

6. DAFTAR PUSTAKA

- Andayani, R.; Y. Lisawati; dan Maimunah. (2008). Penentuan Aktivitas Antioksidan, Kadar Fenolat Total dan Likopen Pada Buah Tomat (*Solanum Lycopersicum L.*). *Jurnal Sains dan Teknologi Farmasi*, Vol. 13 (1) : 4-10.
- Arbuckle, W.S. 2000. *Ice Cream*, Third Edition. Avi Publishing Company. Inc West Port, Connecticut.
- Astawan, M.W. dan Astawan, M. 1988. *Teknologi Pengolahan Pangan Hewani Tepat Guna*. Akademi Pressindo. Jakarta.
- Basmal, J., 2000. *Prospek industri rumput laut (Eucheuma sp) penghasil semi refine carrageenan dan refine carrageenan*. Makalah Temu Bisnis Industri Pengolahan Rumput Laut, 29 Agustus 2000, Hotel Santika, Jakarta.
- Belitz, H.D.W. Grosch, and P. Schieberle. 2009. *Food Chemistry 4th revised and extended Edition*. Verlag Berlin Heidelberg : Springer.
- Bennion, M and O. Hughes. 1975. *Introductory Foods*. Macmillan Publishing Co. Inc. New York.
- Bouthaina, B. A. and Allaf Karim. (2007). *Improvement of Anthocyanins Extraction from Hibiscus sabdariffa by Coupling Solvent and DIC Process*. http://www.nt.ntnu.no/users/skoge/prost/proceedings/ecce6_sep07/upload/123.pdf
- Clarke, C. 2004. *The Science of Ice Cream*. Royal Society of Chemistry. United Kingdom.
- Dwiloka, B. dan B. Srigandono. 2006. *Metodologi Penelitian*. Badan Penerbit Universitas Diponegoro, Semarang
- Fennema, O.R. 1996. *Food Chemistry*, 3rd edition. Marcel Dekker, Inc. New York.
- Gad, A.S., A.M. Kholif and A.F. Sayed, 2010. Evaluation of the Nutritional Value of Functional Yogurt Resulting from Combination of Date Palm Syrup and Skim Milk. *Am. J. Food Technology*. Vol 5 : 250-259.
- Gaman, P. M. And Sherrington, K. B. (1994). *The Science of Food, An Introduction to Food Science, Nutrition and Microbiology 2nd Edition*. (*Ilmu Pangan, Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi*, Edisi kedua diterjemahkan oleh Murdijati

Gardjito, Sri Naruki, Agnes Murdiati Sarjono). Gajah Mada University Press. Yogyakarta.

Goff, H.D. 2000. Controlling Ice Cream Structure by Examining Fat Protein Interactions. *J. Dairy Science and Technology*. Vol 55 (2) : 78-81.

Herschdoerfer, S.M. (1986). *Quality Control In The Food Industry*. Volume 3. Academic Press. Toronto.

Istiani, Y. (2010). *Karakterisasi Senyawa Bioaktif Isoflavon dan Uji Aktivitas Antioksidan dari Ekstrak Etanol Tempe Berbahan Baku Koro Pedang (Canavalia ensiformis)*. Program Paska Sarjana, Universitas Sebelas Maret, Surakarta. [Tesis].

Juniarti, Y. (2011). *Analisis Senyawa Metabolit Sekunder dari Ekstrak Metanol Daun Surian yang Berpotensi sebagai Antioksidan*. Makara, Sains, Vol 15(1) : 48-52

Kuncahyo, I. dan Sunardi. 2007. *Uji Aktivitas Antioksidan Ekstrak Belimbing Wuluh (Averrhoa bilimbi, L.) Terhadap 1,1-Diphenyl-2-Picrylhidrazyl (DPPH)*. Prosiding Seminar Nasional Teknologi. Yogyakarta.

Kustyawati, M, E. dan R. Sulastrri. (2008). Pemanfaatan Hasil Tanaman Hias Rosella Sebagai Bahan Minuman. Prosiding Seminar Nasional Sains dan Teknologi-II Universitas Lampung, 17-18 November 2008.

Mahadevan, N; Shivali; Kamboj, P. 2009. *Hibiscus sabdariffa Linn.*—An overview. *Natural Product Radiance*. Vol 8 (1) : 77-83.

Mardiah; H. Sawarni; A.W.Reki; R. Arifah. (2009). *Budidaya dan Pengolahan Rosella*. PT. Agromedia Pustaka. Jakarta.

Marshall, R.T. and W.S. Arbuckle. 1996. *Ice Cream*, 5th Edition. Internatioan Thompson Publishing. New York.

Maryani, H dan K. Lusi. (2008). *Khasiat dan Manfaat Rosella*. PT. Argomedia Pustaka. Jakarta.

Matz, S.A. (1992). *Bakery Technology and Engineering*. Texas: Pan-Tech International, Inc.

- Maulida, D. (2010). Ekstraksi Antioksidan (Likopen) dari Buah Tomat dengan Menggunakan Solven Campuran, n- Heksana, Aseton, dan Etanol. Jurusan Teknik Kimia, Fakultas Teknik, Universitas Diponegoro. [Skripsi].
- Meilgaard, M; G. V. Civille dan B. T. Carr. 1999. *Sensory Evaluation Techniques*. Third Edition. CRC Press. USA.
- Miguel, M.G. 2011. Anthocyanins: Antioxidant and/or anti-inflammatory activities. *Journal of Applied Pharmaceutical Science*. Vol 1 (6) : 07-15.
- Muse, M. R; Hartel, R. W. 2004. *Ice Cream Structural Elements that Affect Melting Rate and Hardness*. *J. Dairy Sci*. Vol 87: 1-10
- Necas, J; Bartosikova, L. 2013. Carrageenan: a review. *Veterinari Medicina*. Vol 58 (4) : 187-205.
- Nursalim, Y dan Z. Y. Razali.2007. *Bekatul Makanan yang Menyehatkan*. Agromedia Pustaka, Jakarta.
- Pintor, A. and Totosaus, A. 2012. Ice cream properties affected by lambda-carrageenan or iota-carrageenan interactions with locust bean gum/carboxymethylcellulose mixtures. *International Food Research Journal* 19 (4) : 1409-1414.
- Pokorny, J; N. Yanishlieva dan M. Gordon. 2001. *Antioxidants in Food. Practical Applications*. Woodhead Publishing Limited. Cambridge. England.
- Privindille EA, Marshall, R.T, and Heymann H. 2000. Effect of Milkfat, Cocoa, Butter, and Whey Protein Fat Replacer on the Sensory Properties of Lowfat and Nonfat Chocolate Ice Cream. *J. Dairy Sci*. Vol 83 : 2216-2223
- Rapaille A, Vanhemelrijck J. 1999. *Modified Starches*In: Imeson A, ed.*Thickening and Gelling Agents for Food*, 2nd edition.: Chapman and Hall: London.
- Resurreccion, A. V. A. 1998. *Consumer Sensory Testing for Product Development*. Aspen Publisher, Inc. Gaithersburg. Maryland.
- Ruger, P. R; R. J. Baer and K. M. Kasperson. 2002. Effect of Double Homogenization and Whey Protein Concentrate on the Texture of Ice Cream. *Journal of dairy Science*. Vol 85: 1684-1692.
- Shahidi, F. and Naczki, M., 2004, *Phenolics in Food and Nutraceuticals*. CRC Press. Taylor & Francis Group. New York.

Silalahi, J. 2006. *Makanan Fungsional*. Kanisius. Yogyakarta.

Sisein, E.A. 2014. Biochemistry of Free Radicals and Antioxidants: Review Article. *Scholars Academic Journal of Biosciences*. Vol 2(2): 110-118.

Smith, A. K; H. D. Goff and Y. Kakuda. 2000. Microstructure and rheological properties of whipped cream as affected by heat treatment and addition of stabilizer. *Int. Dairy J. Vol 10: 295-301*.

Soad, H. T., Mehriz, A. M. and Hanafy, M. A. 2014. Quality characteristics of ice milk prepared with combined stabilizers and emulsifiers blends. *International Food Research Journal* 21(4): 1609-1613.

Sudarmadji, S., Bambang Haryono dan Suhardi. 1996. *Prosedur Analisis Bahan Makanan dan Pertanian*. Yogyakarta : Penerbit Liberty.

Tharp, B. W., B. Forrest, C. Swan, L. Dunning, and M. Hilmoe. 1998. Basic factors affecting ice cream meltdown. Pages 54-64 In W. Buchheim (ed.). *Ice Cream*. International Dairy Federation Special Issue 9803. International Dairy Federation, Brussels, Belgium.

Winarno, F. G. 1993. *Pangan Gizi : Teknologi dan Konsumen*. PT Gramedia Pustaka Utama. Jakarta.

Wong, S. K; Lim, Y. Y dan Chan, E. W. C. (2009). Antioxidant Properties of Hibiscuss: Species Variations, Altitudinal Change, Coastal Influence and Floral Colour Change, *Journal of Tropical Forest Science* 21(4): 307-315.