

6. DAFTAR PUSTAKA

- BPS. (n.d.). *Statistical Yearbook of Indonesia*. Retrieved from <https://www.bps.go.id/publication/2019/07/04/daac1ba18cae1e90706ee58a/statistik-indonesia-2019.html>
- Bussiere, G. and Serpelloni, M. (1985). Confectionery and water activity determination of *aw* by calculation. **In:** Properties of Water in Foods in Relation to Quality and Stability, pp. 627–645. Simato, D. and Multon, J. L., Eds. Martinus Nijhoff Publishers. Dordrecht, The Netherlands.
- Braver, S. L. ., Mackinnon, D. P. ., & Page, M. C. (2003). *Levine's Guide to SPSS for Analysis of Variance* (Vol. 3). Retrieved from <http://93.174.95.29/main/264EB1E92DA21DEEFC9775D7A3A10BBC>
- Caballero, B., Finglas, P. M. ., & Toldra, F. (2016). *Encyclopedia of Food and Health*. Retrieved from <https://libgen.is/book/index.php?md5=766D57FC58FB6F1F28DB48D47A2203F4>
- Ergun, R., Lietha, R., & Hartel, R. W. (2010). Moisture and shelf life in sugar confections. *Critical Reviews in Food Science and Nutrition*, 50(2), 162–192. <https://doi.org/10.1080/10408390802248833>
- Fahmi, H. (2016). Analisa Daya Serap Silika Gel Berbahan Dasar Abu Sekam Padi. *Jurnal Iptek Terapan*, 10(3), 176–182. <https://doi.org/10.22216/jit.2016.v10i3.425>
- Green, N.P.O, G.W. Stout, D.J. Taylor, R. Roper.(1984). *Biological Science* 1. Cambridge University Press. USA
- Guiné, R. P. F. ., Barroca, M. J., & Correia, P. R. (2014). *Adsorption Isotherms of Maria Biscuits from Different Brands*. <https://doi.org/10.1111/jfpe.12089>
- Herawati, H. (2008). Penentuan umur simpan pada produk pangan. *Jurnal Litbang Pertanian*, 27(4), 124–130. Retrieved from http://tekpan.unimus.ac.id/wp-content/uploads/2013/11/p3274082_penentuan_umur_simpan-libre.pdf
- Hermana, I. ., Kusmarwati, A. ., & Yennie, Y. (2018). Isolasi dan Identifikasi Kapang dari Ikan Pindang. *Ujmr*, 3(1), 79–90. Retrieved from <https://www.bbp4b.litbang.kkp.go.id/jurnal-jpbkp/index.php/jpbkp/article/download/492/pdf>
- Holderman, M. V., De Queljoe, E., & Rondonuwu, S. B. (2017). Identifikasi Bakteri Pada Pegangan Eskalator Di Salah Satu Pusat Perbelanjaan Di Kota Manado. *Jurnal Ilmiah Sains*, 17(1), 13. <https://doi.org/10.35799/jis.17.1.2017.14901>
- Irawati, N., & Hanurawaty, N. Y. (2014). Penggunaan Kemasan Plastik Jenis Pe

(Polythylen), Pp (Polypropylen) Dan Plastik Wrap Terhadap Angka Kuman Pada Daging Ayam. *Jurnal Kesehatan*, 7(2), 353–360. <https://doi.org/10.24252/kesehatan.v7i2.54>

KBBI. (2019). Pengertian Gulali. (<https://kbbi.web.id/gulali>)

Nasution, I. S., Yusmanizar;, & Melianda, K. (2012). Pengaruh Penggunaan Lapisan Edibel (Edible Coating), Kalsium Klorida, Dan Kemasan Plastik Terhadap Mutu Nanas (*Ananas comosus Merr.*) Terolah Minimal. *Jurnal Teknologi Dan Industri Pertanian Indonesia*, 4(2), 21–26. <https://doi.org/10.17969/jtipi.v4i2.268>

Nur, M. (2009). Pengaruh Cara Pengemasan, Jenis Bahan Pengemas, dan Lama Penyimpanan terhadap Sifat Kimia, Mikrobiologi, dan Organoleptik Sate Bandeng (*Chanos chanos*). *Jurnal Teknologi Dan Industri Hasil Pertanian*, 14(1), 1–11. Retrieved from <http://jurnal.fp.unila.ac.id/index.php/JTHP/article/view/49>

Piringer, O. G., & Baner, A. L. (2008). *Plastic packaging: interactions with food and pharmaceuticals*. Retrieved from <https://libgen.is/book/index.php?md5=E44A49CDE9480DD39041B256F792782B>

Pitt, J. I. ., & Hocking, A. D. (2009). Fungi and Food Spoilage. In *CSIRO Food and Nutritional Sciences*, Springer US. <https://doi.org/10.1007/978-0-387-92207-2>

Querol, A., & Fleet, G. (2006). *The Yeast Handbook Volume 2* (Vol. 2). Retrieved from <http://93.174.95.29/main/B73B408B88F3BCD8FDDB6E8222600DC>

Sadono, T. P. (2013). Re-desain Packaging Keripik Pisang ‘Aneka’ Khas Bandar Lampung Teguh. *JURNAL RUPARUPA*, 2(1), 28–40. <https://doi.org/10.1017/CBO9781107415324.004>

SNI. (2008). *Kembang Gula Bagian 2 : Lunak*. 2, 3547. Retrieved from <http://staffnew.uny.ac.id/upload/132300107/pendidikan/sni-kembang-gula.pdf>

Suryaningsih, V., Ferniah, R. S., & Kusdiyantini, E. (2018). Karakteristik Morfologi, Biokimia, dan Molekuler Isolat Khamir IK-2 Hasil Isolasi dari Jus Buah Sirsak (*Annona muricata L.*). *Biologi*, 7(1), 18–25. Retrieved from http://eprints.undip.ac.id/79877/1/IK2_Vivi.pdf

Susilawati, & Dewi, P. C. (2011). Pengaruh Jenis Kemasan dan Lama Penyimpanan Terhadap Sifat Kimia, Mikrobiologi, dan Organoleptik Permen Karamel Susu Kambing. *Jurnal Teknologi Dan Industri Hasil Pertanian*, 16(1), 1–13. Retrieved from <https://jurnal.fp.unila.ac.id/index.php/JTHP/article/view/24>

Thompson, S. (2009). Compendium of the Microbiological Spoilage of Foods and Beverages. In *Compendium of the Microbiological Spoilage of Foods and Beverages*. <https://doi.org/10.1007/978-1-4419-0826-1>