

Pengaruh Suhu Ekstraksi Terhadap Jurnal

Ultrasonic irradiation and the associated sonochemical and sonophysical effects are complementary techniques for driving more efficient chemical reactions and yields. Sonochemistry—the chemical effects and applications of ultrasonic waves—and sustainable (green) chemistry both aim to use less hazardous chemicals and solvents, reduce energy consumption, and increase product selectivity. A comprehensive collection of knowledge, *Handbook on Applications of Ultrasound* covers the most relevant aspects linked to and linking green chemistry practices to environmental sustainability through the uses and applications of ultrasound-mediated and ultrasound-assisted biological, biochemical, chemical, and physical processes. Chapters are presented in the areas of: Medical applications Drug and gene delivery Nanotechnology Food technology Synthetic applications and organic chemistry Anaerobic digestion Environmental contaminants degradation Polymer chemistry Industrial syntheses and processes Reactor design Electrochemical systems Combined ultrasound?microwave technologies While the concepts of sonochemistry have been known for more than 80 years, in-depth understanding of this phenomenon continues to evolve. Through a review of the current status of chemical and physical science and engineering in developing more environmentally friendly and less toxic synthetic processes, this book highlights many existing applications and the enormous potential of ultrasound technology to upgrade present industrial, agricultural, and environmental processes.

This comprehensive reference and handbook covers all aspects of ultrasound for analytical applications. Besides classical extraction techniques, it also provides an overview of ultrasound applications and devotes two chapters to proteomics and polymer technology. From the contents: * Common ultrasonic devices * Elemental speciation * On-line applications * Accelerated extraction of semivolatile and volatile organics * The ultrasonic bath vs. the ultrasonic probe * Liquid-liquid, liquid-solid and solid-liquid extraction * Solid-phase (micro)extraction * Stir bar sorptive extraction * Sonochemistry for organic and inorganic synthesis * Electrochemical applications * Applications to polymer science * Power ultrasound meets proteomics Of great interest to researchers in academia and industry, as well as analytical and natural products chemists, and those working in trace analysis.

Karaginan merupakan salah satu produk olahan rumput laut (*Eucheuma cottonii*) yang telah banyak dimanfaatkan dalam industri pangan dan nonpangan. Penggunaan karaginan dalam industri makanan salah satunya adalah sebagai penstabil pada pembuatan es krim. Sementara itu, pada industri kosmetik, penggunaan karaginan biasanya untuk produk sabun krim, sabun cair, sampo, serta produk-produk perawatan kulit. Oleh karena itu, pengolahan rumput laut menjadi karaginan terbilang memiliki prospek yang bagus untuk dikembangkan. Nah, sebenarnya bagaimana memproduksi karaginan dari rumput laut? Temukan panduannya dalam buku ini. Dalam buku ini juga dilengkapi dengan trik untuk mendapatkan rumput laut kering yang bermutu. SALAM PENEBAR SWADAYA

Industrial Gums: Polysaccharides and their Derivatives, Second Edition covers the biochemical approaches to the modification and production of natural synthetic gums. This book is organized into two main parts encompassing 31 chapters. The first part deals with natural gums, including seaweed extracts, plant exudates and extracts, seed gums, and animal extracts. Considerable chapters in this part discuss the preparation, structure, derivatives, biosynthesis, and economics of these natural gums. The second part explores the industrial production, structure, and properties of synthetic gums, such as scleroglucan, dextrans, and starch and cellulose derivatives. Scientists, research workers, and manufacturers of both natural and synthetically prepared gums will find this book invaluable.

This new edition of a well-respected reference brings together, in one place, information on the entire field of animal by-products processing and utilization. The book's contents cover both edible and non-edible products, by-products of seafood and poultry in addition to red meat, medicinal and pharmaceutical processing and utilization of animal by-products, and animal product waste disposal, processing, reduction and utilization. Particular attention has been paid to new products for the rendering industry, and to concerns over new animal diseases, which might well be transferred by feeding low-temperature rendered products to animals.

Program Kreativitas Mahasiswa merupakan salah satu upaya yang dilakukan oleh Direktorat Pembelajaran dan Kemahasiswaan Kementerian Riset Teknologi dan Pendidikan Tinggi untuk meningkatkan mutu peserta didik di Perguruan Tinggi agar kelak dapat menjadi anggota masyarakat yang memiliki kemampuan akademis dan/atau profesional yang dapat menerapkan, mengembangkan dan meyebarluaskan ilmu pengetahuan, teknologi dan/atau kesenian serta memperkaya budaya nasional. Hal ini lulusan Perguruan Tinggi dituntut untuk memiliki academic knowledge, skill of thinking, management skill, dan communication skill. Banyak alasan yang dapat kami dijadikan untuk melakukan program PKM-M ini dengan judul "Pemanfaatan Cangkang Kerang Sebagai Koagulan Alami Penjernih Air Melalui Pemberdayaan Kelompok Ibu Rumah Tangga Desa Mattirowalie" yaitu keprihatinan atas adanya kemiskinan di masyarakat, panggilan jiwa mahasiswa untuk memberdayakan komunitas tertentu, membantu masyarakat untuk mengenali dan menggunakan potensi lokal, atau meningkatkan kesadaran masyarakat untuk isu-isu penting untuk peningkatan derajat hidup masyarakat. Hasil program ini terlihat bahwa mitra sudah bisa membuat penjernih air dari cangkang kerang. Penjernih air dikemas dalam bentuk kemasan celup isi 5 mg, kemudian diluarnya dikemas lagi menggunakan pouch berisi 10 bungkus dalam bentuk teh celup. Produk penjernih ini tentu dapat membantu semua orang yang memiliki sumber air keruh khususnya warga Desa Mattirowalie.

This book examines both the primary ingredients and the processing technology for making candies. In the first section, the chemistry, structure, and physical properties of the primary ingredients are described, as are the characteristics of commercial ingredients. The second section explores the processing steps for each of the major sugar confectionery groups, while the third section covers chocolate and coatings. The manner in which ingredients function together to provide the desired texture and sensory properties of the product is analyzed, and chemical reactions and physical

changes that occur during processing are examined. Trouble shooting and common problems are also discussed in each section. Designed as a complete reference and guide, Confectionery Science and Technology provides personnel in industry with solutions to the problems concerning the manufacture of high-quality confectionery products.

Natural Products Isolation: Second Edition presents a practical overview of just how natural products can be extracted, prepared, and isolated from the source material. Maintaining the main theme and philosophy of the first edition, this second edition incorporates all the new significant developments in this field of research. The chapters are divided into four distinct sections: introduction, extraction, chromatography, and special topics. This second edition provides substantial background information for natural product researchers and will prove a useful reference guide to all of the available techniques.

Jurnal penelitian hasil hutan Keberlanjutan Pengelolaan Perikanan Era New Normal Pasca Pandemi Covid-19 Gagasan Inovasi Masa Depan Insan Cendekia Mandiri

In this second edition of Natural Food Colorants two new chapters have been added and we have taken the opportunity to revise all the other chapters. Each of the original authors have brought up to date their individual contributions, involving in several cases an expansion to the text by the addition of new material. The new chapters are on the role of biotechnology in food colorant production and on safety in natural colorants, two areas which have undergone considerable change and development in the past five years. We have also persuaded the publishers to indulge in a display of colours by including illustrations of the majority of pigments of importance to the food industry. Finally we have rearranged the order of the chapters to reflect a more logical sequence. We hope this new edition will be greeted as enthusiastically as the first. It remains for us, as editors, to thank our contributors for undertaking the revisions with such thoroughness and to thank Blackie A&P for their support and considerable patience. G. A. F. R. J. D. R. Contributors Dr G . . Brittori Department of Biochemistry, University of Liverpool, PO Box 147, Liverpool L69 3BX, UK Professor F. J. Francis Department of Food Science, College of Food and Natural Resources, University of Massachusetts, Amherst, MA 01003, USA Dr G. A. F. Hendry NERC Unit of Comparative Plant Ecology, Department of Animal and Plant Sciences, University of Sheffield, Sheffield S10 2TN, UK Mr B. S.

Buku Teks yang ditulis berjudul "Teknologi Pengawetan dan Pengolahan Hasil Perikanan", dirumuskan dari berbagai hasil riset dan tinjauan pustaka di Bidang Ilmu Teknologi Hasil Perikanan, dengan tujuan untuk meningkatkan kompetensi (pengetahuan dan keterampilan) mahasiswa di bidang pengawetan, pengolahan, diversifikasi produk, serta nilai tambah (value-added) hasil sampingan/limbah industri perikanan. Buku teks ditulis oleh Staf Dosen Jurusan Perikanan & Kelautan, Fakultas Pertanian Universitas Gadjah Mada Yogyakarta (Dr. Ir. Latif Sahubawa, M.Si & Prof. Dr. Ir. Ustadi, MP.) yang berpengalaman di Bidang Teknologi Pengolahan dan Pascapanen Hasil Perikanan. Untuk meningkatkan kualitas buku teks, materi yang disajikan direview oleh Dr. Ir. Latif Sahubawa, M.Si., serta ditelaah secara komprehensif oleh Prof. Dr. Ir. Umar Santoso, M.Sc. (Guru Besar Fakultas Teknologi Pertanian Universitas Gadjah Mada Yogyakarta). Konten buku terdiri atas 12 Bab, yakni: (1) Jenis, Potensi, Peluang Pemanfaatan Sumberdaya Perikanan; (2) Pengawetan dengan Perlakuan Pemanasan dan Pendinginan/Pembekuan; (3) Pengawetan Ikan dengan Teknik Penggaraman; (4) Pengawetan Ikan dengan Teknik Pengasapan; (5) Pengawetan Ikan dengan Teknik Pengalengan; (6) Pengawetan Ikan dengan Teknik Fermentasi dan Pemandangan; (7) Teknologi Pengolahan Udang Beku Mutu Ekspor; (8) Proses Pengalengan Mangut Lele dan Gulai Tuna; (9) Teknologi Pengolahan Surimi Ikan; (10) Ekstraksi Alginat dan Karaginan dari Rumput laut; (11) Teknik Pengolahan Kolagen dan Gelatin Kulit Ikan; dan (12) Teknologi Pengolahan Kitin dan Kitosan. Khalayak sasaran pengguna buku teks, antara lain: Siswa SMK Perikanan dan Kelautan, Akademisi (mahasiswa dan dosen) Fakultas Perikanan & Kelautan, Birokrat di Bidang Perikanan dan Kelautan, Pengambil Kebijakan di Bidang Perikanan dan Kelautan, Asosiasi Pengolahan Hasil Perikanan, Pebisnis Kuliner & Jasaboga, serta Legislator di Bidang Ketahanan Pangan & Pembangunan Kelautan/Perikanan.

As the first book to address the occurrence of carotenoid esters in foods and methods of measurement, this book provides one source to researchers in food science, nutrition and the food industry.

British orientat

Flavor is unquestionably one of the most extremely secretive one-reluctant to disclose anything that might be of value to a important attributes of the food we eat. competitor. Thus, little information about Man does not eat simply to live but even the activities of the flavor industry itself is more so lives to eat. Take away the pleasure of food and life becomes relatively mundane. available to the public. There now is a substantial body of liter The goal of the original Source Book of ature dealing with food flavor. The "golden Flavors, written by Henry Heath, was to years" of flavor research in the United States bring together in one volume as much of the were the 1960s and 70s. Numerous academic worldwide data and facts and as many flavor and government institutions had strong related subjects (e. g. , food colors) as was flavor programs and money was readily possible. Henry Heath added a wealth of available for flavor research. In the 1980s personal information on how the industry and 90s, research funding has become diffi accomplishes its various activities, which cult to obtain, particularly in an esthetic had never been published in any other liter area such as food flavor. The number of ature. It has been the intent of this author to research groups focusing on food flavor has update and build upon the original work of declined in the United States. Fortunately, Henry Heath.

Buku ini berisi kajian terhadap material katalis, meliputi: sejarah perkembangan, klasifikasi, dan karakterisasi material katalis secara umum; konsep reaksi perengkahan termal, katalitik, hidorengkah, dan hidroisomerisasi; material katalis homogen dan heterogen; serta material fotokatalis. Material katalis homogen yang diulas dalam buku ini, meliputi: silika, alumina, silika-alumina, zeolit, clay (lempung), dan MCM-41. Katalis heterogen diwakili oleh zeolit teremban logam dan clay (lempung) terpillar dan teremban logam. Titanium oksida dan modifikasinya dijelaskan sebagai material fotokatalis. Kajian hasil-hasil penelitian penulis dan kelompok risetnya banyak dipaparkan dalam buku ini terkait sintesis dan preparasi material katalis serta aplikasinya. Karakter katalis merupakan fenomena yang dibahas secara mendalam dari hasil-hasil penelitian. Prof. Dra. Wega Trisunaryanti, M.Si., Ph.D.Eng., lahir di Kupang, NTT, 28 Oktober 1963.

Pendidikan formal dimulai dari SD Negeri Oetete II Kupang tahun 1969–1974 dan di SD Negeri Taman Maluku II, Semarang (1975), dilanjutkan ke SMP Negeri II Semarang (1976–1979), dilanjutkan ke SMA Negeri I Semarang (1979–1980) dan SMA Negeri I Makassar (1980–1982). Pendidikan tinggi dimulai dari program S-1 (1982–1986) dan S-2 (1990–1992) di Jurusan Kimia, Fakultas MIPA, UGM, dan S-3 di Department of Applied Chemistry, Faculty of Engineering, Osaka University, Jepang (1994–1997). Tahun 1988 (CPNS Maret 1988) menjadi staf pendidik di Laboratorium Kimia Fisika, Jurusan Kimia, Fakultas MIPA, UGM, sampai sekarang. Konsisten menekuni bidang minat penelitian Material, khususnya Katalis dan Adsorben (clay, zeolit, silika, alumina, karbon, MCM-41) untuk proses produksi bahan bakar. Aktif memublikasikan hasil penelitiannya pada seminar dan jurnal nasional maupun internasional. Beberapa hasil penelitian bersama kelompok risetnya terkait Material Katalis yang sebagian besar belum dipublikasikan ditulis di dalam buku ini. [UGM Press, UGM, Gadjah Mada University Press]

This overview of diffusion and separation processes brings unsurpassed, engaging clarity to this complex topic. Diffusion

is a key part of the undergraduate chemical engineering curriculum and at the core of understanding chemical purification and reaction engineering. This spontaneous mixing process is also central to our daily lives, with importance in phenomena as diverse as the dispersal of pollutants to digestion in the small intestine. For students, Diffusion goes from the basics of mass transfer and diffusion itself, with strong support through worked examples and a range of student questions. It also takes the reader right through to the cutting edge of our understanding, and the new examples in this third edition will appeal to professional scientists and engineers. Retaining the trademark enthusiastic style, the broad coverage now extends to biology and medicine.

Microbial production: From genome design to cell surface engineering affords a comprehensive review of novel technology and approaches being implemented for manufacturing microorganisms, written by specialists in both academia and industry. This book is divided into three sections: the first includes technology for improvement of fermentation strains and many supporting technologies and information; the second examines novel technology useful for analysis of cell activities, analyzing gene function, and designing genomes of producer strains; and finally, a discussion of the practical application of the techniques and success case studies in many fields of bio-production, such as microbiological production, pharmaceuticals, chemicals, foods and cosmetics.

TJI (The Java Institute) adalah sebuah Pusat Studi yang bernaung di bawah LPPM (Lembaga Penelitian dan Pengabdian Masyarakat) di Universitas Katolik Soegijapranata di Semarang yang memiliki perhatian atas studi dan kajian tentang Pulau Jawa. Salah satu perhatiannya adalah untuk produk tradisional herbal dari Indonesia seperti rempah-rempah yang banyak terdapat di Pulau Jawa. Buku ini memuat makalah-makalah yang dipresentasikan dan didiskusikan oleh para praktisi dan akademisi pada acara Webinar Nasional dengan tema: "Herbal untuk Kalangan Muda". Semoga bermanfaat bagi pembaca.

First Published in 1982, this three-volume set explores the value of hydrocolloids in food. Carefully compiled and filled with a vast repertoire of notes, diagrams, and references this book serves as a useful reference for dieticians and other practitioners in their respective fields.

Anderson and Whitcomb pick up where they left off in DOE Simplified with RSM Simplified -- a practical tool for design of experiments that anyone with a minimum of technical training can understand and appreciate. Their approach is simple and fun for those who desire knowledge on response surface methods but are put off by the academic nature of other books on the topic. RSM Simplified keeps formulas to a minimum and makes liberal use of figures, charts, graphs, and checklists. It offers many relevant examples with amusing sidebars and do-it-yourself exercises that will lead readers to the peak potential for their product quality and process efficiency.

Ultrasound is an emerging technology that has been widely explored in food science and technology since the late 1990s. The book is divided into three main areas. Chapters 1 to 5 focus on the basic principles of ultrasound and how the technology works on microbial cells, enzymes, and the chemistry behind the process. Chapters 6 to 15 cover the application of ultrasound in specific food products and processes, discussing changes on food quality and presenting some innovations in food ingredients and enhancement of unit operations. Finally, Chapters 16 to 20 present some topics about manufacture of ultrasound equipment and simulation of the process, the use of the technology to treat food industry wastewater, and an industry perspective. The laws and regulations concerning emerging technologies, such as ultrasound, are also discussed, including the new Food Safety Modernization Act. Provides a clear and comprehensive panorama of ultrasound technology Contains updated research behind this technology Brings the current tested product and future uses Explores potential future use within the food industry

Kumpulan Riset dan Inovasi Anak Bangsa di Bidang Sains dan Teknologi | Diseleksi dari Kegiatan Kompe PENULIS: Warung Sains Teknologi (Warstek.com) Ukuran : 14 x 21 cm ISBN : 978-623-270-097-0 Terbit : Mei 2020 www.guepedia.com Sinopsis: "Remember, great power comes great responsibility" "Ingat, kekuatan yang besar mendatangkan tanggung jawab yang juga besar" Pesan Paman Ben kepada Peter Parker dalam Film Spiderman. Seandainya kita semua sebagai pemuda menyadari hakikat pesan yang disampaikan paman Ben, tentu cita-cita Indonesia sebagai negara yang maju, sejahtera, dan berkelimpahan bukan lagi omong kosong. Kita semua tahu bahwa Indonesia adalah negara yang sangat kaya, bahkan slogan "Indonesia negara kaya" sudah menjadi doktrin sejak SD. Bahkan band legendaris Koes Plus juga membuat lagu yang salah satu liriknya adalah "Orang bilang tanah kita tanah surga, Tongkat kayu dan batu jadi tanaman". Kekayaan-kekayaan tersebut tentu saja merupakan kekuatan yang sangat besar, maka seharusnya juga mendatangkan tanggung jawab yang sangat besar, bukannya melenakan. Tanggung jawab tersebut tentu saja adalah tanggung jawab untuk mengelola kekayaan tersebut sebaik mungkin agar dapat menyejahterakan seluruh kehidupan rakyat Indonesia. Mengelola dengan memberinya nilai tambah dan mengelola tanpa merusak alam, dua hal yang membutuhkan keilmuan tinggi. Namun bukan berarti tidak mungkin. Bagi pelajar dan pemuda, tanggung jawab tersebut dapat dimulai dengan belajar bersungguh-sungguh dan berkarya secara nyata melalui penelitian untuk mengelola kekayaan Indonesia. Pada buku ini, penelitian-penelitian mengelola kekayaan Indonesia akan dipaparkan dalam bahasa yang mudah dimengerti, seperti mengenai penelitian tentang minyak kayu putih yang merupakan tanaman asli Indonesia, penelitian tentang keragaman genetik burung puyuh di Indonesia, umbi garut sebagai prebiotik, getah angkana sebagai obat luka, daun Ketapang sebagai perekat resin, dan penelitian-penelitian menarik lainnya yang dilakukan sivitas akademika Indonesia yang dapat menjadi sumber ide penelitian. Berbagai hasil penelitian yang dipaparkan di sini diharapkan dapat dikembangkan lebih jauh oleh pembaca agar menjadi lebih sempurna dan lebih bermanfaat bagi masyarakat Indonesia. www.guepedia.com Email : guepedia@gmail.com WA di 081287602508 Happy shopping & reading Enjoy your day, guys

This book offers a comprehensive introduction to the technological applications of these fascinating materials. It introduces sources, structures, properties, and food uses, and describes gums in non-food areas, their applications and their multi-disciplinary contribution to these fields, as well as examples of their uses.

Prosiding ini memuat sejumlah abstrak dan makalah yang disajikan dalam Celebes International Conference on Diversity of Wallacea's Line (CICDWL 2015). Mengusung tema "Sustainable Management of Geological, Biological, and Cultural Diversities of Wallacea's Line toward A Millennium Era" seminar ini diselenggarakan di Kendari pada 8-10 Mei 2015.

Indonesia memiliki potensi hasil bumi rempah-rempah yang berlimpah. Rempah-rempah tersebut dapat dimanfaatkan sebagai bumbu masakan atau bahan baku pemberi aroma produk pangan. Rempah-rempah mengandung komponen aktif yang menjadikan makanan Indonesia mempunyai ciri khas karena kandungan oleoresin dan minyak atsiri yang dimiliki. Oleoresin yang terkandung di dalam rempah-

rempah tersebut dapat digunakan lebih lanjut sebagai komponen penguat rasa dan aroma pada berbagai produk pangan, antara lain permen, cookies, es krim atau digunakan sebagai bumbu masakan.

Chemical reaction engineering is concerned with the exploitation of chemical reactions on a commercial scale. Its goal is the successful design and operation of chemical reactors. This text emphasizes qualitative arguments, simple design methods, graphical procedures, and frequent comparison of capabilities of the major reactor types. Simple ideas are treated first, and are then extended to the more complex. The second edition of the Food Processing Handbook presents a comprehensive review of technologies, procedures and innovations in food processing, stressing topics vital to the food industry today and pinpointing the trends in future research and development. Focusing on the technology involved, this handbook describes the principles and the equipment used as well as the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation. In so doing, the text covers in detail such techniques as post-harvest handling, thermal processing, evaporation and dehydration, freezing, irradiation, high-pressure processing, emerging technologies and packaging. Separation and conversion operations widely used in the food industry are also covered as are the processes of baking, extrusion and frying. In addition, it addresses current concerns about the safety of processed foods (including HACCP systems, traceability and hygienic design of plant) and control of food processes, as well as the impact of processing on the environment, water and waste treatment, lean manufacturing and the roles of nanotechnology and fermentation in food processing. This two-volume set is a must-have for scientists and engineers involved in food manufacture, research and development in both industry and academia, as well as students of food-related topics at undergraduate and postgraduate levels. From Reviews on the First Edition: "This work should become a standard text for students of food technology, and is worthy of a place on the bookshelf of anybody involved in the production of foods." *Journal of Dairy Technology*, August 2008 "This work will serve well as an excellent course resource or reference as it has well-written explanations for those new to the field and detailed equations for those needing greater depth." *CHOICE*, September 2006

Segala puji dan syukur kami panjatkan selalu kepada Tuhan Yang Maha Esa atas rahmat, taufiq, dan hidayah yang sudah diberikan sehingga kami bisa menyelesaikan buku yang berjudul Mengenal si Cantik Bit dan Manfaatnya. Buku ini merupakan sebuah upaya berbagi pengetahuan yang berasal dari hasil penelitian yang terus-menerus ingin disempurnakan. Buku ini akan memberikan informasi secara lengkap mengenai manfaat buah bit dari segi kesehatan maupun nonkesehatan serta resep makanan sehat berbahan dasar buah bit. Kami sadar bahwa penulisan buku ini bukan merupakan buah hasil kerja keras kami sendiri. Ada banyak pihak yang sudah berjasa dalam membantu kami dalam menyelesaikan buku ini, seperti pengambilan data, pemilihan contoh, dan lain-lain. Maka dari itu, kami mengucapkan banyak terima kasih kepada semua pihak yang telah membantu memberikan wawasan dan bimbingan kepada kami sebelum maupun ketika menulis buku panduan ini. Masukan yang membangun sangat diharapkan sebagai upaya menyempurnakan buku ini. Maka dari itu, kami meminta dukungan, kritik, dan saran dari para pembaca untuk perbaikan buku ini di masa yang akan datang.

The only comprehensive reference on this popular and rapidly developing technique provides a detailed overview, ranging from fundamentals to applications, including a section on the evaluation of GC-MS analyses. As such, it covers all aspects, including the theory and principles, as well as a broad range of real-life examples taken from laboratories in environmental, food, pharmaceutical and clinical analysis. It also features a glossary of approximately 300 terms and a substance index that facilitates finding a specific application. For this new edition the work has been now extended to two volumes, reflecting the latest developments in the technique and related instrumentation, while also incorporating several new examples of applications in many fields. The first two editions were very well received, making this handbook a must-have in all analytical laboratories using GC-MS.

Ginger: The Genus *Zingiber* is the first comprehensive volume on ginger. Valued as a spice and medicinal plant from ancient times both in India and China, ginger is now used universally as a versatile spice and in traditional medicine as well as in modern medicine. This book covers all aspects of ginger, including botany, crop improvement, chemistry, biotechnology, production technology in the major producing countries, diseases, pests, and harvesting. It also explores processing, products, economics and marketing, pharmacology, medicinal applications, and uses as a spice and flavoring. Experts in the areas of genetic resources, botany, crop improvement, and biotechnology of ginger give an in-depth analysis of these key aspects, and each chapter concludes with an extensive bibliography.

Sejak awal tahun 2020 sampai saat ini kondisi pasar komoditas perikanan dunia mengalami guncangan yang disebabkan pandemi Covid-19. Pada triwulan 1 tahun 2020, banyak negara yang terjangkit wabah Covid-19 memberlakukan kebijakan lockdown guna membatasi pergerakan penduduk dari dan ke negaranya. Bahkan banyak negara yang melarang penduduknya untuk melakukan aktivitas di negaranya guna menghentikan laju penyebaran wabah Covid-19. Salah satu dampaknya terhadap sosial ekonomi nelayan, pembudidaya dan pelaku usaha perikanan. Permintaan komoditas perikanan menurun. Kebijakan penanganan pandemi Covid-19 berpotensi mengubah rantai pasokan produk perikanan, dari produk perikanan tangkap dan budidaya hingga pola distribusi dan pemasaran. Pemerintah terus mendorong kebijakan untuk meningkatkan daya serap ikan-ikan hasil produksi para nelayan dan pembudidaya ikan nasional. Perlu inovasi seperti pembinaan teknologi bagi para nelayan dan pembudidaya ikan/rumput laut/garam, keamanan pangan produk serta pengembangan usaha produk olahan baru. Buku ini berisikan gagasan inovasi masa depan dengan tema Keberlanjutan Pengelolaan Perikanan Era New Normal Pasca Pandemi Covid-19. Adapun paparannya tentang: Resiliensi Ekonomi Perikanan di Masa Pandemi Covid-19; Penerapan Sertifikasi Halal Produk Perikanan: Peluang Lapangan Kerja di Era New Normal; Dampak Covid-19 Terhadap Sumberdaya dan Kesehatan Laut; Analisis Dampak Covid-19 Terhadap Aktivitas Nelayan Maluku Utara; Dampak Covid-19 dan Rekomendasi Terhadap Perikanan Tangkap Tradisional dan Budidaya di Indonesia; Ketahanan Pangan dalam Perspektif Kelautan Perikanan Sebagai Strategi Pemenuhan Kebutuhan Protein di Masa Pandemi Covid; Pengelolaan Komoditas Garam yang Berkelanjutan: Sebuah Tinjauan Historiografis; Potensi Nanomaterial Basis Perikanan Kelautan Untuk Ketahanan Pangan Berkelanjutan (Inovasi Edible Film Berkomposit); Kearifan Lokal dari Olele: Tinjauan Pustaka Pengembangan Budaya Maritim di Gorontalo; Penguatan Kelembagaan Masyarakat Pesisir dalam peningkatan Ekonomi di Kawasan Teluk Tomini; Potret Rantai Pasok (Supply Chain) Produk Perikanan di Pasar Tradisional Kota Bandung pada Masa Pandemi Covid-19; Peningkatan Daya Saing Produk Perikanan Melalui Pendekatan Keamanan Pangan; Penentuan Komoditas Unggulan Wilayah Sub-Sektor Perikanan di Kabupaten Pohuwato; Pengembangan Industri Rumput Laut Masa Covid-19; Edible Film dari Rumput Laut *Gracilaria*; dan Pengembangan Produk Perikanan Peluang Usaha Baru Pasca Pandemi Covid-19.

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