

6. DAFTAR PUSTAKA

- Adnan, M. (1997). *Teknik Kromatografi Untuk Analisis Bahan Makanan*. Penerbit Andi. Yogyakarta.
- Ahuja, U., S.C. Ahuja., N. Chaudhary., and R. Thakrar. (2007). Red Rices – Past, Present and Future. *Asian Agri-History*. 11 : 291 – 304.
- Ahza, A.B. (1996). Pengenalan Bahan Baku dan Bahan Tambahan Untuk Produk Ekstrusi, Bakery, dan Penggorengan. *Pelatihan Produk-Produk Olahan Ekstrusi, Bakery dan Frying*. Bekasi.
- Andarwulan, N., F. Kusnandar., dan D. Herawati. (2011). *Analisis Pangan*. Dian Rakyat. Jakarta.
- Anna, P. (1994). *Dasar – Dasar Biokimia*. Penerbit UI – Press. Jakarta.
- AOAC. (1995). *Official Methods of Analysis*. The Association of Official Analytical Chemists. Washington DC.
- Apriyantono, A., D. Fardiaz., N.H. Puspitasari., Sedapnawati., dan S. Budiyanto. (1989). *Petunjuk Laboratorium Analisis Pangan*. Pusat Antar Universitas Pangan dan Gizi. IPB. Bogor.
- Ardiansyah. (2007). Antioksidan dan Perannya Bagi Kesehatan. www.ardiansyah.multiply.com/journal/item/14. Diakses 2 September 2015.
- Balitsereal. (2004). Laporan Akhir: Penelitian Koleksi, Karakterisasi, dan Konservasi Plasma Nutfah Sereal. Litbang Pertanian.
- Barrett, A. (2003). *Characterization of macrostructures in extruded products*. In: *Characterization of cereal and flours: properties, analysis and applications*. G. Kaletunç and K. Breslauer (Eds.). CRC Press, Boca Raton. USA. pp. 369 – 386
- Bourne, M.C. (2002). *Food Texture and Viscosity Concept and Measurement 2nd Edition*. Academi Press. London.
- Bustan. (2007). Beras Organik. www.agribisnis-ganesha.com/?page_id=60. Diakses 2 September 2015.

- Cai, Y.Z., and H. Corke. (2000). Production and Properties of Spray-Dried Amaranthus Betacyanin Pigments. *Journal of Food Science*. 65(6).
- Camire, M.E., A. Camire., and K. Krumhar. (1990). Chemical and Nutritional Changes in Foods During Extrusion. *Critical Reviews in Food Science and Nutrition*. 19(1) : 35 – 57.
- Chang, Y.K., J.M. Hashimoto., M. Moura-Alcioli., and F. Martínez-Bustos. (2001). Twin-Screw Extrusion of Cassava Starch and Isolated Soybean Protein Blends. *Molecular nutrition and food research*. 45(4) : 234 – 240.
- Choi, Y.Y., K. Osada., Y. Ito., T. Nagasawa., M.R. Choi., and N. Nishizawa. (2005). Effect of Dietary Protein of Korean Foxtail Millet on Plasma Adiponectin, HDL-Cholesterol, and Insulin Levels in Genetically Type 2 Diabetic Mice. *Biosc. Biotechnol. Biochem*. 69 : 31 – 37.
- Demam, J. (1997). *Kimia Makanan. Edisi kedua*. Penerbit ITB. Bandung.
- Dykes, L., and L.W. Rooney. (2006). Sorghum and Millet Phenols and Antioxidants. *J. Cereal Science*. 44(3) : 236 – 251.
- Estiasih, T., dan K. Ahmadi. (2009). *Teknologi Pengolahan Pangan*. PT. Bumi Aksara. Jakarta.
- FAO. (1991). *Food and Agriculture Organization. Amino Acid Scoring Pattern*. In: *Protein quality evaluation*. FAO/WHO Food and Nutrition Paper. Italy. pp 12 – 24.
- FAO. (2004). Rice and Human Nutrition. <http://www.fao.org/rice2004/en/f-sheet/factsheet3.pdf>. Diakses 1 September 2015.
- Fayose, F.T. (2013). Expansion Characteristics of Selected Starchy Crops During Extrusion. *The West Indian Journal of Engineering*. 35(2) : 58 – 64.
- Fellows, P. (2000). *Food Processing Technology: Principles and Practice 2nd Edition*. Woodhead Publishing Limited. England.
- Fennema, O. (1985). *Food Chemistry 2nd Edition*. Marcell Dekker, Inc. New York.
- Frame, N.D. (1994). *The Technology of Extrusion Cooking*. Springer Publisher. <http://books.google.com>. Diakses 1 September 2015.

- Gimeno, E., C.I. Monaro., and J.L. Kokini. (2004). Effect of Xanthan Gum and CMC on The Structure and Texture of Corn Flours Pellets Expanded by Microwave Heating. American Association of Cereal Chemistry. *J. Cereal Chem.* 81(1) : 100 – 107.
- Atmadja, G.S. (2006). Pengembangan Produk Pangan Berbahan Dasar Jagung *Quality Protein Maize (Zea mays L.)* dengan Menggunakan Teknologi Ekstrusi. Skripsi. Universitas Pertanian Bogor. Bogor
- Harper, J.M. (1981). *Extrusion of Food Vol II*. CRC Press Inc. Bota Raton Florida. USA.
- Huber, G. (2001). *Snack Foods from Cooking Extruder*. Snack Food Processing. CRC Press. New York.
- Indrasari, S. D., E.Y. Purwani., P. Wibowo dan Jumali. Glycemic Indices of Some Rice Varieties. (2010). *Indonesian Journal of Agriculture*. 3(1) : 9 – 16.
- Kadan, R., and A. Pepperman. (2002). Physicochemical Properties of Starch in Extruded Rice Flours. *J. Cereal Chem.* 79(4) : 476 – 480.
- Kristantini., dan H. Purwaningsih. (2009). Potensi Pengembangan Beras Merah sebagai Plasma Nutfah Yogyakarta. *Jurnal Litbang Pertanian*. 28(3) : 88 – 95.
- Kubo, I., N. Masuda., P. Xiao., and H. Haraguchi. (2002). Antioxidant Activity of Deodecyl Gallate. *J. Agric. Food Chem.* 50 : 3533 – 3539
- Kusnandar, F. (2010). *Kimia Pangan Komponen Mikro*. Dian Rakyat. Jakarta.
- Lebesi, D.M., and T. Constantina. (2009). Effect of the Addition of Different Dietary Fiber and Edible Cereal Bran Source on the Baking and Sensory Characteristic of Cupcakes. *Journal Food Bioprocess Technology*. 4(3) : 710 – 722.
- Leskova, E., K.J.K. Eva., K. Martina., P. Janka., and H.I. Kristina. (2006). Vitamin Losses : Retention during Heat Treatment and Continuaal Chnages Expressed by Mathematical Models. *Journal of Food Composition and Analysis*. 19 : 252 – 276.
- Lin, Y.H., C.S. Yeh., and S. Lu. (2002). Evaluation on Quality Indices and Retained Tocopherol Contents in The Production of The Rice-Based Cereal by Extrusion. *Journal of Food and Drug Analysis*. 10(3) : 183 – 187
- Linko, P., Y.Y. Linko., and J. Olkku. (1981). Extrusion Cooking and Bioconversions. Extrusion Cooking Technology. Elsevier *Applied Science Publishers*. London.
- Maekawa, M. (1998). Recent Information on Anthocyanin Pigmentation. *Rice Genetics Newsletter* 13. pp. 25-26.

- Marshall, W.E., and J.I. Wadsworth. (1994). *Rice science and technology*. In Marshall, W.E., and Wadsworth, J. I. (Eds.). Marcel Dekker. New York.
- Maskus, H., and A. Susan. (2015). Extrusion Processing and Evaluation of an Expanded, Puffed Pea Snack Product. *J Nutr Food Sci*. 5(4) : 1 – 6.
- Mbithi – Mwikya S., W. Ooghe., J.V. Camp., D. Nagundi., and A. Huyghebaert. (2000). Amino Acid Profile After Sprouting, Autoclaving and Lactic Acid Fermentation of Finger Millet (*Elusine coracana*) and Kidney Beans (*Phaseolus vulgaris L.*). *Journal of Agricultural and Food Chemistry*. 48(8) : 3081 – 3085.
- Meilgaard M., G.V. Civille., and T. Carr. (1999). *Sensory Evaluation Techniques 3rd Edition*. CRC Press. Washington.
- Melianawati, A. (1998). Karakteristik Produk Ekstrusi Campurann Menir Beras-Tepung Pisang-Kedelai Olahan. Skripsi. Universitas Pertanian Bogor. Bogor.
- Mercier, C., and P. Feillet. (1975). Modification of Carbohydrate Component by Extrusion Cooking Cereal Products. *J. Cereal Chem*. 52(3) : 283 – 286.
- Monaru., C.J., and J.L. Kokini. (2003). *Nucleation and Expansion During Extrusion and Microwave Heating of Cereal Food*. Dept Food Science and Centre for Advance Food Technology. Univ Brunswick.
- Muchtadi, T.R., P. Hariyadi., dan A. Basuki. (1988). *Teknologi Pemasakan Ekstrusi*. LSI. Institut Pertanian Bogor. Bogor.
- Nielsen, S. (2010). *Food Analysis : Laboratory Manual 2nd Edition*. Marcell Dekker, Inc. New York.
- Niendyah, H. (2004). Efektivitas Jenis Pelarut dan Bentuk Pigmen Antosianin Bunga Kana (*Canna coccinea mill.*) serta Aplikasinya pada Produk Pangan. Skripsi. Universitas Brawijaya. Malang.
- Nosaka, K. (2006). Recent Progress in Understanding Thyamin Biosynthesis and Its Genetic Regulation in *Saccharomyces Cerevicae*. *Appl. Microbiol. Biotechnol*. 72 : 30 – 40.
- Nowjee, C.N. (2004). Extrusion of Starch. Article on Personal Website. Department of Chemical Engineering, University of Cambridge. U.K.

www.cheng.cam.ac.uk/research/groups/polymer/RMP/nitin/Extrusion.html
Diakses 31 Juli 2015.

- Oktavia, D. (2007). Kajian SNI 01-2886-2000 Makanan Ringan Ekstrudat. *Jurnal Standarisasi*. 9(1).
- Park, K.O., Y. Ito., T. Nagasawa, M.R. Choi., and N. Nishizawa. (2008). Effects of Dietary Korean Proso-Millet Protein on Plasma Adiponectin, HDL Cholesterol, Insulin Levels, and Gene Expression in Obese Type 2 Diabetic Mice. *Biosc. Biotechnol. Biochem.* 72(11) : 2918 – 2925.
- Ramaiah, K., and M.V.B.N. Rao. (1953). *Rice Breeding and Genetics, ICAR Science Monograph 19*. Indian Council of Agricultural Research. New Delhi.
- Riaz, M.N. (2007). *Introduction to extrusion. In: Extruder and expanders*. Agrimedia GmbH. Germany.
- Riaz, M.N. (2000). *Introduction to extruders and their principles. In: Extruders in food applications*. CRC Press, Boca Raton. USA.
- Rimbawan dan Siagian. (2004). *Indeks Glikemik Pangan*. Panebar Swadaya. Jakarta.
- Santika, A., dan Rozakurniati. (2010). Teknik Evaluasi Mutu beras Ketan dan Beras Merah pada Beberapa Galur Padi Gogo. *Buletin Teknik Pertanian*. 15(1) : 1 – 5.
- Serna-Saldivar, S., and L.W. Rooney. (1995). *Structure and Chemistry of Sorghum and Millets*. Chemistry and Tech.
- Shadiq, R.K. (2010). Karakterisasi Sifat Fisikokimia Produk Ekstrudat Berbasis Jewawut. Skripsi. Universitas Institut Pertanian Bogor. Bogor.
- Shahidi, F., C. Tho., and N.V. Chuyen. (1998). *Process Induced Chemical Changes in Food*. Plenum Press.
- Smith, O.B. (1981). *Extrusion Cooking of Cereal and Fortified Food*. Proceeding Extruder Technology. 8th ASEAN Workshop. Bangkok.
- Suarni. (2005). *Teknologi Pembuatan Kue Kering (Cookies) Berserat Tinggi Dengan Penambahan Bekatul Jagung*. Prosiding Seminar Nasional Teknologi Inovatif Pascapanen untuk Pengembangan Industri Berbasis Pertanian. Hal 521 – 526.
- Soedarmo, P., dan A.D. Sediaoetomo. (1974). *Masalah Gizi dan Perbaikannya*. Dian Rakyat. Jakarta.

- Sudarmadji, S., B. Haryono., dan Suhardi. (1997). *Prosedur Analisa Untuk Bahan Makanan dan Pertanian Edisi Keempat*. Liberty. Yogyakarta.
- Suherman, O., M. Zairin., dan Awaluddin. (2009). Keberadaan dan Pemanfaatan Plasma Nutfah Jewawut Di Kawasan Lahan Kering Pulau Lombok. <http://ntb.litbang.deptan.go.id>. Diakses 21 Februari 2015.
- Sutharut, J., and J. Sudarat. (2012). Total Anthocyanin Content and Antioxidant Activity of Germinated Colored Rice. *International Fod Research Journal*. 10(1) : 215 – 221.
- Swinkels. (1985). *Source of Starch, Its Chemistry and Physics*. Starch Conversion Technology. Marcel Dekker, Inc. New York.
- Syarief, R., dan I. Anies. (1988). *Pengetahuan Bahan untuk Industri Pertanian*. Mediyatama Sarana Perkasa. Jakarta.
- Taylor, J.R.N., J.S. Tilman., and R.B. Scott. (2006). Review : Novel Food and Non-Food Uses for Sorghum and Millets. *Journal of Cereal Science*. 44 : 252 – 271.
- Trisnamurti. (1980). *Extrusion Cooking of Cereal and Fortified Food*. Makalah Extruder Proceeding Technology. 8th Asian Workshop. Bangkok.
- Vanisha, S.N., J.J. Dhaduk., N. Sareen., T. Shahu., and R. Desai. (2011). Potential Functional Implications of Pearl Millet (*Pennisetum glaucum*) in Health and Disease. *Journal of Applied Pharmaceutical Science*. 1(10) : 62 – 67.
- Varshini, V., A. Sundharam., and V. Praveen. (2013). Brown Rice - Hidden Nutrients. *J Biosci Tech*. 4(1) : 503 – 507.
- Wang, L.S., and G.D. Stoner. (2008). Anthocyanins and Their Roles in Cancer Prevention. *Cancer Letters*. 269 : 281 – 290.
- Widyaningsih, S., dan A. Mutholib. (1999). *Pakan Burung*. Penerbit Penebar Swadaya. Jakarta.
- Ying Gui., Sun Kuk Gil., and Gi Hyung Ryu. (2012). Effects of Extrusion Conditions on the Physicochemical Properties of Extruded Red Ginseng. *Prev Nutr Food Sci*. 17 : 203 – 209.