

6. DAFTAR PUSTAKA

- Almatsier, S. (2001). Prinsip Dasar Ilmu Gizi. PT. Gramedia Pustaka Utama. Jakarta.
- Astawan, M. & M. W. Astawan. (1988). Teknologi Pengolahan Pangan Hewani Tepat Guna. CV. Akademika Pressindo. Jakarta.
- Anonim. (1995). Daftar Komposisi Zat Gizi Pangan Indonesia. Depkes RI.
- Anonim. (2001). Pangan dan Gizi; Ilmu, Teknologi, Industri dan Perdagangan Internasional. Penerbit Sagung Seto. Jurusan Tenologi Pangan & Gizi. FTP IPB.
- Anonim. (2002). Solar Dryer. <http://www.medip.org.np/products/solar%20dryer.htm>.
- Anonim. (2004a). Ice Cream Ingredients. Retrieved from www.dairyscienceandtechnology.com.
- Anonim. (2004b). Nutrition Facts and Food Composition Analysis for cowpeas, common, (blackeyes, crowder, southern). Retrieved from www.nutritiondata.com.
- Bennion, M. & O. Hughes. (1975). Introductory Foods. Macmillan Publishing Co. Inc. New York.
- Berry, D. (2000). Stabilizer. Retrieved from <http://www.Dairy foods.com>.
- Buckle K. A; R. A. Edwards.; G. H. Fleet & M. Wootton. (1978). Pengantar Ilmu Pangan. Universitas Brawijaya. Malang.
- Bryant, J. & Pearson, A. M. (2002). Dairy Science and Technology : Homemade Ice Cream. University of Guelph. Retrieved from [Http://www.ice-cream-recipes.com/.http : //www.foodsci.Uoguelph.ca/dairyedu/ice cream.html](http://www.ice-cream-recipes.com/).
- Desroiser, N. W. & J. N. Desroiser. (1978). The Technology of Food Preservation. A Publishing Company, Inc. Westport.
- Duke, J. A. (1981). Handbook of Legumes of World Economic Importance. Plenum Press. New York.
- Fellows, P. (1990). Food Processing Technology : Principles and Practise. Ellis Horwood Limited. New York.
- Gould, W. A. (1990). Unit Operation For The Food Industries. CTI Publication, Inc. Maryland.
- Gray, J. (2003). Carbohydrates : Nutritional and Health Aspect. ILSI. Europe.

Hartuti, N. & R. M. Sinaga (1997). Pengeringan Cabai. Balai Penelitian Tanaman Sayuran, Pusat Penelitian & Pengembangan Hortikultura, Badan Penelitian & Pengembangan Pertanian, Bandung.

Herschdoerfer, S. M (1986). Quality Control in Food Industry. Vol 3. Academic Press. London.

Hyvonen, L.; M. Liana; H. Tuorila & G. Dijksterhuist. (2003). Perception of Melting Rate and Flavour Release of Ice Cream Containing Different Types and Contents of Fat, Journal Dairy Sciences 86:1130-1138.

Jeremiah, C. E. (1996). Freezing Effects on Food Quality. Marcel Dekker, Inc. New York.

Kendall, P. & L. Allen. (2002). Quick Facts of Drying Colorado State University Colorado.

Kennedy, C. J. (2003). Blanching : The Facts. <http://www.readymealsinfo.com/articles>.

Marshall, R. T & D. Goff. (2002). Formulating and Manufacturing Ice Cream and Other Frozen Dessert. Food Technology vol 57/5.

Olson, R. M & S. J. Wright. (1993). Dasar-Dasar Mekanika Fluida Teknik. 5th ed. Gramedia Pustaka Utama. Jakarta.

Potter, N. N & J. H. Hotchkiss. (1995). Food Scienve. 5th ed. CBS Publisher and Distribution. New Delhi.

Prindiville, E. A. *et all.*, (2000). Effect of Milk Fat, Cocoa Butter and Whey Protein Fat Replacer on The Sensory Properties of Low Fat and Non Fat Cocoa Ice Cream. Departement of Food Science and Human Nutrition University of Missouri. Columbia.

Qazuini, M. (1993). Proses Pembentukan Bau pada Minyak Kelapa, Lombok. Liberty. Yogyakarta.

Reincius, G. (1994). Source Book of Flavor. 2nd ed. Chapman & Hall. New York.

Resurreccion, A. V. A. (1998). Consumer Sensory Testing for Product Development. Aspen Publisher, Inc. Gaithersburg. Maryland.

Salunkhe, D. K & S. S. Kadam (eds). (1989). CRC Handbook of World Food Legumes; Nutritional Chemistry, Processing Technology and Human Nutrition. Van Nostrand Reinhold. New York. USA.

Setianawati, H. N.; B. Setiawan; L. N. Yulianti. (2002). Penggunaan Kombinasi Bahan Penstabil Dalam Pembuatan Velva Kweni (*Mangivera odorata Griff*) dan Perubahan Mutu Selama Penyimpanan. Media Gizi Keluarga.

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

Sudarmaji S.; B. Haryono & Suhardi. (1997). Prosedur Analisa untuk Bahan Makanan Dan Pertanian. 4th ed. Liberty Press. Yogyakarta.

Sudewo, B. (2005). Tanaman Obat Populer Penggempur Aneka Penyakit. 3rd ed. PT. Agromedia Pustaka. Jakarta.

Supriyanto, E.; H. Karikaningsih & S. Rahayu. (2000). Pembuatan Es Krim dengan Menggunakan Stabilisator Natrium Alginat dari *Sargasum sp.* Jurnal Makanan Tradisional Indonesia. Volume 1 No 3.

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

Winarno, F. G. (1997). Kimia Pangan dan Gizi. PT. Gramedia Pustaka Utama. Jakarta.