6. DAFTAR PUSTAKA

Akhilesh, D., Faishal, G., & Kamath, J. V. (2012). Review Article: Comparative Study of Carriers Used in Proniosomes. *International Journal of Pharmaceutical and Chemical Sciences*, 1(1), 164–173.

Ardyanto, T. D. (2004). MSG dan Kesehatan: Sejarah, Efek dan Kontroversinya. *INOVASI*, 1(16), 52-56.

Balaji, H. (2013). *Spirulina* - Small but a Spectacular Species. *International Journal of Drug Development and Research*, 5(4), 76–82.

Bellisle, F. (1999). Glutamate and the Umamy Taste: Sensory, Metabolic, Nutritional and Behavioural Considerations. A review of the literature published in the last 10 years. *Neuroscience and Biobehavioral Reviews*, 23(3), 423-438.

Budianta, T. D. W., Harijono., & Murtini. (2000). Penambahan Kuning Telur dan Maltodekstrin terhadap Kemampuan Pelarutan Kembali dan Sifat Organoleptik Santan Bubuk Kelapa (*Cocos nucifera L.*). *Jurnal Teknologi Pangan dan Gizi*, 1(2), 60-71.

Campanella, L., Mario V. R., & Pasquale, A. (2002). Free and Total Amino Acid Composition in Blue-Green Algae. *Annali di Chimica*, 92(4), 343-52.

Cano-Chauca, M., P. C. Stringheta., A. M. Ramos., J. Cal-Vidal. (2005). Effect of the Carriers on the Microstructure of Mango Powder Obtained by Spray Drying and its Functional Characterization. *Innovative Food Science and Emerging Technologies*, 6(4), 420-428.

Canuto, H. M. P., Marcos, R. A. A., & Jose, M. C. C. (2014). Hygroscopic Behavior of Freeze-Dried Papaya Pulp Powder with Maltodextrin. *Acta Scientiarum - Technology*, 36(1), 179–185.

Caparino, O. A., J. Tang., C. L. Nindo., S.S. Sablani., J.R. Power., & J.K. Fellman. (2012). Effect of Drying Methods on the Physical Properties and Microstructures of Mango (*Philippine "Carabao"* var.) Powder. *Journal of Food Engineering*, 111(1), 135–148.

Chorilli, M., Herida, R. N. S, Fabiana, D. S. S., & Lucelia, M. D. S. (2012). Validation of a HPLC Method for Determination of Glutamine in Food Additives Using Post-Column Derivatization. *American Journal of Analytical Chemistry*, 3(2), 113-117.

Christwardana, M., M. M. A. Nur., & Hadiyanto. (2013). *Spirulina plantesis*: Potensinya sebagai Bahan Pangan Fungsional. *Jurnal Aplikasi Teknologi Pangan*, 2(1), 1-4.

Colla, L. M., Eliana, B.F., & Jorge, A.V.C. (2007). Antioxidant Properties of *Spirulina* (*Arthospira*) *plantesis* Cultivated Under Different Temperatures and Nitrogen Regimes. *Brazilian Archives of Biology and Technology an International Jounal*, 50(1), 161-167.

Darniadi, S., Iyan, S., & Dede Z.A. (2008). Karakteristik Fisiko-Kimia dan Organoleptik Bubuk Minuman Instan Sari Jambu Biji Merah (*Psidium guajava* L.) yang dibuat dengan Metode *Foam-Mat Drying*. *Widyariset*, 14(2), 431–438.

Dewi, E. N., Ulfah, A., & Maizirwan, M. (2016). The Effect of Different Treatments to the Amino Acid Contents of Micro Algae *Spirulina* sp. *Aquatic Procedia*, 7, 59–65.

Dubey, R., T. C. Shami., & K. U. Bhasker Rao. (2009). Microencapsulation Technology and Applications. *Defence Science Journal*, 59(1), 82–95.

Eritha, T. (2006). *Aplikasi Teknik Analisis Focussed Improvement Dalam Usaha Mencapai Zero Defect Produk Bumbu Penyedap Rasa Di PT Unilever Indonesia*. Skripsi, Progdi Ilmu dan Teknologi Pangan, Institut Pertanian Bogor.

Ernawati, U. R., Lia, U.K., & R. Baskara, K. A. (2014). Pengaruh Variasi Nilai *Dextrose Equivalents* (DE) Maltodekstrin terhadap Karakteristik Mikroenkapsulan Pewarna Alami Daun Jati (*Tectona Grandis* L.f). *Jurnal Teknologi Pertanian*, 15(2), 111–120.

Ersus, S., & Unal, Y. (2007). Microencapsulation of Anthocyanin Pigments of Black Carrot (*Daucus carota* L.) by Spray Dryer. *Journal of Food Engineering*, 80(3), 805–812.

Filer, L. J., & Stegink, L. D. (1994). Report of the Proceedings of the Glutamate Workshop held August 1991. *Critical Review in Food Science and Nutrition*, 34(2), 159–174.

Gaese, H. (2012). Chemical Composition and Potential Application of *Spirulina platensis* Biomass. *International Journal of Agriculture & Environment*, 6(10), 32–40.

Goula, A. M., & Konstantinos G. A. (2010). A New Technique for Spray Drying Orange Juice Concentrate. *Innovative Food Science and Emerging Technologies*, 11(2), 342-351.

Henderson, J. W., Robert, D. R., Brian, A. B., & Cliff, W. (2000). Rapid, Accurate, Sensitive, and Reproducible HPLC Analysis of Amino Acids. *Amino acid analysis using Zorbax Eclipse-AAA column and the Agilent*, 1100, 1-10.

Jinap, S., & P. Hajeb. (2010). Glutamate: its Applications in Food and Contribution to Health. *Appetite*, 55(1), 1–10.

Kamble, S. P., Rajendra, B. G., Rimal, B. P., & Keshav D. S. (2013). Extraction and Purification of C-phycocyanin from Dry *Spirulina* Powder and Evaluating its Antioxidant, Anticoagulation and Prevention of DNA Damage Activity. *Journal of Applied Pharmaceutical Science*, 3(8), 149–153.

Kim, S.Y., Bo-Min, K., Jung-Bong, K., Poovan, S., Heon-Woong, K., So-Young, K., Se-Na, K., Young-Sook, C., Han-Seok, C., & Ki-Moon, P. (2014). Effect of Steaming, Blanching, and High Temperature/High Pressure Processing on the Amino Acid Contents of Commonly Consumed Korean Vegetables and Pulses. *Preventive Nutrition and Food Science Journal*, 19(3), 220-226.

Kulshreshtha, A., Anish, Z.J., Urmila, J., Pratiksha, B., G.B.K.S. Prasad., & P.S. Bisen. (2008). *Spirulina* in Health Care Management. *Current Pharmaceutical Biotechnology*, 9(5), 400-405.

Löliger, J. (2000). Function and Importance of Glutamate for Savory Foods. *Journal of Nutrition*, 130(4), 915-920.

Madene, A., Muriel, J., Joel, S., & Stephane, D. (2006). Flavour Encapsulation and Controlled Release-A Review. *International Journal of Food Science and Technology*, 41(1), 1–21.

Moorhead, K., & Bob, C. (2011). *Spirulina* "*Nature's Superfood*". Cyanotech Corporation, Hawaii.

Moraes, I. D. O., Regina, D. O. M. A., Natalia, R. M, Aline, D. O. A., & Rodrigo D. O. M. (2013). *Spirulina platensis*: Process Optimization to Obtain Biomass. *Ciência e Tecnologia de Alimentos*, 33(1), 179-183.

Muhilal., & Ance, M. (1985). Teknologi Fortifikasi MSG dengan Vitamin A. *The Journal of Nutrition and Food Research*, 8, 57-66.

Mulyadi, A. F., Jaya, M. M., Wignyanto., & Ricky, H. (2013). Karakteristik Organoleptik Serbuk Perisa Alami dari Cangkang Rajungan (*Portnus pelagicus*): Kajian Konsentrasi Dekstrin dan Suhu Pengeringan. *Jurnal Teknologi Pertanian*, 14(3), 83–192.

Parikh, A., Siddharth, A., & Kirtesh, R. (2014). A Review on Applications of Maltodextrin in Pharmaceutical Industry. *International Journal of Pharmacy and Biological Sciences*, 4(4), 67-74.

Peres, I. M. N. F. V. (2011). *Encapsulation of Active Compounds: Particle Characterization, Loading Efficiency and Stability*. Dissertation, Faculty of Chemical and Biological Engineering, University of Porto.

Phisut, N. (2012). Spray Drying Technique of Fruit Juice Powder: Some Factors Influencing the Properties of Products. *International Food Research Journal*, 19(4), 1297–1306.

Purnamayati, L., Eko, N. D., & Retno A. K. (2016). Karakteristik Fisik Mikrokapsul Fikosianin *Spirulina* pada Konsentrasi Bahan Penyalut yang Berbeda. *Jurnal Teknologi Hasil Pertanian*, 9(1), 1-8.

Rahardja, L. A. (2013). *Pemanfaatan Mikroalga Spirulina dalam Pembuatan Penyedap Rasa Non-Monosodium Glutamat*. Skripsi, Prodi Teknologi Pangan, UNIKA Soegijapranata.

Rakhmawatie, M. D., & Afiana, R. (2014). Optimasi dan Validasi Metode Penetapan Kadar Siprofloksasin dalam Media Mueller Hinton Broth menggunakan HPLC (*High Perfomance Liquid Chromatography*). *E-Publikasi Fakultas Farmasi*, 123-129.

Retnaningsih, N., & A. Intan, N. T. (2014). Analisis Minuman Instan Secang: Tinjauan Proporsi Putih Telur, Maltodekstrin, dan Kelayakan Usahanya. *Agrin*, 18(2), 129-147.

Badan Standarisasi Nasional. (2001). Standar Nasional Indonesia 01-3140-2001: Gula Kristal Putih (*Plantation White Sugar*). Badan Standarisasi Nasional. Jakarta.

Badan Standarisasi Nasional. (1995). Standar Nasional Indonesia 01-3717-1995: Lada Putih Bubuk (*Piper ningrum Linn*). Badan Standarisasi Nasional. Jakarta.

Badan Standarisasi Nasional. (2010). Standar Nasional Indonesia 01-3556-2010: Garam Konsumsi Beryodium (NaCl). Badan Standarisasi Nasional. Jakarta.

Srihari, E., Farid, S. L., Rossa, H., & Hellen, W.S. (2010). Pada Pembuatan Santan Kelapa Bubuk. *Seminar Rekayasa Kimia dan Proses*, 4-5 Agustus 2010, Jurusan Teknik Kimia, Fakultas Teknik, Universitas Diponegoro, Semarang.

Suseno, Dedy. (2009). *Aktivitas Antibakteri Propolis Trigona spp. Pada Dua Konsentrasi Berbeda terhadap Cairan Rumen Sapi*. Skripsi, Program Studi Biokimia, Institut Pertanian Bogor.

Switzer, L. (1982). *Spirulina, The Whole Food Revolution*. New York: Bantam Books.

Triyono, A. (2010). Mempelajari Pengaruh Maltodekstrin dan Susu Skim Terhadap Karakteristik Yoghurt Kacang Hijau (*Phaseoulus radiatus* L.). *Seminar Rekayasa Kimia dan Proses,* 4-5 Agustus 2010, Jurusan Teknik Kimia, Fakultas Teknik, Universitas Diponegoro, Semarang.

Valenzuela, C., & Jose, M. A. (2015). Effects of Maltodextrin on Higroscopisity and Crispness of Apple Leathers. *Journal of Food Engineering*, 144, 1-9.

Woldegiorgis, A. Z., Dawit, A., Gulelat, D. H., & Gregory, R. Z. (2015). Proximate and Amino Acid Composition of Wild and Cultivated Edible Mushrooms Collected from Ethiopia. *Journal of Nutrition & Food Sciences*, 5(3), 47–54.

Yamaguchi, S. & Ninomiya, K. (2000). *Umami* and Food Palatability. *The Journal of Nutrition*. 130(4), 921-926.

Yoshida, Y. (1998). Umami Taste and Traditional Seasoning. *Food Review International*, 14(2), 213-246.

Yuliawaty, S. T., & Wahono, S. H. S. (2015). Pengaruh Lama Pengeringan dan Konsentrasi Maltodekstrin terhadap Karakteristik Fisik Kimia dan Organoleptik Minuman Instan Daun Mengkudu (*Morinda citrifolia* L). *Jurnal Pangan dan Agroindustri*, 3(1), 41–51.