

6. DAFTAR PUSTAKA

- AOAC. (2005). *Official Method of Analysis of the Association of Official Analytical Chemists*. 18th ed. Maryland: AOAC International. William Harwitz (ed).USA.
- BeMiller, J; & R. Whistler. (2009). *Starch: Chemistry and Technology*. Elsevier. USA
- Blaszcak, W; J. Fornal; & A. Ramy. (2004). Effect of Emulsifier Addition on Dough Properties, Baking Quality and Microstructure of Biscuits. *Polish Journal of Food and Nutrition Sciences*. Vol. 13/54, No 4, pp. 343–348.
- Bourne, M.C. (2002). *Food Texture and Viscosity: Concept and Measurement*. 2nd. Academic Press, An Elsevier Science, London
- D'Appolonia, B. L; & M. M. Morad. (1981). *Bread Staling*. Department of Cereal Chemistry and Technology, North Dakota State University, Fargo.
- Hanneman, L. J. (2011). *Patisserie*. 2nd Ed. Elsevier, Francis.
- Imanningsih, N. (2012). Profil Gelatinisasi Beberapa Formulasi Tepung-Tepungan untuk Pendugaan Sifat Pemasakan. *Jurnal Profil gelatinisasi beberapa formula tepung-tepungan*. *Penel Gizi Makanan*, 35(1): 13-22.
- Koswara, S. (2009). *Teknologi Pengolahan Roti*. Seri Teknologi Pangan Populer.
- Kusinska, E; & A. Starek. (2011). Mechanical Properties of Texture of Mixed Flour Bread with An Admixture of Rye Grain. *TEKA Kom. Mot. i Energ. Roln. – OL PAN*, 162–172.
- Matz, S. A. (1992). *Bakery Technology and Engineering*. The Avi Publishing Company Inc. Connecticut.
- Meilgaard, M; G.V. Civille; & B.T. Carr. (1999). *Sensory Evaluation Techniques*. 3rd Edition, CRC Press, Boca Raton.
- Mills, B. F. (1997). *Ilmu Pengetahuan Bahan*. Training Material. Jakarta.
- Mudjanto, E. S; & N. Y. Lilik. (2004). *Membuat Aneka Roti*. Penebar Swadaya. Jakarta.
- Norn, V. (2014). *Emulsifiers in Food Technology*^{2nd}. Wiley Blackwell. UK.

- Pareyt, B; S. M. Finnie; J. A. Putseys; & J. A. Delcour. (2011). Lipid in Bread Making: Source, Interactions and Impact on Bread Quality. *Journal of Cereal Science* 54, 266-279.
- Rios, R. V; M. D. F. Pessanha; P. F. Almeida; C. L. Viana; & S. C. S. Lannes. (2014). Application of fats in some food products. *Food Sci. Technol*, Campinas.
- Rogers, D. E; K. J. Zeleznak; C. S. Lai; & R. C. Hoseney. (1988). Effect of Native Lipids, Shortening, and Bread Moisture on Bread Firming. *American Association of Cereal Chemists, Inc.* 65(5):398-401.
- Rosdiani, I; & S. Atun. (2015). Sintesis Gliserol Stearat dari Asam Stearat dengan Gliserol Hasil Samping Pembuatan Biodisel dari Minyak Jelantah. *Jurnal Penelitian Saintek*, vol. 20, no. 1. Yogyakarta
- Stampfli, L; & B. Nersten. (1995). Emulsifier in Bread Making. *Food Chemistry* 52.
- Subagio, A; W. S. Windrati; & Y. Witono. (2003). Pengaruh Penambahan Isolat Protein Koro Pedang Terhadap Karakteristik Cake. *Jurnal Teknologi dan Industri Pangan*, vol. 14, no. 2. Jember.
- Sudarmadji, S; B. Haryono; & Suhardi. (1997). *Prosedur Analisis Untuk Bahan Makanan dan Pertanian*. Liberty.
- Tako, M; Y. Tamaki; T. Teruya; & Y. Takeda. (2014). The Principles of Starch Gelatinization and Retrogradation. *Food and Nutrition Sciences*. 5, 280-291.
- Toufeili, I; S. Shadarevian; A. M. A. Miski & I. Hani. (1994). Effect of Shortening and Surfactants On Selected Chemical V Physicochemical Parameters and Sensory Quality of Arabic Bread. *Food Chemistry* 53 (1995) 253-258.
- Whitehurst, R. J. (2004). *Emulsifier in Food Technology*. Group Technical Coordinator cereform Eur Limited. Blackwell Publishing. Northampton, UK.
- Widlak, N; & A. D. Midland. (1999). *Physical Properties of Fats, Oils and Emulsifier*. AOCS Press.
- Winarno, F. G. (2002). *Kimia Pangan dan Gizi*. Gramedia. Jakarta.
- U. S. Wheat Association. (1983). *Pedoman Pembuatan Roti dan Kue*. Djambatan. Jakarta.