun Katuk *Sauropus Androgynus* (L) Merr Dalam Formulasi Sediaan Mikropartikulat Dengan Metode Ekstrusi Sferonisasi. *Jurnal IKRAITH-TEKNOLOGI*, 6. <https://journals.upi-yai.ac.id/index.php/ikraith-teknologi/issue/archive>
- Saputri, S. A., Sinurat, E., Prasetyo, H., Sasongko, A. S., Fateha, Cahyadi, F. D., Rouf, A. B., Yulda, Sihono, Nissa, R. C., & Hidayat. (2024a). Characterization of Nori-Like Product Based on Local Indonesian Seaweed with Variations of Coating. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 27(5), 407–416. <https://doi.org/10.17844/JPHPI.V27I5.53534>
- Saputri, S. A., Sinurat, E., Prasetyo, H., Sasongko, A. S., Fateha, Cahyadi, F. D., Rouf, A. B., Yulda, Sihono, Nissa, R. C., & Hidayat. (2024b). Characterization of Nori-Like Product Based on Local Indonesian Seaweed with Variations of Coating. *Jurnal Pengolahan Hasil Perikanan Indonesia*, 27(5), 407–416. <https://doi.org/10.17844/JPHPI.V27I5.53534>
- Saputro, H., & Rifani, L. E. (2021). The Effect of High Fiber Consumption Patterns on Lowering Cholesterol Levels Low Density Lipoprotein: Literature Review. *Open Access Health Scientific Journal*, 2(2), 55–62. <https://doi.org/10.55700/oahsj.v2i2.20>
- Sari, Hidayah, N., & Rahayu, W. M. (2022). Hedonic Test Analysis and Feasibility of The Selling Price of Cocoa Seed Waste Products in PT XYZ Kulon Progo, Yogyakarta. *Journal of Agri-Food Science and Technology*, 2(2), 138–146. <https://doi.org/10.12928/jafost.v2i2.5901>
- Sari, Rahardjanto, A., Husamah, Purwanti, E., Permana, T. I., & Fauzi, A. (2019). The Formulation of Artificial Nori with the Base Mixture Ingredients of *Gracilaria sp.* and *Arenga pinnata* (Wurmb) Merr. using the Natural Colorant from *Pleomele angustifolia* (Medik.) N.E. Br. *IOP Conference Series: Earth and Environmental Science*, 276(1). <https://doi.org/10.1088/1755-1315/276/1/012013>
- Sholeha, Z. A. C., & Amertaningtyas, D. (2024). The Effect of Storage Time on Fat Content, Ash Content, and Organoleptic of Mutton Soup Meat. *BIO Web of Conferences*, 88. <https://doi.org/10.1051/bioconf/20248800037>
- Sinurat, E., Nurhayati, Fransiska, D., & Sihono. (2021). Substitution of red seaweed (*Porphyra*) with other seaweeds in nori making. *IOP Conference Series: Earth and Environmental Science*, 733(1). <https://doi.org/10.1088/1755-1315/733/1/012109>

- Sofyan, S., Maesaroh, E., Windyaningrum, R., & Mahardhika, B. P. (2021). The comparison of crude fat analysis between separated soxhlet method and one extractor soxhlet method for several feed ingredients. *Jurnal Tempela*, 3(2), 60–64. <https://doi.org/10.25077/tempela.3.2.60-64.2020>
- Stevani, N., Mustofa, A., & Wulandari, Y. W. (2018). Pengaruh lama pengeringan dan penambahan karagenan terhadap karakteristik nori daun kangkung (*Ipomoea reptans* Poir) The Influence of Drying Time and The Addition of Carrageenan to The Characteristic of Water Spinach Nori (*Ipomoea reptans* Poir). *Jurnal Teknologi Dan Industri Pangan*, 3(2), 84–94. <https://doi.org/10.33061/jitipari.v3i2.2690>
- Suci, L., & Adnan, N. (2020). Hubungan Kadar Kolesterol Tinggi (Hiperkolesterol) Dengan Kejadian Hipertensi Derajat 1 Pada Pekerja di Bandara Soekarno Hatta Tahun 2017 Relationship of High Cholesterol Levels (Hypercholesterolaemia) with Incidence of Stage 1 Hypertension in Employee at Soekarno Hatta Airport 2017. *Jurnal Kesehatan Masyarakat*, 10(2), 97–104. <https://doi.org/10.56338/pjkm.v10i2.1365>
- Sukmawaty, E., & Bunga Sari Annisa, A. (2023). Prediksi komputasi obat tradisional sulawesi selatan saupus androgynus sebagai biaktif senyawa antioksidan. *Jurnal OSF Preprints*, 1–11. <https://doi.org/10.31219/osf.io/mh6ud>
- Susila Ningsih, I., Chattri, M., Advinda, L., & Violita. (2023). Flavonoid Active Compounds Found In Plants Senyawa Aktif Flavonoid yang Terdapat Pada Tumbuhan. *Jurnal Serambi Biologi*, 8(2), 126–132. <https://doi.org/10.24036/srmb.v8i2.206>
- Tien, T., Ardiansyah, N. R., Sabandar, C. W., Kardin, L., & Aritrina, P. (2023). Inhibition of HMG-CoA Reductase Activity by Kersen Leaves (*Muntingia calabura* L.) to Prevent Hypercholesterolemia. *Jurnal Farmasi Galenika (Galenika Journal of Pharmacy) (e-Journal)*, 9(1), 102–113. <https://doi.org/10.22487/j24428744.2023.v9.i1.16086>
- Tistiana, H., Lutfiah Puti Utami, dan, Peternakan, F., Brawijaya, U., Veteran, J., Lowokwaru, K., Malang, K., & Timur, J. (2023). The Effect of *Spirulina platensis* on the Performance and Quality of Quail Eggs. *Journal Acta Scientiarum Animal Sciences*, 24(1), 20–28. <https://doi.org/10.21776/ub.jtapro.2023.024.01.4>
- Utama, R. D., & Indasah. (2021). *Kolesterol dan penanganannya STRADA PRESS*.
- Utami, A. P., Murdiyanto, J., & Aryani, T. (2024). Perbedaan kadar kolesterol total pada tikus (*Rattus novergicus*) dengan dan tanpa pemberian daging buah naga merah (*Hylocereus polyrhizus*). *Jurnal Kesehatan Tambusai*, 5(3). <https://doi.org/10.31004/jkt.v5i3.32187>

- Valentine, G., Sumardianto, & Wijayanti, I. (2020). Karakteristik nori dari campuran rumput laut *Ulva lactuca* dan *Gelidium sp.* *Jurnal Pengolahan Hasil Perikanan Indonesia*, 23(2), 295–302. <https://doi.org/10.17844/jphpi.v23i2.32340>
- Virani, S. S., Newby, L. K., Arnold, S. V., Bittner, V., Brewer, L. P. C., Demeter, S. H., Dixon, D. L., Fearon, W. F., Hess, B., Johnson, H. M., Kazi, D. S., Kolte, D., Kumbhani, D. J., Lofaso, J., Mahtta, D., Mark, D. B., Minissian, M., Navar, A. M., Patel, A. R., ... Williams, M. S. (2023). 2023 AHA/ACC/ACCP/ASPC/NLA/PCNA Guideline for the Management of Patients With Chronic Coronary Disease: A Report of the American Heart Association/American College of Cardiology Joint Committee on Clinical Practice Guidelines. In *American Heart Association Journals* (Vol. 148, Issue 9, pp. E9–E119). Lippincott Williams and Wilkins. <https://doi.org/10.1161/CIR.0000000000001168>
- Wahdania, Porodjia, F., & Nurkamiden, S. (2021). Protein test with chemical solution in identifying nutrient content in food material. *Journal of Health, Technology and Science*, 22–30. <https://doi.org/10.47918/jhts.v2i4.252>
- Wahidah, S. W., Fadhilah, K. N., Nahhar, H., Afifah, S. N., & Gunarti, N. S. (2021). Uji skrining fitokimia dari amilum familia zingiberaceae. In *Jurnal Buana Farma* (Vol. 1). <https://doi.org/10.36805/jbf.v1i2.105>
- Widyastuti, R., Novita, D., Nugroho, M. B., & Muflihati, I. (2021). Studi Pembuatan Nori Artifisial Daun Kelor dengan Variasi Penambahan Bahan Pengikat. *Jurnal Ilmu Pangan Dan Hasil Pertanian*, 4(2), 228–238. <https://doi.org/10.26877/jiphp.v4i2.7728>
- Wulansari, A., Andriani, R., Kusuma Dewi, E., Studi Teknologi Hasil Pertanian, P., Pertanian, F., Khairun, U., Studi Budidaya Perairan, P., & Perikanan dan Kelautan, F. (2020). Variasi bahan baku dan metode pembuatan nori tiruan: kajian pustaka (The variation of raw materials and methods of artificial nori production: areview). *Jurnalilmukelautankepulauan2*, 3(1), 3. <http://ejournal.unkhair.ac.id/index.php/kelautan>
- Wulansari, A., Kusuma Dewi, E., Andriani, R., Hamidin Rasulu, dan, & Rasulu Abstrak, H. (2022a). Karakteristik Kimia, Organoleptik, dan Aktifitas Antioksidan Nori Tiruan Berbahan Dasar *Ptilophora pinnatifida* Dengan Variasi Penambahan Daun Kelor (Chemical Characteristics, Sensory Analysis, and Antioxidant Activity Of Artificial Nori Made From *Ptilophora pinnatifida* With The Addition Of *Moringa oleifera* Leaves). *Jurnal Agribisnis Perikanan* , 15(1), 76–83. <https://doi.org/10.52046/agrikan.v15i1.76-83>
- Wulansari, A., Kusuma Dewi, E., Andriani, R., Hamidin Rasulu, dan, & Rasulu Abstrak, H. (2022b). Karakteristik Kimia, Organoleptik, dan Aktifitas Antioksidan Nori Tiruan Berbahan Dasar *Ptilophora pinnatifida* Dengan Variasi Penambahan Daun Kelor (Chemical Characteristics, Sensory Analysis, and Antioxidant Activity Of Artificial Nori Made From *Ptilophora pinnatifida*

With The Addition Of *Moringa oleifera* Leaves). *Jurnal Agribisnis Perikanan* , 15(1), 76–83. <https://doi.org/10.52046/agrikan.v15i1.76-83>

Yulia, R., Chatri, M., Advinda, L., & Handayani, D. (2023). Saponins Compounds as Antifungal Against Plant Pathogens Senyawa Saponin sebagai Antifungi Terhadap Patogen Tumbuhan. *Jurnal Serambi Biologi*, 8(2), 162–169. <https://doi.org/10.24036/srmb.v8i2.197>

Yusuf, M., Nur Fitriani, U. A., & Syahriati. (2021). Physicochemical, nutritional, and color characteristic of Nori Snack from Snakehead Fish (*Ophiocephalus striatus*), *Eucaema cottonii*, and *Gracilaria* sp. *IOP Conference Series: Earth and Environmental Science*, 819(1). <https://doi.org/10.1088/1755-1315/819/1/012012>