

## REFERENCES

- Aanisah, N., Wardhana, Y. W., Chaerunisa, A. Y., & Budiman, A. (2022). Review on modification of glucomannan as an excipient in solid dosage forms. *Polymers*, 14(13), 2550. <https://doi.org/10.3390/polym14132550>
- Affandi, D. R., Purnama, E., Yudhistira, B., & Sanjaya, A. P. (2019). Chemical, textural, and sensory properties of eastern little tuna fish ball (*Euthynnus affinis*) with rice bran flour (*Oryza sativa*) substitution. *IOP Conference Series: Materials Science and Engineering*, 633(1), 012051. <https://doi.org/10.1088/1757-899x/633/1/012051>
- Alcorta, A., Porta, A., Tárrega, A., Alvarez, M. D., & Vaquero, M. P. (2021). Foods for plant-based diets: Challenges and innovations. *Foods*, 10(2), 293. <https://doi.org/10.3390/foods10020293>
- Alexi, N., Nanou, E., Lazo, O., Guerrero, L., Grigorakis, K., & Byrne, D. V. (2018). Check-all-that-apply (CATA) with semi-trained assessors: Sensory profiles closer to descriptive analysis or consumer elicited data? *Food Quality and Preference*, 64, 11–20. <https://doi.org/10.1016/j.foodqual.2017.10.009>
- Almeida, C., Karadzic, V., & Vaz, S. (2015). The Seafood Market in Portugal: Driving Forces and Consequences. *Marine Policy*, 61, 87–94. <https://doi.org/10.1016/j.marpol.2015.07.012>
- Aryee, A. N. A., Agyei, D., & Udenigwe, C. C. (2018). Impact of processing on the chemistry and functionality of Food Proteins. *Proteins in Food Processing*, 27–45. <https://doi.org/10.1016/b978-0-08-100722-8.00003-6>
- Asikin, A. N., Kusumaningrum, I., & Hidayat, T. (2020). Characteristics of fishball on various concentration of carrageenan from different harvest time of *Kappaphycus alvarezii*.

*Asian Journal of Pharmaceutical and Clinical Research*, 63–66.

<https://doi.org/10.22159/ajpcr.2020.v13i6.37196>

- Behera, S. S., & Ray, R. C. (2016). Konjac Glucomannan, a promising polysaccharide of Amorphophallus Konjac K. Koch in health care. *International Journal of Biological Macromolecules*, 92, 942–956. <https://doi.org/10.1016/j.ijbiomac.2016.07.098>
- Boziaris, I. S. (2014). *Seafood Processing: Technology, quality and safety*. Wiley Blackwell.
- Chailangka, A., Seesuriyachan, P., Wangtueai, S., Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S. R., Leksawasdi, N., Barba, F. J., & Phimolsiripol, Y. (2022). Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. *Food Chemistry*, 395, 133594. <https://doi.org/10.1016/j.foodchem.2022.133594>
- Chen, C. (2019). Relationship between water activity and moisture content in Floral Honey. *Foods*, 8(1), 30. <https://doi.org/10.3390/foods8010030>
- Chiang, J. H., Loveday, S. M., Hardacre, A. K., & Parker, M. E. (2019). Effects of soy protein to wheat gluten ratio on the physicochemical properties of extruded meat analogues. *Food Structure*, 19, 100102. <https://doi.org/10.1016/j.foostr.2018.11.002>
- Cognitive Market Research. (2023, March 30). *Fish Balls Market Report 2023 (Global Edition)*.
- Retrieved April 4, 2023, from  
<https://www.cognitivemarketresearch.com/fish-balls-market-report>
- Dai, S., Jiang, F., Shah, N. P., & Corke, H. (2019). Functional and pizza bake properties of mozzarella cheese made with Konjac Glucomannan as a fat replacer. *Food Hydrocolloids*, 92, 125–134. <https://doi.org/10.1016/j.foodhyd.2019.01.045>
- FDA. (n.d.). *Water activity (AW) in foods*. U.S. Food and Drug Administration. Retrieved March 23, 2023, from

[https://www.fda.gov/inspections-compliance-enforcement-and-criminal-investigations/inspection-technical-guides/water-activity-aw-foods#:~:text=The%20water%20activity%20increases%20with,activity%20expressed%20as%20a%20decimal.](https://www.fda.gov/inspections-compliance-enforcement-and-criminal-investigations/inspection-technical-guides/water-activity-aw-foods#:~:text=The%20water%20activity%20increases%20with,activity%20expressed%20as%20a%20decimal)

Fiorentini, M., Kinchla, A. J., & Nolden, A. A. (2020). Role of sensory evaluation in consumer acceptance of plant-based meat analogs and meat extenders: A scoping review. *Foods*, 9(9), 1334. <https://doi.org/10.3390/foods9091334>

FOOD & AGRICULTURE ORG. (2022). *State of World Fisheries and Aquaculture 2022: Towards blue transformation*.

Guillen, J., Natale, F., Carvalho, N., Casey, J., Hofherr, J., Druon, J.-N., Fiore, G., Gibin, M., Zanzi, A., & Martinsohn, J. T. (2018). Global Seafood Consumption Footprint. *Ambio*, 48(2), 111–122. <https://doi.org/10.1007/s13280-018-1060-9>

Herawati, E. R., Ariani, D., Khasanah, Y., Nurhayati, R., Kurniadi, M., Indrianingsih, A., Laila, U., Februanata, N., & Juligani, B. (2021). The effect of moringa oleifera leaves addition on the characteristic of Tuna (*Thunnus albacares*) fishball. *IOP Conference Series: Earth and Environmental Science*, 934(1), 012090. <https://doi.org/10.1088/1755-1315/934/1/012090>

Herranz, B., Solo-De-Zaldivar, B., & Borderias, A. J. (2013). Obtaining a restructured seafood product from non-functional fish muscle by Glucomannan addition: First steps. *Journal of Aquatic Food Product Technology*, 22(2), 201–208.

<https://doi.org/10.1080/10498850.2011.632114>

Herranz, B., Tovar, C. A., Solo-de-Zaldívar, B., & Borderias, A. J. (2012). Effect of alkalis on Konjac Glucomannan gels for use as potential gelling agents in restructured Seafood Products. *Food Hydrocolloids*, 27(1), 145–153. <https://doi.org/10.1016/j.foodhyd.2011.08.003>

- Huda, N., Shen, Y. H., Huey, Y. L., & Dewi, R. S. (2010). Ingredients, proximate composition, colour and textural properties of commercial Malaysian fish balls. *Pakistan Journal of Nutrition*, 9(12), 1183–1186. <https://doi.org/10.3923/pjn.2010.1183.1186>
- Huda, N., Shen, Y. H., Huey, Y. L., Ahmad, R., & Mardiah, A. (2009). Evaluation of physico-chemical properties of Malaysian commercial beef meatballs. *American Journal of Food Technology*, 5(1), 13–21. <https://doi.org/10.3923/ajft.2010.13.21>
- Jaya, I. B. M. S., Jaiyen, T., Moe, N. K. T., Panha, T., Sengkapkeo, V., Soliven, B. B., Sulit, V. T., & Chumchuen. (2019). *Safeguarding the Niche for Southeast Asian Fish and Fishery Products in the World Market*, 17, 2–11.
- Jayasekara, C., Mendis, E., & Kim, S. K. (2020). Seafood in the human diet for Better Nutrition and Health. *Encyclopedia of Marine Biotechnology*, 2939–2959. <https://doi.org/10.1002/9781119143802.ch131>
- Jensen, S., Ólafsdóttir, A., Einarsdóttir, B., Hreggviðsson, G. Ó., Guðmundsson, H., Jónsdóttir, L. B., Friðjónsson, Ó. H., & Jónsdóttir, R. (2022). New wave of flavours – on new ways of developing and processing seaweed flavours. *International Journal of Gastronomy and Food Science*, 29, 100566. <https://doi.org/10.1016/j.ijgfs.2022.100566>
- Jia, C., Cao, D., Ji, S., Lin, W., Zhang, X., & Muhoza, B. (2020). Whey protein isolate conjugated with xylo-oligosaccharides via Maillard reaction: Characterization, antioxidant capacity, and application for lycopene microencapsulation. *LWT*, 118, 108837. <https://doi.org/10.1016/j.lwt.2019.108837>
- Jimenez-Colmenero, F., Cofrades, S., Herrero, A. M., Solas, M. T., & Ruiz-Capillas, C. (2013). Konjac gel for use as potential fat analogue for healthier meat product development: Effect of chilled and Frozen Storage. *Food Hydrocolloids*, 30(1), 351–357. <https://doi.org/10.1016/j.foodhyd.2012.06.015>

Kasiramar, G. (2018). *Significant Role of Soxhlet Extraction Process in Phytochemical Research*, 7(1), 43–47.

Kazir, M., & Livney, Y. D. (2021). Plant-based seafood analogs. *Molecules*, 26(6), 1559.

<https://doi.org/10.3390/molecules26061559>

Kim, W., Wang, Y., & Selomulya, C. (2020). Dairy and plant proteins as natural food emulsifiers. *Trends in Food Science & Technology*, 105, 261–272.

<https://doi.org/10.1016/j.tifs.2020.09.012>

Knipe, L. (2003). Emulsifiers | phosphates as meat emulsion stabilizers. *Encyclopedia of Food Sciences and Nutrition*, 2077–2080.

<https://doi.org/10.1016/b0-12-227055-x/00402-8>

Korbel, E., Attal, E.-H., Grabulos, J., Lluberas, E., Durand, N., Morel, G., Goli, T., & Brat, P. (2013). Impact of temperature and water activity on enzymatic and non-enzymatic reactions in reconstituted dried mango model system. *European Food Research and Technology*, 237(1), 39–46. <https://doi.org/10.1007/s00217-013-2026-6>

Kumar, P., Chatli, M. K., Mehta, N., Singh, P., Malav, O. P., & Verma, A. K. (2016). Meat analogues: Health promising sustainable meat substitutes. *Critical Reviews in Food Science and Nutrition*, 57(5), 923–932.

<https://doi.org/10.1080/10408398.2014.939739>

Kumar, Y. (2019). Development of low-fat/reduced-fat processed meat products using fat replacers and analogues. *Food Reviews International*, 37(3), 296–312.

<https://doi.org/10.1080/87559129.2019.1704001>

Kurniasari, R. Y., Affandi, D. R., Yudhistira, B., & Sanjaya, A. P. (2019). Textural and sensory properties of little tuna fish balls (*Euthynnus affinis*) arrowroot flour substitutions (*Maranta Arundinacea* Linn.) added with sodium tripolyphosphate. *IOP Conference*

*Series: Materials Science and Engineering*, 633(1), 012050.

<https://doi.org/10.1088/1757-899x/633/1/012050>

Kyriakopoulou, K., Keppler, J. K., & van der Goot, A. J. (2021). Functionality of ingredients and additives in plant-based meat analogues. *Foods*, 10(3), 600.

<https://doi.org/10.3390/foods10030600>

Lacour, C., Seconda, L., Allès, B., Hercberg, S., Langevin, B., Pointereau, P., Lairon, D., Baudry, J., & Kesse-Guyot, E. (2018). Environmental impacts of plant-based diets: How does organic food consumption contribute to environmental sustainability? *Frontiers in Nutrition*, 5. <https://doi.org/10.3389/fnut.2018.00008>

Lawless, H. T., & Heymann, H. (2010). Introduction. *Sensory evaluation of food: Principles and practices* (Second, pp. 1–17). Springer.

Li, J., Wang, Y., Jin, W., Zhou, B., & Li, B. (2014). Application of micronized Konjac gel for fat analogue in Mayonnaise. *Food Hydrocolloids*, 35, 375–382.

<https://doi.org/10.1016/j.foodhyd.2013.06.010>

Listrat, A., Lebret, B., Louveau, I., Astruc, T., Bonnet, M., Lefaucheur, L., Picard, B., & Bugeon, J. (2016). How muscle structure and composition influence meat and flesh quality. *The Scientific World Journal*, 2016, 1–14. <https://doi.org/10.1155/2016/3182746>

Liu, J., Fang, C., Xu, X., Su, Q., Zhao, P., & Ding, Y. (2019). Structural changes of silver carp myosin glycated with Konjac oligo-glucomannan: Effects of deacetylation. *Food Hydrocolloids*, 91, 275–282. <https://doi.org/10.1016/j.foodhyd.2019.01.038>

Luo, Y., & Hu, Q. (2017). Food-derived biopolymers for nutrient delivery. *Nutrient Delivery*, 251–291. <https://doi.org/10.1016/b978-0-12-804304-2.00007-x>

Malhotra, A., & Coupland, J. N. (2004). The effect of surfactants on the solubility, zeta potential, and viscosity of soy protein isolates. *Food Hydrocolloids*, 18(1), 101–108.  
[https://doi.org/10.1016/s0268-005x\(03\)00047-x](https://doi.org/10.1016/s0268-005x(03)00047-x)

Maltini, E., Torreggiani, D., Venir, E., & Bertolo, G. (2003). Water activity and the preservation of Plant Foods. *Food Chemistry*, 82(1), 79–86.  
[https://doi.org/10.1016/s0308-8146\(02\)00581-2](https://doi.org/10.1016/s0308-8146(02)00581-2)

Markowicz, D., Monaro, E., Siguemoto, E., & Sefor, M. (2012). Maillard reaction products in Processed Food: Pros and Cons. *Food Industrial Processes - Methods and Equipment*.  
<https://doi.org/10.5772/31925>

Marwaha, N., Beveridge, M. C., & Phillips, M. J. (2022). FAD, food, or feed: Alternative Seafood and its contribution to Food Systems. *Frontiers in Sustainable Food Systems*, 6. <https://doi.org/10.3389/fsufs.2022.750253>

Mauer, L. J., & Bradley, R. L. (2017). Moisture and total solids analysis. *Food Science Text Series*, 257–286. [https://doi.org/10.1007/978-3-319-45776-5\\_15](https://doi.org/10.1007/978-3-319-45776-5_15)

Meng, X., Wu, D., Zhang, Z., Wang, H., Wu, P., Xu, Z., Gao, Z., Mintah, B. K., & Dabbour, M. (2022). An overview of factors affecting the quality of beef meatballs: Processing and preservation. *Food Science & Nutrition*, 10(6), 1961–1974.  
<https://doi.org/10.1002/fsn3.2812>

Mirmoghtadaie, L., Shojaee Aliabadi, S., & Hosseini, S. M. (2016). Recent approaches in physical modification of protein functionality. *Food Chemistry*, 199, 619–627.  
<https://doi.org/10.1016/j.foodchem.2015.12.067>

Moreno, H. M., Carballo, J., & Borderías, A. J. (2008). Influence of alginate and microbial transglutaminase as binding ingredients on restructured fish muscle processed at low

temperature. *Journal of the Science of Food and Agriculture*, 88(9), 1529–1536.

<https://doi.org/10.1002/jsfa.3245>

Murata, M. (2020). Browning and pigmentation in food through the Maillard reaction.

*Glycoconjugate Journal*, 38(3), 283–292.

<https://doi.org/10.1007/s10719-020-09943-x>

Musial, J., Krakowiak, R., Mlynarczyk, D. T., Goslinski, T., & Stanisz, B. J. (2020). Titanium dioxide nanoparticles in food and personal care products—what do we know about their safety? *Nanomaterials*, 10(6), 1110. <https://doi.org/10.3390/nano10061110>

Nadathur, S. R., D., W. J. P., & Scanlin, L. (2017). *Sustainable protein sources*. Academic Press in an imprint of Elsevier.

Neacsu, M., McBey, D., & Johnstone, A. M. (2017). Meat reduction and plant-based food.

*Sustainable Protein Sources*, 359–375.

<https://doi.org/10.1016/b978-0-12-802778-3.00022-6>

Nielsen, S. S. (2019). Proximate assays in food analysis. *Encyclopedia of Analytical Chemistry*.

<https://doi.org/10.1002/9780470027318.a1024>

Ningtyas, D. W., Tam, B., Bhandari, B., & Prakash, S. (2021). Effect of different types and concentrations of fat on the physico-chemical properties of soy protein isolate gel.

*Food Hydrocolloids*, 111, 106226. <https://doi.org/10.1016/j.foodhyd.2020.106226>

Nishinari, K., Fang, Y., Guo, S., & Phillips, G. O. (2014). Soy proteins: A review on composition, aggregation and emulsification. *Food Hydrocolloids*, 39, 301–318.

<https://doi.org/10.1016/j.foodhyd.2014.01.013>

Nooshkam, M., Varidi, M., Zareie, Z., & Alkobeisi, F. (2023). Behavior of protein-polysaccharide conjugate-stabilized food emulsions under various

destabilization conditions. *Food Chemistry*: X, 18, 100725.

<https://doi.org/10.1016/j.foodchx.2023.100725>

O'Mahony, J. A., Drapala, K. P., Mulcahy, E. M., & Mulvihill, D. M. (2019). Whey protein-carbohydrate conjugates. *Whey Proteins*, 249–280.

<https://doi.org/10.1016/b978-0-12-812124-5.00008-4>

O'Flynn, T. D., Hogan, S. A., Daly, D. F., O'Mahony, J. A., & McCarthy, N. A. (2021). Rheological and solubility properties of soy protein isolate. *Molecules*, 26(10), 3015.

<https://doi.org/10.3390/molecules26103015>

Pavani, P., Kumar, K., Rani, A., Venkatesu, P., & Lee, M.-J. (2021). The influence of sodium phosphate buffer on the stability of various proteins: Insights into protein-buffer interactions. *Journal of Molecular Liquids*, 331, 115753.

<https://doi.org/10.1016/j.molliq.2021.115753>

Peñalver, R., Lorenzo, J. M., Ros, G., Amarowicz, R., Pateiro, M., & Nieto, G. (2020). Seaweeds as a functional ingredient for a healthy diet. *Marine Drugs*, 18(6), 301.

<https://doi.org/10.3390/md18060301>

Profeta, A., Baune, M.-C., Smetana, S., Bornkessel, S., Broucke, K., Van Royen, G., Enneking, U., Weiss, J., Heinz, V., Hieke, S., & Terjung, N. (2021). Preferences of German consumers for meat products blended with plant-based proteins. *Sustainability*, 13(2), 650. <https://doi.org/10.3390/su13020650>

Rabbani, N., Al-Motawa, M., & Thornalley, P. J. (2020). Protein glycation in plants—an under-researched field with much still to discover. *International Journal of Molecular Sciences*, 21(11), 3942. <https://doi.org/10.3390/ijms21113942>

Rajchasom, S., Bailey, D. G., Paterson, A. H. J., & Bronlund, J. E. (2012). *Chemeca 2012: Quality of Life Through Chemical Engineering: The Museum of New Zealand, Te Papa Tongarewa, Wellington, New Zealand, 23-26 September 2012*. Engineers Australia.

Ran, X., Lou, X., Zheng, H., Gu, Q., & Yang, H. (2022a). Improving the texture and rheological qualities of a plant-based fishball analogue by using Konjac Glucomannan to enhance crosslinks with soy protein. *Innovative Food Science & Emerging Technologies*, 75, 102910. <https://doi.org/10.1016/j.ifset.2021.102910>

Ran, X., Yang, Z., Chen, Y., & Yang, H. (2022b). Konjac glucomannan decreases metabolite release of a plant-based fishball analogue during in vitro digestion by affecting amino acid and carbohydrate metabolic pathways. *Food Hydrocolloids*, 129, 107623. <https://doi.org/10.1016/j.foodhyd.2022.107623>

RomanIELLO, R., Leone, A., & Peri, G. (2015). Measurement of food colour in L\*A\*B\* units from RGB digital image using least squares support vector machine regression. *Journal of Agricultural Engineering*, 46(4), 138. <https://doi.org/10.4081/jae.2015.482>

Rosenthal, A. J. (2010). Texture profile analysis - how important are the parameters? *Journal of Texture Studies*, 41(5), 672–684. <https://doi.org/10.1111/j.1745-4603.2010.00248.x>

Sakai, K., Okada, M., & Yamaguchi, S. (2022). Decolorization and detoxication of plant-based proteins using hydrogen peroxide and catalase. *Scientific Reports*, 12(1). <https://doi.org/10.1038/s41598-022-26883-8>

Sarmiento, K. P., Pereda, J. M. R., Ventolero, M. F. H., & Santos , M. D. (2018). *Not Fish in Fish Balls: Fraud in Some Processed Seafood Products Detected by Using DNA Barcoding*, 11(01), 30–36.

Schmid, E., Farahnaky, A., Adhikari, B., & Torley, P. J. (2022). High moisture extrusion cooking of meat analogs: A review of mechanisms of protein texturization. *Comprehensive Reviews in Food Science and Food Safety*, 21(6), 4573–4609.

<https://doi.org/10.1111/1541-4337.13030>

Sha, L., & Xiong, Y. L. (2020). Plant protein-based alternatives of reconstructed meat: Science, technology, and challenges. *Trends in Food Science & Technology*, 102, 51–61. <https://doi.org/10.1016/j.tifs.2020.05.022>

Shih, M.-C., Hwang, T.-S., & Chou, H.-Y. (2015). Physicochemical and functional property changes in soy protein isolates stored under high relative humidity and temperature. *Journal of Food Science and Technology*, 53(1), 902–908.

<https://doi.org/10.1007/s13197-015-2057-z>

Silva, J. V. C., Jacquette, B., Amagiani, L., Schmitt, C., Nicolai, T., & Chassenieux, C. (2019). Heat-induced gelation of micellar casein/plant protein oil-in-water emulsions. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, 569, 85–92.

<https://doi.org/10.1016/j.colsurfa.2019.01.065>

Standar Nasional Indonesia (2017). SNI 7266:2017 Bakso ikan.

Tee, E.-T., & Siow, L.-F. (2014). Physical and sensory properties of frozen Spanish mackerel (*scomberomorus guttatus*) fish balls added with cryoprotectants. *Food and Bioprocess Technology*, 7(12), 3442–3454.

<https://doi.org/10.1007/s11947-014-1348-0>

Teng, Z., Liu, C., Yang, X., Li, L., Tang, C., & Jiang, Y. (2009). Fractionation of soybean globulins using ca<sup>2+</sup> and mg<sup>2+</sup>: A comparative analysis. *Journal of the American Oil Chemists' Society*, 86(5), 409–417. <https://doi.org/10.1007/s11746-009-1367-6>

- Thrane, M., Paulsen, P. V., Orcutt, M. W., & Krieger, T. M. (2017). Soy protein. *Sustainable Protein Sources*, 23–45. <https://doi.org/10.1016/b978-0-12-802778-3.00002-0>
- Wattanaprasert, S., Borompichaichartkul, C., Vaithanomsat, P., & Srzednicki, G. (2016). Konjac glucomannan hydrolysate: A potential natural coating material for bioactive compounds in spray drying encapsulation. *Engineering in Life Sciences*, 17(2), 145–152. <https://doi.org/10.1002/elsc.201600016>
- Widjanarko, S. B., Affandi, M., & Wahyuli, Z. (2022). A review on Konjac Glucomannan and hydrolysed Konjac Glucomannan. *Food Research*, 6(5), 425–433. [https://doi.org/10.26656/fr.2017.6\(5\).920](https://doi.org/10.26656/fr.2017.6(5).920)
- Wong, C. W., Wijayanti, H. B., & Bhandari, B. R. (2015). Maillard reaction in limited moisture and low water activity environment. *Food Engineering Series*, 41–63. [https://doi.org/10.1007/978-1-4939-2578-0\\_4](https://doi.org/10.1007/978-1-4939-2578-0_4)
- Xiao, Y., Qi, P. X., & Wickham, E. D. (2020). Chemical composition as an indicator for evaluating heated whey protein isolate (WPI) and sugar beet pectin (SBP) systems to stabilize o/W emulsions. *Food Chemistry*, 330, 127280. <https://doi.org/10.1016/j.foodchem.2020.127280>
- Xie, Y., Liu, R., Zhang, C., Liu, D., & Han, J. (2022). Structural characteristics and emulsifying properties of soy protein isolate glycated with galacto-oligosaccharides under high-pressure homogenization. *Foods*, 11(21), 3505. <https://doi.org/10.3390/foods11213505>
- Yang, W. (2020). Preparation of konjac oligoglucomannans with different molecular weights and their in vitro and in vivo antioxidant activities. *Open Life Sciences*, 15(1), 799–807. <https://doi.org/10.1515/biol-2020-0076>

Yang, X., Li, A., Li, D., Li, X., Li, P., Sun, L., & Guo, Y. (2020). Improved physical properties of Konjac glucomannan gels by co-incubating composite Konjac Glucomannan/Xanthan systems under alkaline conditions. *Food Hydrocolloids*, 106, 105870.

<https://doi.org/10.1016/j.foodhyd.2020.105870>

Yuliarti, O., Kiat Kovis, T. J., & Yi, N. J. (2021). Structuring the meat analogue by using plant-based derived composites. *Journal of Food Engineering*, 288, 110138.

<https://doi.org/10.1016/j.jfoodeng.2020.110138>

Zhang, Z., Wang, B., & Adhikari, B. (2022). Maillard reaction between pea protein isolate and maltodextrin via wet-heating route for emulsion stabilisation. *Future Foods*, 6, 100193. <https://doi.org/10.1016/j.fufo.2022.100193>

Zhong, C., Feng, Y., & Xu, Y. (2023). Production of fish analogues from plant proteins: Potential strategies, challenges, and outlook. *Foods*, 12(3), 614. <https://doi.org/10.3390/foods12030614>

Zhou, Y., & Yang, H. (2019). Effects of calcium ion on gel properties and gelation of tilapia (*Oreochromis niloticus*) protein isolates processed with ph shift method. *Food Chemistry*, 277, 327–335. <https://doi.org/10.1016/j.foodchem.2018.10.110>

Zink, J., Wyrobnik, T., Prinz, T., & Schmid, M. (2016). Physical, chemical and biochemical modifications of protein-based films and coatings: An extensive review. *International Journal of Molecular Sciences*, 17(9), 1376. <https://doi.org/10.3390/ijms17091376>