

6. DAFTAR PUSTAKA

Anonim. (1997). Apple Cider Vinegar. ([http : //www. Google.com/](http://www.Google.com/))

Arthey, D & P.R. Ashurst. (1996). Fruit Processing. Blackie Academic & Profesional. London.

Babsky, N.E; J.L.Toribio; J.E. Lozano. (1986). Influence of Storage on The Composition of Clarified Apple Juice Concentrate. Journal of Food Science. Vol 51. No.3.

Beckett, S.T. (1995). Physico - Chemical Aspects of Food Processing. Blackie Academic & Professional. London.

Chen, L; B.H. Ingham; S.C. Ingham. (2003). Polyphenol Oxidase Activity as a Potential Intrinsic Index of Adequate Thermal Pasteurization of Apple Cider. Journal of Food Protection. Vol. 67. No.5.

Davidek. (1990). Chemical Changes During Food Processing. Elsevier. New York.

Fennema, O.R. (1985). Food Chemistry. Marcel Dekker, Inc. New York.

Fardiaz, S. (1992). Mikrobiologi Pangan I. PT Gramedia Pustaka Utama. Jakarta

Gaman, P.M & Sherrington, K.B (editor: Murdijati .G, Sri.N, Agnes. M, Sardjono). (1994). Ilmu Pangan : Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi. UGM Press. Yogyakarta.

Grafton, G. (1995). Cider Making. [http : // www.cider andperry,co,uk/](http://www.ciderandperry.co.uk/)

International Comission for Uniform Methods of Sugar Analysis. (1937). International Correction Temperature Table. International Sugar J. 39,245.

James, C. S. (1995). Analytical Chemistry of Food. Chapman & Hall. Glasglow.

Lea, A. (1997). The Science Of Cider Making. Scotts Nurseries Ltd. Merriot.

Main, et al . (2001). Quality And Stability of BlueBerry Juice Blended With Apple, Grape, And Cranberry Juice. Journal of Food Quality.

Mehrlander, K; Helmut, D; Sabine, S. (2002). Structural Characterization of Oligosaccharides and Polysaccharides From

Apple Juices Produced by Enzymatic Pomace Liquefaction. Journal agricultural Food Chemistry. Vol.50. No.5.

Rehm, H.J & G. Reed. (1995) Biotechnology Volume 9 . VCH Weinheim. Germany.

Ross, C.D. (1934). Cider Making on The Farm. Buletin No.2. Devon County Agricultural Committee.

Potter, N. N. & J. H. Hotchkiss. (1995). Food Science 5th Edition. AVI Publishing Company. New York.

Salces, R.M.A *et al.* (2001). Determination of Polyphenolic Profiles of Basque Cider Apple Varieties Using Accelerated Solvent Extraction. American Chemical Society.

Sharma, J.L. & S. Caralli. (1998). A Dictionary of Food & Nutritions. CBS Publishers & Distributors. New Delhi.

Somogyi, *et al.* (1996). Processing Fruits : Science And Technology Volume 1. Technomic Publishing Co. Inc. Lancaster-USA.

Sudarmadji, *et al.* (1989). Analisa Bahan Makanan Dan Pertanian. Liberty. Yogyakarta.

Suhardi. (1989). Analisa Hasil Perkebunan. Universitas Gadjah Mada. Yogyakarta.

Susijahadi, N & M.F. Kurniawan. (1997). Pengendalian Fermentasi dengan Pengaturan Konsentrasi Gula Hasil. Hidrolisis Onggok Tepung Tapioka Untuk Menghasilkan alcohol. Dalam S. Budijanto; F.Zakaria; D. Hariyadi & B. Satiawiharja (Ed): Prosiding Seminar Teknologi Pangan . PATPI. Hal 45 - 54.

Sutriswati & Rahayu. (1988). Teknologi Pengolahan Minuman Beralkohol. Universitas Gadjah Mada. Yogyakarta.

Verheij & R.E Coronel (editor: Sri Nurhayatie). (1997). Prosea : Buah - Buahan Yang Dapat Dimakan. PT. Gramedia Pustaka Utama. Jakarta.

Volk, W. A. & M. F. Wheeler (editor: Soenartono Adisoemarto). (1990). Mikrobiologi Dasar 1. Erlangga. Jakarta.

Ward, O.P. (1989). Fermentation Biotechnology. Oxford University Press. Manchester.

Winarno, F.G. (1997). Kimia Pangan Dan Gizi. PT. Gramedia Pustaka utama. Jakarta.

Zocco, P. (2004). Apple Cider: The Flavor of Autumn. England.