

**LEMBAR
HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW
KARYA ILMIAH : PROSIDING**

Judul Prosiding (Artikel) : Implementation of ARIMA Model to Asses Seasonal Variability Macroenthic Assemblages
 Jumlah Penulis : **Widowati**, Supto Purnomo Putro, Sunshuke Koshio, Vivin Okta ferdiana/4 orang
 Status Pengusul : penulis ke-1
 Identitas Jurnal Ilmiah : a. Nama Jurnal : Aquatic Procedia
 b. Nomor ISSN : 2214-241X
 c. Volume, nomor, bulan tahun : Vol. 7, August 2016, pp. 277~284
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g. Terindeks di : Science Direct

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Kategori Publikasi Prosiding : Procedia/Prosiding Internasional Terakreditasi
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b. Ruang lingkup dan kedalaman pembahasan (30%)	4,5	4,125	4,312
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	4,5	4,312	4,406
d. Kelengkapan unsur dan kualitas terbitan/prosiding (30%)	4,125	4,312	4,218
Total = (100%)	14,625	14,244	14,434
Nilai Pengusul =	8,775	8,546	8,66

Reviewer 1



Prof. Dr. Ir. Ambariyanto, M.Sc.
 NIP. 196104131988031002
 Unit kerja : FPIK Undip

Semarang, Agustus 2018
 Reviewer 2



Prof. Drs. Ocky Karna Radjasa, M.Sc., Ph.D.
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b. Ruang lingkup dan kedalaman pembahasan (30%)		4,5		4,5
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)		4,5		4,5
d. Kelengkapan unsur dan kualitas terbitan/prosiding (30%)		4,5		4,125
Total = (100%)		15		14,625

Nilai Pengusul = 60% x 14,625=8,775

Penilaian artikel oleh Reviewer :

- Kesesuaian dan kelengkapan unsur isi paper:**
Unsur dalam artikel sesuai dan lengkap. Gambar tidak memiliki referensi sumber. Abstrak menyimpulkan bahwa hasil ARIMA merupakan nilai terkecil dari Mean Square Deviation (MSD). Perlu ada pembandingan dengan hasil tersebut, .
- Ruang lingkup dan kedalaman pembahasan:**
Ruang lingkup pembahasan baik, dengan materi artikel berhubungan dengan implementasi ARIMA dalam menentukan variabilitas struktur makrobenthos. Pada 3.3 disebutkan bahwa karena garis putus-putus mengikuti garis diagonal, residu memiliki distribusi normal. Namun, tidak disebutkan apa yang merupakan normal dan apa yang merupakan abnormal
- Kecukupan dan kemutakhiran data/informasi dan metodologi:** Metode memadai. Nilai kebaruan dari ARIMA Model memiliki metode yang berguna.
- Kelengkapan unsur dan kualitas terbitan:**
Artikel dipublikasikan pada jurnal "Aquatic Procedia" tahun 2016, Vol. 7 pp 277-284. Kualitas terbitan baik

Semarang, Agustus 2018
 Reviewer 1

Prof. Dr. Ir. Ambariyanto, M.Sc.
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d. Kelengkapan unsur dan kualitas terbitan/prosiding (30%)		4,5		4,312
Total = (100%)		15		14,244
Nilai Pengusul = 60% x14,244=8,546				

Catatan Penilaian artikel oleh Reviewer :

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Sistematika artikel sesuai dengan instruction for Author (Title, Introduction, Materials and method, Results and Discussion, Conclusion, Acknowledgement, Reference). Sesuai dengan bidang ilmu dan terdapat proses pendalaman
- Ruang lingkup dan kedalaman pembahasan:**
Ruang lingkup pembahasan baik, dengan materi artikel berhubungan dengan komputer.. Kedalaman pembahasan secara scientific masih kurang, dan materi hasil lebih fokus pembahasan pada aspek aplikasi
- Kecukupan dan kemutakhiran data/informasi dan metodologi:**
Data diambil dengan metodologi yang memadai. Metode riset ARIMA yang digunakan tidak dideskripsikan.
- Kelengkapan unsur dan kualitas terbitan:**
Artikel dipublikasikan pada jurnal "Aquatic Procedia" tahun 2016 Kualitas terbitan baik

Semarang, Agustus 2018
 Reviewer 2



Prof. Drs. Ocky Karna Radjasa, M.Sc., Ph.D.
 NIP. 196510291990031001
 Unit kerja : FPIK Undip

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Implementation of ARIMA Model to Asses Seasonal Variability Macro-benthic Assemblages

Widowati, Sapto Purnomo Putro, Sunshuke Koshio, Vivin Oktaferdian

Pages 277-284

2nd International Symposium on Aquatic Products Processing and Health,
ISAPPROSH 2015

Extraction of Snakehead Fish [*Ophiocephalus striatus* (Bloch, 1793)] Into Fish Protein Concentrate as Albumin Source using Various Solvent

Abdul Rasyid Romadhoni^{a,*}, Eddy Afrianto^a, Rusky Intan Pratama^a, Roffi Grandiosa^b

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Abstract

Study aimed to determine the optimum solvent for extraction of soluble protein (albumin) and identify the chemical composition of Snakehead fish [*Channa striata* (Bloch, 1793)] protein concentrate. The method was experimental while the treatments were the variation of solvents: distilled water, HCl 0.1M, and NaCl 0.9 %. Soluble protein (albumin) and yield parameters analyzed by using completely randomized design (RAL) which consist three treatments and four replications, the other parameters were described descriptively. The result showed that the highest soluble protein (albumin) (7.65 %) was produced by HCl 0.1 M solvent with 2.55 % yield, 10.76 % dry basis moisture content, 63.78 % total protein content, and 2.54 % fat content.

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Keywords: Extraction; fish protein concentrate; Snakehead fish [*Ophiocephalus striatus* (Bloch, 1793)]; soluble protein; solvent

1. Introduction

Albumin is a protein which soluble in water and could be coagulated by heat where present in blood serum and the whites of eggs. In human plasma, albumin is the majority protein ($4.5 \text{ g} \cdot \text{dL}^{-1}$) which is about 60 % of total plasma (Murray et al., 1999). Along with the presence of several hospitals that utilized snakehead fish as a source of albumin for hypoalbumin and wound healing, the albumin products have a specific target market. Traditionally

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Productivity Analysis of Mini Purse Seine in PPI Pulolampes
Brebes, Central Java, Indonesia

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Abstract

Fish Landing Base (PPI) Pulolampes is one of fishing base mini purse seine in Brebes Regency, Central Java Province. Many fishers in Brebes more choosing mini purse seine to fishing than other. The problem is about productivity level of this fishing gear. Therefore, the purpose of this study was to analyze many factors which influence weight total catch of mini purse seine and analyzed the productivities. The method applied is case studies. Sampling method used are simple random sampling. Sampling size determined using Slovin formula and obtained 40 vessels as a sample. The data was analyzed using productivity analysis and factors that influenced catch of mini purse seine using SPSS 22 includes basic assumption test and multiple regression analysis. A hypothesis testing consists of normality, multicollinearity, autocorrelation and heterokedastisitas test. Productivity analysis of mini purse seine by gross tonnage (GT) obtained the value - average levels of productivity of 1.56. Based on F test is known that all independent variable can influence dependent variable significantly (R^2 95.30 %, $\alpha < 0.05$). T test analysis obtained results that it is only a variable number of trips (X5) that significantly influence the amount of production by the equation $Y = 4.431 + 1.061X5$, if there is an addition of a number of arrests trip by 1 % with assuming that all variables are fixed, there will be additional fisheries production amounted to 1.061 %.

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Keywords: Mini Purse Seine ; productivity.

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2nd International Symposium on Aquatic Products Processing and Health And Exhibition,
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The Economic of Marine Sector in Indonesia

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Abstract

The paper investigates the role of the marine sector into Indonesian economy. This study found that the output from this sector supports approximately 7.86 % to the economy. Marine sector contributes about 6.06 % to the community income and 4.12 % to the workforce. In terms of NTB, this sector is estimated to support approximately 6.64 % to the total national economy by 2010. It is suggested that fisheries, marine industry, marine infrastructure and marine services are key sectors that are very potential to be developed.

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Keywords: Economic supports; marine sector; key sectors

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Recent Advances in Processing and Packaging
of Fishery Products: A Review

Ravishankar Chandragiri Nagarajarao*

Director, ICAR-Central Institute of Fisheries Technology (Indian Council of Agricultural Research, Govt. of India),
Cochin 682 029 Kerala, India

Abstract

Health, nutrition and convenience are the major factors driving the global food industry. Fish products have attracted considerable attention as a source of protein, vitamins, minerals, fats and rank third among the food categories with fastest overall growth worldwide. As fish is highly perishable, proper processing and packaging helps in maintaining the quality of fish. Worldwide, an array of preservation techniques are followed, ranging from a simple chilled or ice storage to most recent and advanced high pressure and electromagnetic field application. Present article gives an insight into the recent advancements in the processing and packaging of fishery products.

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1. Introduction

Consumers demand high quality processed foods with minimal changes in nutritional and sensory properties. Alternative or novel processing technologies are being explored and implemented to provide safe, fresher-tasting, nutritive foods without the use of heat or chemical preservatives. Recent developments have improved techniques in

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