

6. REFERENCES

- Agricola, C. (2007). The Power of Papaya. <http://www.calimanpapaya.com/papaya.htm>.
- Alvarez, C. A.; R. Aguerre; R. Gomez; S. Vidales; S. M. Alzamora & L. N. Gerschenson. (1995). Air Dehydration of Strawberries: Effect of Blanching and Osmotic Pretreatments on the Kinetics of Moisture Transport. *Journal of Food Engineering* **25**: 167-178.
- Andarwulan, K. & B. Koswara. (1992). Kimia Vitamin. Universitas Gajah Mada. Yogyakarta.
- Anonymous. (2002). Drying of Foods. The Schumacher Centre for Technology & Development. United Kingdom.
- Anonymous. (2004). Drying. The Cooking Inn. <http://www.thecookinginn.com/dried.html>.
- Anonymous. (2005). Antioxidants What We Know, What We Need to Know. <http://www.diabetesincontrol.com/shafer/antioxidants.pdf>.
- Anonymous. (2006)^a. Fruit Drying and Dehydration Technology. <http://www.fao.org/docrep/V5030E/V5030E0j.htm>
- Anonymous. (2006)^b. Osmotic Dehydration of Fruits. <http://www.barc.ernet.in/webpages/technologies/osmotic.html>.
- Anonymous. (2007). Dried Papaya. <http://www.nutsonline.com/driedfruit/papaya/sweetened.html>.
- Arthey, D & C. Dennis. (1991). Vegetable Processing: Preparation Procedures. Chapman & Hall. United Kingdom.
- Baker, C. G. J. (1997). Industrial Drying of Foods. Blackie Academic & Profesional. London.
- Barbanti, D; D. Mastrocola & C. Severini. (1994). Air Drying of Plums. A Comparison Among Twelve Cultivars. *Sciences des Aliments* **14**: 61-73.
- Bekti, E.; Haslina; S. Haryati & E. Y. Sani. (1996). Beberapa Cara *Blanching* Dalam Waktu Berbeda Terhadap Kadar Tanin dan Vitamin C pada Pisang Kepok Gablok. *Sainstek* **4(1)**: 12-15.

Beta, T.; S. Nam; J. E. Dexter & H. D. Sapistein. (2005). Phenolic Content and Antioxidant Activity of Pearled Wheat and Roller-Milled Fractions. *Cereal Chemistry*. **82** (4): 23-25.

Bourne, M. C. (2002). Food Texture and Viscosity Concept and Measurement. Second Edition. Academic Press. New York.

Daly-Koziel, K & F. Maruyama. (1997). Drying Food at Home. University of Kentucky Cooperative Extension Service. Frankfort.
<http://www.ca.uky.edu/agc/pubs/fcs3/fcs3501/fcs3501.pdf>.

Dixon, G. M. & J. J. Jen. (1977). Changes of Sugar and Acid in Osmovac Dried Apples Slices. *Journal of Food Science* **42**: 1126-1131

Duward, S. S. & N. C. Jerry. (1997). Processing Vegetables. Technomic Publishing Co Inc. USA.

Earle, R.L. (2000). Unit Operations in Food Processing 2nd Edition. Pergaman Press. United Kingdom.

El-Aouar, A. A.; P. M. Azoubel; & F. E. X. Murr. (2003). Drying Kinetics of Fresh and Osmotically Pre-treated Papaya (*Carica papaya* L.). *Journal of Food Engineering* **59**: 85-91.

El-Aouar, A. A.; P.M. Azoubel; J. L. Barbosa; & F. E. X. Murr. (2006). Influence of The Osmotic Agent on the Osmotic Dehydration of papaya (*Carica papaya* L.). *Journal of Food Engineering* **75**: 267-274.

Fellows, P. (1990). Food Processing Technology: Principles and Practise. Ellis Horwood Limited. New York.

Fernandes, F.A.N; S. Rodrigues; O.C.P. Gaspareto & E.L. Oliveira. (2005). Optimization of Osmotic Dehydration of Papaya Followed by Air-Drying. www.science-direct.com.

Giangiacomo, R; D. Torreggiani & E. Abbo. (1987). Osmotic Dehydration of Fruit. Part I: sugar Exchange Between Fruit and Extracting Syrup. *Journal of Food Proccesing* **11**: 183-195.

He, Q. & N. Venant. (2004). Antioxidant Power of Phytochemicals from Psidium Guajava Leaf. <http://www.zju.edu.cn/jzus>.

Islam, M. N. & J. N. Flink. (1982). Dehydration of Potato. II. Osmotic Concentration and its Effect on Air Drying Behavior. *Journal of Food Technology* **17**: 387-403.

Kartika, B; P. Hastuti & W. Supartono. (1988). Pedoman Uji Indrawi Bahan Pangan. PAU Pangan dan Gizi. Universitas Gajah Mada. Yogyakarta.

Kendall, P. & J. Sofos (2003). Preparation Drying Fruits. Colorado State University Cooperative Extension. USA.

Kendall, P.; P. Dipersio & J. Sofos. (2004). Preparation Drying Vegetables. Colorado State University Cooperative Extension. USA.

Khin, M. M.; W. Zhou & Y. S. Yeo. (2006). Mass Transfer in The Osmotic Dehydration of Coated Apple Cubes by Using Maltodextrin as The Coating Material and Their Textural Properties. *Journal of Food Engineering* **81**: 514-522.

Krokida, M.K; V.T Karathanos; Z.B Maroulis & D. Marinos-Kouris. (2003). Drying Kinetics of Some Vegetables. *Journal of Food Engineering* **59**: 391-403.

Lazarides, H. N. & N. E. Mavroudis. (1996). Kinetics of Osmotic Dehydration of a Highly Shrinking Vegetable Tissue in a Salt-free Medium. *Journal of Food Engineering* **30**: 61-74.

Lerici, C. L.; G. Pinnavaia; M. D. Rosa & L. Bartolucci. (1985). Osmotic Dehydration of Fruit: Influence of Osmotic Agents on Drying Behavior and Product Quality. *Journal of Food Science* **50**:1217-1219.

Mazza, G. (1983). Dehydration of Carrots. Effect of Pre-drying Treatments on Moisture Transport and Product Quality. *Journal of Food Technology* **18**: 113-123.

Molyneux, P. (2004). The Use of the Stable Free Radical Diphenylpicryl-hydrazyl (DPPH) for Estimating Antioxidant Activity. *Journal of Food Science and Technology* **26**: 25-29.

Nsonzi, F. (1997). Osmo-convective Drying Behavior of Blueberries. National Library of Canada.

Omowaye, B. I. O. A.; N. K. Rastogi; A. Angersbach & D. Knorr. (2002). Osmotic Dehydration Behavior of red Paprika (*Capsicum Annuum L.*). *Journal of Food Science* **67**: 5.

Oxtoby, D.W; H.P Gillis & N.H Nachtrieb. (2001). Prinsip-prinsip Kimia Modern Edisi Keempat Jilid 1. PT Gelora Aksara Pratama. Jakarta.

Pangavhane, D. R; R.L. Sawhney & P.N. Sarsavadia. (1999). Effect of Various Dipping Pretreatment on Drying Kinetics of Thompson Seedless Grapes. *Journal of Food Engineering* **39**: 211-216.

Pavlov, A.; P. Kovatcheva; V. Georgive and I. Koleva. (2002). Biosynthesis and Radical Scavenging Activity of Betalains During the Cultivation of Red Beet (*Beta Vulgaris*) Hairy Root Cultures. <http://www.znaturforsch.com>.

Petrucci, R.H & R.K Wismer. (1987). General Chemistry with Qualitative Analysis 2nd Edition. Macmillan Publishing Company. New York.

Potter, N. N. & J. H. Hotchkiss. (1996). Food Science the 5th Edition. CBS Publisher & Distributors. New Delhi.

Rababah, T. M.; L. R. Howard; R. T. Threlfall & C. R. Brownmiller. (2003). Antioxidant Capacity and Phenolic Content of Dehydrated Fruit. Univ. of Arkansas. Fayetteville.

Raghupathy, R & K. Thangavel. (1995). Dehydration of Fruits & Vegetables. <http://www.techno-preneur.net>.

Riva, M.; S. Campolongo; A. A. Leva; A. Maestrelli & D. Torreggiani. (2004). Structure-Property Relationships in Osmo-Air-Dehydrated Apricot Cubes. <http://www.distam.unimi.it/~mriva/download/apricot.pdf>.

Rukmana, R. (1995). Pepaya, Budidaya dan Pascapanen. Kanisius. Yogyakarta.

Saloko, S; I. W. S. Yasa & B. R. Handayani. (1997). Pemanfaatan Produk Biji-bijian Potensial Untuk Pembuatan Biskuit Protein Tinggi Pada Wilayah Pertumbuhan di Kabupaten Lombok Barat. *Prosiding Seminar Teknologi Pangan 1*: 308-325.

Sharma, S. K.; S. J. Mulvarey & S. S. H. Rizvi. (2000). Food Process Engineering. Wiley-Interscience. New York.

Standar Nasional Indonesia. (1995). Buah Kering. SNI 01-3710-1995. Dewan Standarisasi Nasional.

Sudarmadji, S.; B. Haryono & Suhardi. (1989). Analisa Bahan Makanan dan Pertanian. Liberty. Yogyakarta.

Suprpti, M. L. (2005). Aneka Olahan Pepaya Mentah dan Mengkal. Kamisius. Yogyakarta.

Thomas, T & H. Berry. (1997). Drying Fruits and Vegetables. Washington State University Cooperative Extension and the U.S. Department of Agriculture. <http://cru.cahe.wsu.edu/CEPublications/hs0005/hs0005.html>

White, J. W. & W. D. Landis. (1980). Sugar Composition and Properties. <http://www.sugarsource.com/pov/usda/beekp.USA82.htm>.

Widyastuti, Y. E. & F. B. Paimin. (1993). Mengenal Buah Unggul Indonesia. Penebar Swadaya. Indonesia.

Williams-Brands, W.; M. E. Cuvelier & C. Berset. (1995). Use of a Free Radical Method to Evaluate Antioxidant Activity. *Lebensm. Wiss Technology* **28**: 25-30.

Winarno, F. G. (1995). Pangan, Gizi, Teknologi, dan Konsumen. Gramedia Pustaka Utama. Jakarta.

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

Winarno, F. G. ; S. Fardiaz & D. Fardiaz. (1984). Pengantar Teknologi Pangan. PT Gramedia Pustaka Utama. Jakarta.

