Biological Sciences and Pedagogy Journal (BioSPed)
Volume 2, Issue 1 (2026) 12-21
e-ISSN: 3110-3138
https://ejournal.edukhatulistiwa.com/index.php/biosped/index

Diversity of Animal Species Used in the Traditional Cuisine of the Malay and Serawai Ethnic Groups in Bengkulu

Alif Yanuar Zukmadini[1*], Kasrina[1], Abdul Rahman Singkam[1], Abas[1], Najwa Henggellina[1]

[1]Biology Education, Faculty of Teacher Training and Education, Universitas Bengkulu, Indonesia

*Corresponding author: ayzukmadini@unib.ac.id

ARTICLE INFO

Article history
Received: 14 May 2026
Revised: 29 June 2026
Accepted: 1 July 2026

Keywords:
Animal diversity; Ethnozoology; Malay ethnic; Serawai ethnic; Traditional cuisine

A B S T R A C T

Traditional cuisine reflects the interaction between local communities and biodiversity, including the use of animal species as food ingredients. This study aimed to investigate the diversity of animal species used in the traditional cuisine of the Malay and Serawai ethnic groups in Bengkulu Province, Indonesia. This study used a descriptive qualitative approach with purposive and snowball sampling techniques. Data were collected through semi-structured interviews, direct observations, and documentation involving 22 respondents, including traditional leaders, traditional food vendors, and local community members. The results showed a diversity of animal species from marine, freshwater, brackish water, and terrestrial habitats. Marine species were more commonly used in the traditional cuisine of the Malay community, whereas freshwater species were more commonly used by the Serawai community. The identified animals included fish, crustaceans, mollusks, and domesticated animals with conservation statuses ranging from Least Concern to Vulnerable. The use of different animal species was influenced by geographical conditions and resource availability. Different cooking techniques also reflected local ecological knowledge passed down across generations. Overall, traditional cuisine among the Malay and Serawai communities is closely associated with local biodiversity and cultural identity. Sustainable use of animal resources is important for biodiversity conservation and the preservation of traditional culinary heritage.

© 2026 Zukmadini et al. This is an open-access article distributed under the terms of the Creative Commons Attribution 4.0 International License (CC BY 4.0) (https://creativecommons.org/licenses/by/4.0)

INTRODUCTION

Traditional cuisine is an important part of cultural heritage. It reflects the relationship between local communities and their environment (Hirzi et al., 2025; Youchun & Tian, 2019). Traditional food systems often use local animal resources, including freshwater fish, shellfish, poultry, domesticated mammals, insects, and wild animals (Rahmawati et al., 2023). Previous research in Bengkulu documented the use of local animals in traditional cuisine (Al-Mustafa et al., 2025). However, few studies have documented the animal species used in the traditional cuisine of the Malay and Serawai communities in Bengkulu. Information on local names, habitats, conservation status, and cultural roles is also limited. Therefore, this study combines

species identification with cultural and conservation perspectives to examine the relationship between traditional cuisine, local knowledge, and biodiversity conservation.

Animal use in traditional cuisine also reflects local knowledge of seasonal availability, habitats, hunting and cultivation, food processing, religious norms, and social values (Sobreira et al., 2018; Gartaula et al., 2020). Traditional food practices are closely related to local biodiversity and cultural identity. They can help maintain ecological knowledge across generations (Alam, 2020). Studies in Indonesia have documented diverse animal species used as food resources. Fahrazi et al. (2023) documented 15 animal species used in the traditional cuisine of the Malay community in North Kayong Regency. Aspianto et al. (2024) reported 23 animal species used for food by the Dayak Desa community in Ensaid Panjang Village.

Biodiversity and cultural knowledge support local food systems (Kennedy et al., 2022). Communities that use diverse local foods also maintain knowledge of seasons, habitats, resource quality, and food processing (Fontana et al., 2022). However, animal use can raise conservation concerns. Some species have important ecological roles or specific conservation statuses. The use of sharks and rays, for example, is related to fisheries management and CITES regulations (Friedman et al., 2018). Therefore, documenting animal species used in traditional cuisine can provide information for assessing the sustainability of local biological resources.

The Malay and Serawai communities were selected because they are major ethnic groups in Bengkulu Province and have maintained traditional cuisine across generations. Their traditional dishes use local biological resources and reflect local ecological knowledge. Examples include *jambar ayam, bagar hiu, pendap, pindang*, and *tempoyak udang*. However, some animal species used in these dishes may have conservation concerns because of their population status or ecological roles.

Ethnozoological documentation can identify the animal species used in traditional cuisine. It can include local and scientific names, habitats, body parts used, processing methods, resource acquisition practices, capture techniques, and conservation status based on the IUCN Red List. This information can help assess the sustainability of animal use in traditional cuisine. Two research gaps support this study. First, previous studies have documented animal use in traditional cuisine among several Indonesian communities, but studies on the Malay and Serawai communities in Bengkulu remain limited. Second, existing culinary documentation often focuses on recipes and cultural descriptions and provides limited information on species identification, local names, habitats, and conservation status.

Traditional culinary knowledge also faces changes caused by modernization and changing dietary preferences among younger generations. The decline of traditional food practices may lead to the loss of knowledge about local animal resources and their cultural and ecological values. Documentation is important for preserving this knowledge and supporting biodiversity conservation.

This study documents the animal species used in the traditional cuisine of the Malay and Serawai communities in Bengkulu Province. It identifies their local and scientific names, habitats, body parts used, processing methods, and conservation status. The findings provide information on the relationship between traditional cuisine, local zoological knowledge, and biodiversity conservation. They may also support cultural preservation, ethnobiological education, sustainable resource use, community-based conservation, and traditional culinary tourism.

METHOD

Research Design

This study employed a qualitative descriptive approach to investigate the ethnozoological aspects of traditional cuisine among the Malay and Serawai ethnic groups in Bengkulu Province, Indonesia. Data collection related to the ethnozoology of Malay traditional cuisine was conducted along the coastal areas from Berkas Subdistrict to Lempuing Subdistrict, Bengkulu

City. Meanwhile, data collection concerning the ethnozoology of Serawai traditional cuisine was carried out in Tumbuan Village, Seluma Regency. The study involved indigenous communities belonging to the Malay and Serawai ethnic groups.

Population and Samples

Research participants were selected using purposive and snowball sampling techniques. The respondents consisted of two groups: key informants and general informants. Key informants included traditional leaders, traditional food vendors, and individuals recognized for their expertise in preparing traditional Malay cuisine. A total of 22 respondents participated in this study.

Instrument

The instruments used in this study included semi-structured interview guidelines, observation sheets, audio recording devices, and documentation tools such as cameras and field notes. The interview guidelines were designed to obtain information regarding the diversity of animal species utilized in traditional cuisine, local species names, culinary preparation methods, and the cultural significance of the dishes.

Procedure

Data were collected through semi-structured interviews and direct observations. Interviews were conducted with local community members to identify the diversity of animal species used in traditional cuisine among the Malay and Serawai ethnic groups. Observations focused on the animal species utilized, types of traditional dishes, and culinary preparation techniques. In addition, documentation of the observed fauna and traditional foods was carried out during the field study.

Data Analysis Techniques

The data obtained from interviews and observations were analyzed using descriptive qualitative analysis. The collected information was categorized, interpreted, and subsequently organized into tables to facilitate the presentation of animal species diversity, traditional culinary types, and related ethnozoological information.

RESULT AND DISCUSSION

The results of the study on the diversity of animal species used in the traditional cuisine of the Malay ethnic group in Bengkulu City are presented in Table 1.

Biological Sciences and Pedagogy Journal (BioSPed)
Volume 2, Issue 1 (2026), 12-21
DOI: 10.61142/biosped.v2i1.344

Table 1. Diversity of Animal Species Used in the Traditional Cuisine of the Malay Ethnic Group in Bengkulu City, Indonesia

No	Local Name of Animal	Scientific Name	Habitat	Traditional Dish	IUCN Conservation Status
1	*Ayam Kampung*	*Gallus gallus Domesticus*	Terrestrial	*Jambar Ayam*	Least concern
2	*Ikan Hiu Punai*	*Carcharhinus leucas*	Marine Waters	*Bagar Hiu*	Vulnerable
3	*Hiu Tanduk*	*Heterodontus francisci*	Marine Waters	*Bagar Hiu*	Least Concern
4	*Ikan Kakap Putih*	*Lates calcarifer*	Marine Waters	*Pendap, Bagar Asam, Ikan Santan Kuning*	Least concern
5	*Ikan Todak*	*Xiphias gladius*	Marine Waters	*Asam Ikan Todak*	Near Threatened
6	*Ikan Gaguk*	*Netuma thalassina*	Marine Waters	*Goreng Asam Ikan*	Least Concern
7	*Ikan Gelamo*	*Johnius trachycephalus*	Brackish Waters	*Pendap*	Least Concern
8	*Ikan Kembung*	*Rastrelliger* sp.	Marine Waters	*Pendap, Ikan Goreng Balado*	Not Evaluated
9	*Ikan Nila*	*Oreochromis niloticus*	Freshwater	*Ikan Pais, Ikan Santan Kuning*	Not Evaluated
10	*Ikan Patin*	*Pangasius* sp.	Freshwater	*Pindang, Ikan Pais, Goreng Asam*	-
11	*Ikan Tongkol*	*Euthynnus affinis*	Marine Waters	*Pindang, Gulai Keladi Ikan Asin, Gulai Asam Kacang Merah*	Least Concern
12	*Ikan Gebur*	*Caranx ignobilis*	Marine Waters	*Gulai Timun Panggang Ikan, Bagar Ikan Tongri, Ikan Goreng Balado, Taoco Ikan*	Least Concern
13	*Ikan Gabus*	*Channa striata*	Freshwater	*Gulai Pisang Ikan Asin*	Least Concern
14	*Udang*	*Penaeus* sp.	Marine/Freshwater /Brackish Waters	*Tempoyak Udang*	-
15	*Siput Sawah (Tutut)*	*Pila ampullaceal*	Freshwater	*Ciput Masak Rebung*	Least Concern
16	*Sapi*	*Bos javanicus domesticus*	Terrestrial	*Malbi*	Not Evaluated
17	*Kambing*	*Capra aegagrus hircus*	Terrestrial	*Malbi*	Not Evaluated
18	*Ikan Beledang (Layur)*	*Trichiurus lepturus*	Marine Waters	*Acar*	Least Concern

Biological Sciences and Pedagogy Journal (BioSPed)
Volume 2, Issue 1 (2026), 12-21
DOI: 10.61142/biosped.v2i1.375

No	Local Name of Animal	Scientific Name	Habitat	Traditional Dish	IUCN Conservation Status
19	*Ikan Teri*	*Stolephorus* sp.	Marine Waters	*Pepes Ikan (Palai Ikan Teri, Bening Daun Kelor, Sambal Teri Kacang, Kacang Hijau Pucuk Ubi Ikan Teri*	-
20	*Ikan Lele*	*Clarias batrachus*	Freshwater	*Salai Lele Terong Unji*	Least Concern
21	*Ikan Tenggiri*	*Scomberomorus commerson*	Marine Waters	*Bagar Ikan Tongri*	Near Threatened
22	*Ikan Mujair*	*Oreochromis mossambicus*	Freshwater	*Goreng Asam*	Vulnerable
23	*Ikan Kerapu*	*Epinephelus* sp.	Marine Waters	*Ikan Asam Padeh*	-

Based on habitat type, most animals used in traditional cuisine are from marine environments, with 12 species. These species include *Carcharhinus leucas*, *Heterodontus francisci*, *Lates calcarifer*, *Xiphias gladius*, *Netuma thalassina*, *Rastrelliger* sp., *Euthynnus affinis*, *Caranx ignobilis*, *Trichiurus lepturus*, *Stolephorus* sp., *Scomberomorus commerson*, and *Epinephelus* sp. Six species originate from freshwater habitats: *Oreochromis niloticus*, *Pangasius* sp., *Channa striata*, *Clarias batrachus*, *Oreochromis mossambicus*, and *Pila ampullacea*. Three species originate from terrestrial habitats: *Gallus gallus domesticus*, *Bos javanicus domesticus*, and *Capra aegagrus hircus*. The analysis of traditional cuisine among the Serawai ethnic group also shows the use of animal species from different habitats. Table 2 presents the animal species used in Serawai traditional cuisine, including species from freshwater, terrestrial, and brackish water habitats.

Table 2. Diversity of Animal Species Used in the Traditional Cuisine of the Serawai Ethnic Group in Bengkulu Province, Indonesia

No	Local Name of Animal	Scientific Name	Habitat	Traditional Dish	IUCN Conservation Status
1	*Ikan Seluang*	*Rasbora argyrotaenia*	Freshwater	*Bekasam, Ikan Seluang Asam Unji*	Least Concern
2	*Udang*	*Penaeus* sp.	Marine/Freshwater/Brackish Water	*Tempoyak Udang, Pakis Udang*	-
3	*Ikan Nila*	*Oreochromis niloticus*	Freshwater	*Pendap Ikan Nila, Paisan Ikan Nila, Tapauan Ikan Nila*	Least Concern
4	*Ikan Pelus*	*Anguilla bicolor*	Freshwater	*Ikan Pelus Peghapak*	Near Threatened
5	*Ikan Gelamo*	*Johnius trachycephalus*	Brackish Water	*Ikan Pais*	Least Concern
6	*Ikan Belanak*	*Chelon subviridis*	Marine Water	*Gulai Rebung Manis Ikan Belanak*	Least Concern
7	*Ikan Mungkus*	*Sicyopterus stimpsoni*	Freshwater	*Perut Ikan Mungkus, Gulai Ikan Mungkus*	Near Threatened

Biological Sciences and Pedagogy Journal (BioSPed)
Volume 2, Issue 1 (2026), 12-21
DOI: 10.61142/biosped.v2i1.375

No	Local Name of Animal	Scientific Name	Habitat	Traditional Dish	IUCN Conservation Status
8	*Ikan Teri Putih*	*Stolephorus* sp.	Marine Water	*Gulai Paku Teri Putih*	-
9	*Ghuan/Ikan Gabus*	*Channa striata*	Freshwater	*Gulai Ikan Ghuan*	Least Concern
10	*Hiu Punai*	*Carcharhinus leucas*	Marine Water	*Bagar Hiu*	Vulnerable
11	*Ikan Lele*	*Clarias batrachus*	Freshwater	*Gulai Umbut Lipai Ikan Asap*	Least Concern
12	*Ikan Ipun*	*Oryzias javanicus*	Brackish Water	*Bakwan ipun*	Least Concern
13	*Ayam Kampung*	*Gallus gallus domesticus*	Terrestrial	*Nasi Jambar, Gulai Ayam Kampung, Gulai Ayam Terung, Kue Bay Tat*	Not Evaluated
14	*Burung Merpati*	*Columba livia*	Terrestrial	*Nasi Jambar*	Least Concern
15	*Kijing*	*Pilsbryoconcha exilis*	Freshwater	*Rendang Kijing*	Least Concern
16	*Liling*	*Filopaludina javanica*	Freshwater	*Rebung Asam Liling Begheku, Siah Kuring*	-
17	*Remis*	*Corbicula javanica*	Freshwater	*Gulai Gebus, Remis Masak Manis,*	-
18	*Lokan Sungai*	*Geloina erosa*	Freshwater	*Rendang Lokan*	-

The results showed a diversity of animal species used in the traditional cuisine of the Serawai ethnic group. These species originated from freshwater, marine, brackish water, and terrestrial habitats. Freshwater habitats contributed the largest number of species, showing the important role of inland aquatic resources in local cuisine. Marine and brackish water species were also used, reflecting the community's use of coastal and estuarine resources. Terrestrial animals were used in several traditional dishes. The identified animals included fish, crustaceans, mollusks, and domesticated animals with conservation statuses ranging from Least Concern to Vulnerable. These findings show that Serawai traditional cuisine is closely related to the availability of local animal resources and the community's knowledge of their use.

Beyond their nutritional value, traditional dishes contribute to cultural identity and the transmission of culinary knowledge across generations. The use of diverse animal species also has ecological implications because fish, crustaceans, and mollusks are part of aquatic ecosystems. Sustainable use of these resources is therefore important for maintaining traditional culinary practices and biodiversity. The results show similarities and differences in animal species utilization between the Malay and Serawai ethnic groups in Bengkulu. Aquatic fauna is the main source of animal-based food ingredients in both communities. However, the Malay community uses more marine species, whereas the Serawai community uses more freshwater species. The Malay community in Bengkulu City mainly lives in coastal areas (Samsudin, 2016). This geographical condition provides greater access to marine resources. In contrast, the Serawai community has stronger access to rivers and other freshwater environments. Both communities also use species from brackish water and terrestrial habitats, but these species account for smaller proportions of the recorded fauna. These patterns show that traditional cuisine is closely related to environmental conditions and resource availability (Luo et al., 2024).

The Malay community mainly uses fauna from marine and coastal environments, whereas the Serawai community mainly uses freshwater fauna. This difference reflects the environmental conditions surrounding their settlements. The Malay community has strong interactions with coastal ecosystems, while the Serawai community has greater access to inland aquatic resources. These conditions influence the animal resources used in traditional cuisine. The predominance of marine fauna in Malay traditional cuisine is associated with the community's coastal location in Bengkulu. Coastal communities commonly use marine resources as sources of food and as part of their cultural practices (Juliana et al., 2023). Previous studies also report that coastal communities in Indonesia widely consume marine fish because of their availability, economic value, and nutritional content, particularly protein and essential fatty acids (Muchtar et al., 2021).

The predominance of freshwater fauna in Serawai traditional cuisine is associated with the distribution of Serawai settlements in inland and upland areas. Rivers, streams, and freshwater wetlands provide important food resources for these communities. Communities in freshwater environments often develop food practices based on locally available aquatic resources. These practices reflect local knowledge of resource use and food preparation. The differences between the two communities show that environmental conditions and resource availability influence traditional food systems.

The dominance of marine fauna in Malay cuisine also reflects the availability of marine resources in coastal waters. Many marine fish used in traditional dishes are important fisheries commodities in Indonesia. Their use is influenced by accessibility, market availability, and suitability for different cooking methods. Lubis et al. (2021) reported that pelagic fish are widely used because they are readily available in traditional markets and are suitable for various regional dishes. Freshwater species also contribute to traditional cuisine. Their use shows that local communities obtain animal resources from both wild freshwater environments and aquaculture. Freshwater fish are commonly used because they are relatively easy to cultivate,

affordable, and available throughout the year. Nashrullah et al. (2023) reported that freshwater fish are widely used because of their rapid growth, efficient cultivation, and relatively low market prices. Some freshwater species also have high nutritional value and are traditionally considered beneficial to health.

The results also show that one animal species can be processed into several traditional dishes using different preparation methods. These methods include boiling, sour fermentation, smoking, seasoning with local spices, and curry-based preparation. The use of different methods reflects local culinary knowledge developed through interactions with available resources. These methods also improve flavor and can extend food storage. Darwis (2017) stated that traditional food-processing techniques reflect community adaptation to environmental conditions and resource availability.

Most identified species have a Least Concern conservation status. However, several species are classified as Vulnerable or Near Threatened. These statuses indicate that some species may face greater pressure from exploitation. Species with slow growth, late reproductive maturity, and low reproductive output are more vulnerable to population decline when harvesting is not properly managed. Partin et al. (2022) reported that continuous exploitation has contributed to population declines in several shark species. Kusdiantoro (2019) also reported that large pelagic fish are susceptible to overexploitation because they are major targets of commercial fisheries.

Some animals are identified only at the genus level. This limitation can affect the assessment of their conservation status because species within the same genus can have different ecological characteristics and threat levels. Solís and Casas (2019) emphasized that detailed taxonomic identification is important for biodiversity assessment and conservation planning.

Overall, the findings show that traditional cuisine is closely related to local biodiversity and ethnobiological knowledge. Traditional food practices support cultural identity and the transmission of knowledge across generations. However, the use of animal resources requires appropriate management to reduce the risk of overexploitation, particularly for species with conservation concerns (Pugra et al., 2025). Aquaculture of commonly consumed freshwater species may help reduce pressure on wild populations while supporting food availability and local livelihoods (Maulana & Putro, 2025). Sustainable-use practices can also encourage the use of species with stable populations and reduce the exploitation of threatened species (Casanova Pérez, 2024). Collaboration among government, researchers, and local communities is important for biodiversity conservation and the preservation of traditional culinary knowledge. More specific species identification is also needed to improve conservation assessments and support targeted biodiversity management (Pereira et al., 2021).

For traditional dishes that use species of conservation concern, such as sharks in Bagar Hiu, communities may need to consider alternative species if harvesting restrictions become stricter. More abundant marine fish with similar characteristics could be used as alternatives. This approach may help maintain traditional culinary practices while reducing pressure on vulnerable species.

CONCLUSION

This study shows that traditional cuisine among the Malay and Serawai communities in Bengkulu Province is closely associated with local aquatic fauna, particularly marine species. The diversity of fauna used in traditional cuisine reflects ecological knowledge passed down across generations. Most recorded species are classified as Least Concern (LC), while several species are classified as Vulnerable (VU) or Near Threatened (NT). These findings highlight the need for sustainable resource management and biodiversity conservation. Improved species

identification and aquaculture development may also support sustainable resource use. This study has several limitations. Some fauna could only be identified to the genus level. The study also did not examine exploitation levels, contaminant accumulation, or the socio-economic aspects of fauna utilization. Future studies should include ecological, toxicological, and socio-economic analyses to assess the sustainability of fauna utilization in traditional cuisine.

ACKNOWLEDGMENT

This research was funded by the DIPA/RBA of the Faculty of Teacher Training and Education, Universitas Bengkulu, under Contract Number 4663/UN30.7/PG/2025, dated June 24, 2025. The authors thank the faculty for its financial support and gratefully acknowledge Nanik, Arib, Eliza, Dewi, Cristina, Lara, Anggi, Helnni, Alya, Nabil, Diyo, Igusti, Nisi, Resi, Siska, Sundari, Dinda, Annisa, Nafizah, Elzan, Theofilo, Litia, Piora, Deta, Azka, Putri, Rafael, Dea, and Andreas for their assistance with data collection as part of their coursework.

REFERENCES

Alam, M. K. (2020). Traditional food plants and agro-biodiversity in Chittagong Hill Tracts, Bangladesh: food security, nutrition and conservation strategy. *Journal of Bangladesh Agriculture, 10*(1), 7-21.

Al-Mustafa, A. R., Alimah, U., Sartika, M., Zukmadini, A. Y., Kasrina, K., & Rahman, A. (2025). Etnozoologi Makanan Tradisional Suku Rejang di Desa Tebat Monok dan Air Napal Provinsi Bengkulu. *Prosiding Seminar Nasional Pendidikan Biologi, 11*(1), 39-52.

Aspianto, F., Muflihati, M., & Yani, A. (2024). Etnozoologi masyarakat Suku Dayak Desa di Desa Ensaid Panjang Kecamatan Kelam Permai Kabupaten Sintang. *Jurnal Hutan Lestari, 12*(2), 457-470. https://doi.org/10.26418/jhl.v12i2.55729

Casanova Pérez, L. (2024). Recovery of agrobiodiversity and traditional cuisine. *Journal of the Selva Andina Biosphere*, *12*(1), 1-3. https://doi.org/10.36610/j.jsab.2024.120100001

Darwis, R. (2017). Inventarisasi khazanah kuliner tradisional desa pakuwon kecamatan cisurupan kabupaten garut dalam konteks pembangunan kampung wisata halal. *Tourism Scientific Journal, 2*(2), 234.

Fahrazi, R., Qurbaniah, M., & Setiadi, A. E. (2023). Potensi makanan tradisional awetan suku melayu kabupaten kayong utara sebagai sumber belajar biologi. *SAP (Susunan Artikel Pendidikan), 8*(2), 286-293. http://dx.doi.org/10.30998/sap.v8i2.18753

Fontana, N. M., Pasailiuk, M. V., & Pohribnyi, O. (2022). Traditional ecological knowledge to traditional foods: The path to maintaining food sovereignty in Hutsulshchyna. *Frontiers in Sustainable Food Systems*, *6*, 720757. https://doi.org/10.3389/fsufs.2022.720757

Friedman, K., Gabriel, S., Abe, O., Adnan Nuruddin, A., Ali, A., Bidin Raja Hassan, R., ... & Ye, Y. (2018). Examining the impact of CITES listing of sharks and rays in Southeast Asian fisheries. *Fish and Fisheries*, *19*(4), 662-676. https://doi.org/10.1111/faf.12281

Gartaula, H., Patel, K., Shukla, S., & Devkota, R. (2020). Indigenous knowledge of traditional foods and food literacy among youth: Insights from rural Nepal. *Journal of Rural Studies, 73*, 77-86. https://doi.org/10.1016/j.jrurstud.2019.12.001

Hirzi, M. H., Abida, R. F., & Siregar, W. Z. B. (2025). Makanan Ritual dan Makna Simboliknya: Analisis Tradisi Kuliner Sego Langgi di Lamongan, Indonesia: Ritual Meals and Its Symbolic Meaning: Analyses of Culinary Tradition Sego Langgi in Lamongan, Indonesia. *Al-Adabiya: Jurnal Kebudayaan Dan Keagamaan, 20*(2), 135-156. https://doi.org/10.37680/adabiya.v20i2.7220

Juliana, I., Safitri, N. L., & Fadillah, W. (2023). Pemaknaan tradisi petik laut bagi masyarkat pesisir. *TUTURAN: Jurnal Ilmu Komunikasi, Sosial dan Humaniora*, *1*(2), 218-232. https://doi.org/10.47861/tuturan.v1i2.242

Kennedy, G., Wang, Z., Maundu, P., & Hunter, D. (2022). The role of traditional knowledge and food biodiversity to transform modern food systems. *Trends in Food Science & Technology*, *130*, 32-41. https://doi.org/10.1016/j.tifs.2022.09.011

Kusdiantoro, K., Fahrudin, A., Wisudo, S. H., & Juanda, B. (2019). Perikanan tangkap di Indonesia: potret dan tantangan keberlanjutannya. *Jurnal Sosial Ekonomi Kelautan Dan Perikanan, 14*(2), 145-162. http://dx.doi.org/10.15578/jsekp.v14i2.8056

Luo, B., Tong, Y., Liu, Y., Zhang, Y., Qin, Y., & Hu, R. (2024). Ethnobotanical insights into the traditional food plants of the Baiku Yao community: a study of cultural significance, utilization, and conservation. *Journal of ethnobiology and ethnomedicine*, *20*(1), 52. https://doi.org/10.1186/s13002-024-00691-y

Lubis, E. K., Sinaga, T. Y., & Susiana, S. (2021). Inventarisasi Ikan Demersal dan Ikan Pelagis yang Didaratkan di PPI Kijang Kecamatan Bintan Timur Kabupaten Bintan. *Jurnal Akuatiklestari, 4*(2), 47-57. https://doi.org/10.31629/akuatiklestari.v4i2.2536

Maulana, I., & Putro, D. K. H. (2025). Peningkatan Kapasitas Sumberdaya Manusia Pada Budidaya Ikan Air Tawar Menggunakan Sistem Keramba. *Eastasouth Journal of Impactive Community Services, 3*(02), 84-108. https://doi.org/10.58812/ejimcs.v3i02.319

Muchtar, F., Wahyuni, S., & Dahlan, A. (2024). Pola Konsumsi Pangan Rumah Tangga di Wilayah Pesisir Kabupaten Kolaka. *Jurnal Sains dan Teknologi Pangan, 9*(4), 7569-7587. https://doi.org/10.63071/twv3tx79

Nashrullah, M. I., Saleha, Q., & Syafril, M. (2023). Analisis Finansial Usaha Budidaya Ikan pada Kelompok Pembudidaya Ikan (Pokdakan) di Kelurahan Sempaja Timur. *Jurnal Ilmu-Ilmu Perikanan dan Budidaya Perairan, 18*(2), 128-139.

Partin, T. G., Gonzalez, A. J., & Burnham-Curtis, M. K. (2022). Sharks on a plane: Large shark fin seizure shines light on shark exploitation. *Forensic Science International: Animals and Environments, 2*, 100055. https://doi.org/10.1016/j.fsiae.2022.100055

Pereira, L. H. G., Castro, J. R. C., Vargas, P. M. H., Gomez, J. A. M., & Oliveira, C. (2021). The use of an integrative approach to improve accuracy of species identification and detection of new species in studies of stream fish diversity. *Genetica, 149*(2), 103-116. https://doi.org/10.1007/s10709-021-00118-6

Pugra, I. W., Kencanawati, A. A. A. M., & Kurniawan, I. G. W. A. (2025). The cultural significance of traditional foods in shaping Indonesian social identity: Challenges and preservation strategies. *Journal of Language, Literature, Social and Cultural Studies*, *3*(1), 21-31. https://doi.org/10.58881/jllscs.v3i1.318

Rahmawati, A., Kurniahu, H., & Andriani, R. (2023). Makanan Tradisional Pendamping Nasi Berbahan Baku Hewan di Kabupaten Tuban Jawa Timur. *Jurnal Pertanian Terpadu, 11*(2), 111-124. https://doi.org/10.36084/jpt..v11i2.529

Samsudin, S. (2016). Nilai Islam dalam Ritus Kehidupan Orang Melayu di Kota Bengkulu. *Jurnal Ilmiah Syi'ar, 16*(2), 67-82. https://doi.org/10.29300/syr.v16i2.3266

Sobreira, L. B., Garavello, M. E. P. E., & Nardoto, G. B. (2018). Anthropology of food: An essay on food transition and transformations in Brazil. *Journal of Food, Nutrition and Population Health, 2*(1), 9. https://doi.org/10.21767/2577-0586.10039

Solís, L., & Casas, A. (2019). Cuicatec ethnozoology: traditional knowledge, use, and management of fauna by people of San Lorenzo Pápalo, Oaxaca, Mexico. *Journal of Ethnobiology and Ethnomedicine, 15*(1), 58. https://doi.org/10.1186/s13002-019-0340-1

Youchun, J., & Tian, R. G. (2019). Anthropological thoughts on the Chinese culinary culture. *Journal of Sociology and Social Anthropology, 10*(1–3). https://10.31901/24566764.2019/10-1-3.288