

6. REFERENCES

- Andrew. (2004). Culinary Herbs (Herb, Spice). Nutrition Department, MI, USA. <http://www.vegetarian-nutrition.info/vn/herb-spice.php>
- Anonim. (2002). Selai Tomat. Teknologi Tepat Guna Menteri Negara Riset dan Teknologi. http://www.iptek.net.id/ind/warintek/Pengolahan_pangan_idx.php.
- Anonim. (2002). Teknologi Tepat Guna Warintek - Menteri Negara Riset dan Teknologi Tentang Budidaya Pertanian Jahe (Zingiber Officinale). http://www.iptek.net.id/ind/warintek/Budidaya_pertanian_idx.php
- Anonim. (2004). Encyclopedia of Herbs Ginger (Zingiber officinale). <http://www.allnatural.net/herbpages/ginger.shtml>.
- Astawan, M.; S. Koswara. & F. Herdiani. (2004). Pemanfaatan Rumput Laut (*Eucheuma cottonii*) Untuk Meningkatkan Kadar Iodium Dan Serat Pangan Pada Selai dan Dodol. Jurnal Teknologi dan Industri Pangan vol XV no.1.
- Banwart, G. J. (1989). Basic Food Microbiology 2nd edition. Chapman & Hall.
- Beumer. (1996). Praktikum Handleiding Inleiding in de Levensmiddelen Microbiologie.
- Desrosier, N. W. & J. N. Desrosier. (1977). The Technology of Food Preservation 4th edition. AVI Publishing Company, Inc. Westport, Connecticut.
- Dugdale. (1986). Mekanika Fluida edisi 3. Penerbit Erlangga. Jakarta.
- Fachruddin, L. (1997). Membuat Aneka Selai. Kanisius. Yogyakarta.
- Fellows, P. J. (1997). Food Processing Technology Principles and Practice. Department Catering Management. England.
- Hardman, T. M. (1989). Water and Food Quality. Elsevier Applied Science. London and New York.
- Haryoto. (1998). Sirup Jahe. Penerbit Kanisius. Yogyakarta.
- Hirasa, K. & M. Takemara. (1998). Spice Science & Technology. Lion Corporation. Tokyo.
- Hough, G.; K. Langohr.; R. Gomez. & A. Curia. (2003). Survival Analysis Applied to Sensory Shelf Life of Foods. Journal of Food Science Vol 68. No 1.
- Iijima, Y. S., Y. Aizawa & K. Kubota. (2001). Graniol Dehydrogenase Activity Related to Aroma Formation in Ginger (Zingiber officinale Roscoe). Journal Agricultural Food Chemistry vol. 49 no. 12.

Juneja, V. K. & J. N. Sofos. (2002). Control of Foodborne Microorganisms. Marcel Dekker, Inc. New York.

Labuza, T.P.; T. L. Sporleder; A. Kramer; J. Kirk; D. Mayes. (1979). OTA Open Shelf Life Dating of Food Advisory Panel. Department of Food and Nutrition, University of Minnesota Leighton, Conklin and Lemov Market Facts, Inc.

Manley, D. (1998). Biscuit, Cookie & Craker Manufacturing Manuals. Woodhead Publishing Limited. Cambridge. England.

Morris, W.C. (1914). Food Preservation Low or No Sugar in Jams, Jellies, and Preserves. The University of Tennessee Institute of Agriculture, U.S. Department of Agriculture, and county governments. <http://www.utextension.utk.edu/>.

Parker, R. (2003). Introduction To Food Science. America.

Pelczar, J. R & R. D. Reid. (1958). Microbiology. McGraw Hill Book Company, Inc. New York.

Potter, N. N. (1978). Food Science 3rd edition. AVI Publishing Company, Inc. USA.

Radiati, L. E.; N. P. Franck; B. Nabet.; J. Capiumont.; D. Fardiaz.; R. F. Zakaria.; I. Sudirman. & R. D. Hariyadi. (2003). Pengaruh Ekstrak Diklorometan Jahe (*Zingiber officinale Roscoe*) Terhadap Pengikatan Toksin Kolera B-subunit Conjugasi (FITC) Pada Receptor Sel Hibridoma LV dan CACO-2. Jurnal Teknologi dan Industri Pangan vol XIV no.1.

Ray, B. (1996). Fundamental Food Microbiology. CRC Press. New York.

Roberts, L. (2003). Pumpkins: A Bounty of Health and Beauty. http://www.allwoodwork.com/article/gardening/pumpkins_a_bounty_of_health_and_beauty.htm.

Rosenthal, A. J. R. (1999). Food Texture Measurement & Perception. A Chapman & Hall Food Science Book. Maryland.

Rukmana, H. R. (2001). Aneka Olahan Jahe. Teknologi Tepat Guna. Kanisius.

Santoso, H. B. (1998). Selai Nanas. Teknologi Tepat Guna. Kanisius. Yogyakarta.

Sudarmadji, S.; B. Haryono. & Suhardi. (1997). Prosedur Analisa Untuk Bahan Makanan & Pertanian. Liberty. Yogyakarta.

Suebsaisin, N.; W. Chawanasaporn.; P. Vongsawasdi. (2002). Pumpkin Yogurt. Department of Microbiology Faculty of Science. <http://www.kmutt.ac.th/organization/Research/Intellect/best31e.htm>.

Taub, I. A. & R. P. Singh. (1998). Food Storage Stability. CRC Press. New York.

Thiel, T. (1999). Microbes in Action. [http://www.umsl.edu/~microbes/pdf/They're Everywhere.pdf](http://www.umsl.edu/~microbes/pdf/They're%20Everywhere.pdf).

Volk, W. A. & M. F. Wheeler. (1993). Mikrobiologi Dasar jilid 1 edisi 5. Erlangga. Jakarta.

Watson, D. H. (2002). Food Chemical Safety Vol 2: Additives. CRC Press. New York.

