

DAFTAR PUSTAKA

- Adinugraha, H. H., & Sartika, M., 2019, Halal Lifestyle di Indonesia, *Jurnal Ekonomi Syariah*, 5(2): 57-81. <https://doi.org/10.21274/an.2019.6.1.57-81>
- Afroniyat, L., 2014, Analisis Ekonomi dan Politik Sertifikasi Halal oleh Majelis Ulama Indonesia, *Jurnal Kebijakan dan Administrasi Publik (JKAP)*, 18(1): 37-52, <https://doi.org/10.22146/jkap.6870>
- Agustiani, F. R. T., Sjahid, L. R., & Nursal, F. K., 2022, Kajian literatur: Peranan Berbagai Jenis Polimer Sebagai Gelling Agent Terhadap Sifat Fisik Sediaan Gel, *Majalah Farmasetika*, 7(4).
- Ali, Muchtar, 2016, Konsep Makanan Halal Dalam Tinjauan Syariah dan Tanggung Jawab Produk Atas Produsen Industri Halal, AHKAM *Jurnal Ilmu Syariah*, 16(2): 291-306, <http://dx.doi.org/10.15408/ajis.v16i2.4459>
- Andela, R., Rantina, P., Pransiska, A., Fauziah, W. Z., & Anggara, F., 2019, Analisis Kandungan Gelatin Babi pada Masker Keluaran Korea yang Beredar Dipasaran Online Indonesia, *Jurnal Ilmu Kimia dan Terapan*, 3(2): 79-84. <https://doi.org/10.19109/alkimia.v3i2.4798>
- Anonim, 2019, *Gelatin Handbook*, Gelatin Manufacturers Institute of America.
- Aris, S. E., Jumiono, A., & Akil, S., 2020, Identifikasi Titik Kritis Kehalalan Gelatin, *Jurnal Pangan Halal*, 2(1): 17-22. <https://ojs.unida.ac.id/JIPH/article/view/4421>
- Aziz, N. I. A., & Ahmad, F. A., 2018, The Halal Lifestyle of Muslim Working Women, *International Journal of Academic Research in Business and Social Sciences*, 8(5): 1138-1147. <http://dx.doi.org/10.6007/IJARBSS/v8-i5/4489>
- Beasley, M. M., Bartelink, E. J., Taylor, L., & Miller, R. M., 2014, Comparison of transmission FTIR, ATR, and DRIFT spectra: implications of assessment of bone bioapatite diagnosis, *Journal of Archaeological Science*, 46: 16-22, <https://doi.org/10.1016/j.jas.2014.03.008>
- Bingham, N., & Fry, J., 2010, *Regression Linear Models Statistics*. Springer Undergraduate Mathematics Series.
- Buana, D. L., & Fajriati, I., 2019, Karakteristik Lemak Sapi dan Lemak Babi Dalam Bakso Menggunakan FTIR Spektrofotometer, *Indonesian Journal of Halal*, 2(1): 15-22. <https://doi.org/10.14710/halal.v2i1.4433>
- Darmalaksana, W., & Busro, 2021, Kosmetik Halal sebagai Lifestyle untuk Kesehatan: Studi Takhrij dan Syarah Hadis, *Jurnal Ilmu Al-Qur'an dan Tafsir*, 6(2): 217-230. <https://doi.org/10.30868/at.v6i02.1634>
- Elgadir, A. M., Mirghani, M.E., Adam, A., 2013, Fish Gelatin and Its Applications in Selected Pharmaceutical Aspects as Alternative Source to Pork Gelatin. *J. Food Agric*, Environ, 11: 73–79.

- Erwanto, Y., Muttaqien, A. T., Sugiyono, Sismindari, & Rohman, A., 2016, Use of Fourier Transform Infrared (FTIR) Spectroscopy and Chemometrics for Analysis of Lard Adulteration in “Rambak” Crackers, *International Journal of Food Properties*, 19(12): 2718-2725, <https://doi.org/10.1080/10942912.2016.1143839>
- Faidah, M., 2017, Sertifikasi Halal di Indonesia dari Civil Society menuju Relasi Kuasa antara Negara dan Agama, *ISLAMICA Jurnal Studi Keislaman*, 11(2): 449-476. <https://doi.org/10.15642/islamica.2017.11.2.449-476>
- Guntarti, A., Ahda, M., Kusbandari, A., & Atmana, D. T., 2020, Aplikasi metode FTIR kombinasi kemometrika untuk analisis lemak daging tikus pada nugget ayam, *Journal of Halal Science and Research*, 1(1): 1-8, <https://doi.org/10.12928/jhsr.v1i1.1837>
- Guntarti, A., & Prativi, S. R., 2017, Application method of Fourier Transform Infrared (FTIR) combined with chemometrics for analysis of rat meat (*Rattus Diardi*) in meatballs beef, *Pharmaciana*, 7(2): 133, <https://doi.org/10.12928/pharmaciana.v7i2.4247>
- Gontijo, L. C., Guimarães, E., Mitsutake, H., De Santana, F. B., Santos, D. Q., & Neto, W. B., 2014, Development and validation of PLS models for quantification of biodiesels content from waste frying oil in diesel by HATR-MIR, *Revista Virtual de Química*, 6(5): 1517–1528. <https://dx.doi.org/10.5935/1984-6835.20140098>
- Hamid, A. H., Ahmad Fadzillah, N., Abdullah Sani, M. S., Muhammad, N. W. F., Othman, R., & Rohman, A., 2019, Discrimination of porcine and bovine gelatines based on reducing sugar types on maillard reaction. *Food Research*, 4(2): 301–306. [http://dx.doi.org/10.26656/fr.2017.4\(2\).297](http://dx.doi.org/10.26656/fr.2017.4(2).297)
- Hermanto, S., Nurley, A., & Heryanto, R., 2015, War 41 Diferensiasi Gelatin Asal Hewan Pada Produk Permen Jelly Komersil Menggunakan FTIR dan Kalibrasi Multivariat, *World Academic and Research Congress*, 258-269.
- Istiqlaal, S., 2018, Characteristics of Gelatin Produced Immersion of Tuna Bone in Lontar Vinegar from East Nusa Tenggara, *Jurnal Pengolahan Hasil Perikanan Indonesia*, 21(3): 443. <https://doi.org/10.17844/jphpi.v21i3.24716>
- Karimah, I., 2015, Perubahan Kewenangan Lembaga-Lembaga yang Berwenang dalam Proses Sertifikasi Halal, *Journal of Islamic Law Studies, Sharia Journal*, 1(1): 107-131. <https://scholarhub.ui.ac.id/jils/vol1/iss1/4>
- Karmilah, & Rusli, N., 2018, Formulasi dan Uji Efektivitas Masker Peel Off Pati Jagung (*Zea mays sacchrata*) sebagai Perawatan Kulit Wajah, *Jurnal Ilmiah Manuntung*, 4(1): 59-66.
- Kurniawati, E., Rohman, A., & Triyana, K., 2014, Analysis of lard in meatball broth using Fourier transform infrared spectroscopy and chemometrics, *Meat Science*, 96(1): 94-98, <https://doi.org/10.1016/j.meatsci.2013.07.003>

- Lombu, F. V., Agustin, A. T., & Pandey, E. V., 2015, Pemberian Konsentrasi Asam Asetat pada Mutu Gelatin Kulit Ikan Tuna, *Jurnal Media Teknologi Hasil Perikanan*, 3(2): 25-28. <https://doi.org/10.35800/mthp.3.2.2015.9216>
- LPPOM MUI, 2019. "Data Statistik Produk Halal LPPOM MUI Indonesia 2012–2019." <https://www.halalmui.org/mui14/main/page/data-statistik-produk-halal-lppommuiindonesia-2012-2019>.
- Maria, P., & Pandoyo, 2020, Pengaruh Atribut Halal Terhadap Keputusan Pembelian Kosmetik Wardah: (Survey Pada Karyawan PT. Barclay Products Jakarta), *Jurnal Ekonomi, Manajemen, Bisnis, dan Sosial (EMBISS)*, 1(1): 40–47. <https://embiss.com/index.php/embiss/article/view/6>
- Miller, J. N., & Miller, J. C., 2010, *Statistics and Chemistry for Analytical Chemometrics Sixth Edition*, 110-247, Pearson Education Limited, England.
- Musafar Hameed, L. B., & Abdullah, M., 2015, World Academic and Research Congress 2015 (World-AR 2015) ArRahim Hall, YARSI University, Jakarta, Indonesia, 9th – 10th December 2015, *World Academic and Research Congress*, 2015(December), 207–214.
- Othman, B., Shaarani, S. M., & Bahron, A., 2016, Evaluation of Knowledge, Halal Quality Assurance Practices and Commitment among Food Industries in Malaysia, *British Food Journal*, 118(8): 2033-2052. <http://dx.doi.org/10.1108/BFJ-12-2015-0496>
- Paschalis, E. P., Gamsjaeger, S., Tatakis, D. N., Hassler, N., Robins, S. P., & Klaushofer, K., 2015, Fourier Transform Infrared Spectroscopic Characterization of Mineralizing Type I Collagen Enzymatic Trivalent Cross-Links, *Original Research*, 96: 18-29.
- Pavia, D. L., Lampman, G. M., Kriz-jr, 2009, Introduction to Spectroscopy: A Guide for Students of Organic Chemistry, W.B. Saunders Company, Philadelphia, USA.
- Prabawati, S. Y., & Fajriati, I., 2018, Analisis Lemak Sapi dan Lemak Babi Menggunakan Gas Chromatography (GC) dan Fourier Transform Infra Red Spectroscopy Second Derivative (FTIR-2D) untuk Autentikasi Halal, *Indonesia Journal of Halal*, 1(2): 89-96. <https://doi.org/10.14710/halal.v1i2.4119>
- Rasyida, K., Kuswandi, B., & Kristiningrum, N., 2014, Deteksi Kemurnian Air Zamzam Menggunakan Metode Spektrofotometri Fourier Transform Infrared (FTIR) dan Kemometrik. *E-Jurnal Pustaka Kesehatan*, 2(2): 320–326. <https://jurnal.unej.ac.id/index.php/JPK/article/view/1899>
- Rohman, A., 2014, *Spektroskopi Inframerah dan Kemometrika untuk Analisis Farmasi*, Pustaka Pelajar, Yogyakarta.
- Rohman, A., & Che Man, Y. B., 2011, The Optimization of FTIR Spectroscopy Combined With Partial Least Square for Analysis of Animal Fats in Quartenary

- Mixtures, *Journal of Spectroscopy*, 25(3–4): 169–176.
<https://doi.org/10.3233/SPE-2011-0500>
- Rohman, A., Irnawati, dan Riswanto, F. D. O., 2021, *Kemometrika*, 93-116, Universitas Gajah Mada Press, Yogyakarta.
- Rohman, A., Sismindari, Erwanto, Y., & Che Man, Y. B., 2011, Analysis of pork Adulteration in Beef Meatball Using Fourier Transform Infrared (FTIR) Spectroscopy, *Meat Science*, 88(1): 91-95.
- Salamah, N., Erwanto, Y., Martono, S., Maulana, I., & Rohman, A., 2019, Differentiation of bovine and porcine gelatines using lc-ms/ms and chemometrics. *International Journal of Applied Pharmaceutics*, 11(4): 159–163. <https://doi.org/10.22159/ijap.2019v11i4.30248>
- Salamah, N., Fatmawati, A., & Guntarti, A., 2023, *Gelatin Analysis in Local Soft Candy Products using Fourier Transform Infrared (ATR-FTIR) Combined with Chemometrics (Analisis Gelatin pada Soft Candy Produk Dalam Negeri Menggunakan Fourier Transform Infrared (FTIR) dengan Kombinasi Kemometrika)*, 21(2): 239–246. <https://doi.org/10.35814/jifi.v21i2.1486>
- Sara, S. K., Ahmad, R. M., & Arkiang, F., 2022, Pengaruh Kesadaran Halal Terhadap Minat Beli Kosmetik Halal, *Jurnal Lembaga Keuangan, Ekonomi, dan Bisnis Islam*, 4(1): 21-37. <https://doi.org/10.47435/asy-syarikah.v4i1.820>
- Sari, D. I., 2018, Perlindungan Hukum Atas Label Halal Produk Pangan Menurut Undang-Undang, *Jurnal Ilmiah Magister Kenotariatan Fakultas Hukum Universitas Sriwijaya*, 7(1). <http://dx.doi.org/10.28946/rpt.v7i1.264>
- Sari, N. W., Farjri, M. Y., & Anjas W., 2018, Analisis Fitokimia dan Gugus Fungsi dari Ekstrak Etanol Pisang Gorojo Merah (*Musa acuminate* (L.)), *Indonesian Journal of Biotechnology and Biodiversity*, 2(1): 30-34. <https://doi.org/10.47007/ijobb.v2i1.26>
- Shafirany, M. Z., Susilawati, Y., & Musfiyah, I., 2019, Aplikasi Kemometrik dalam Penentuan Mutu Tumbuhan Obat. Pharmauhu: *Jurnal Farmasi, Sains, dan Kesehatan*, 4(6): 13.
- Sholikhah, B., Fitri, R., & Mahanani, Y., 2021, Analisis Pengambilan Keputusan Pembelian Kosmetik Berlabel Halal MUI pada Generasi Millenial, *Journal of Islamic Economics and Banking*, 2(1): 193-211. <http://dx.doi.org/10.31000/almaal.v2i2.3754>
- Sugibayashi, K., Yusuf, E., Todo, H., Dahlizar, S., Sakdiset, P., Arce, F. J., See, G. L., 2019, Halal Cosmetics: A Review on Ingredients, Production, and Testing Methods, 6(37): 1-17. <https://doi.org/10.3390/cosmetics6030037>
- Suparman, Rahayu, W. S., Sundhani, E., & Saputri, S. D., 2015, The use of Fourier Transform Infrared Spectroscopy (FTIR) and Gas Chromatography Mass Spectroscopy (GCMS) for Halal Autentication in Imported Chocolate with Various Variants, *Journal of Food and Pharmaceutical Sciences*, 6-11,

- <https://doi.org/10.14499/jfps>
- Tazwir, T., Ayudiarti, D. L., & Peranginangin, R., 2007, Optimasi Pembuatan Gelatin dari Tulang Ikan Kaci-Kaci (*Plectorhynchus chaetodonoides Lac.*) Menggunakan Berbagai Konsentrasi Asam dan Waktu Ekstraksi. *Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan*, 2(1): 35.
<https://doi.org/10.15578/jpbkp.v2i1.26>
- Waskitho, D., Lukitaningsih, E., Sudjadi, Rohman, A., 2016, Analysis of Lard in Lipstick Formulation Using FTIR Spectroscopy and Multivariate Calibration: A Comparison of Three Extraction Methods, *Journal of Oleo Science*, 65(10): 815-824. <https://doi.org/10.5650/jos.ess15294>
- Yuniarsih, N., Indriyati, A., & Munjiani, A., 2021, Review: Masker Wajah Herbal Di Indonesia, *Jurnal Buana Farma*, 1(1): 17-21. <https://doi.org/10.36805/jbf.v1i1.43>
- Zilhadia, Kusumaningrum, F., Betha, O. S., Supandi, 2018, Diferensiasi Gelatin Sapi dan Gelatin Babi pada Gummy Vitamin C Menggunakan Metode Kombinasi Spektroskopi Fourier Transform Infrared (FTIR) dan Principal Component Analysis (PCA), *Pharmaceutical Sciences and Research (PSR)*, 5(2): 90–96. <https://doi.org/10.7454/psr.v5i2.4013>
- Zilhadia, Yahdiana, H., Irwandi, J., & Effionora, A., 2018, Characterization and Functional Properties of Gelatin Extracted from Goatskin, *International Food Research Journal*. 25(1): 275-281.