

## 6. DAFTAR PUSTAKA

- Ahmed, F.; K. Platel; S. Vishwanatha; S. Puttaraj; and K. Srinivasan. (2007). Improved Shelf-Life of Rice Bran by Domestic Heat Processing and Assessment of Its Dietary Consumption in Experimental Rats. *Journal of the Science of Food and Agriculture* 87 (1): 60.
- Almatsier, S. (2002). *Prinsip Dasar Ilmu Gizi*. PT. Gramedia Pustaka Utama. Jakarta.
- Akoh, C. C and David B. Min. (2002). *Food Lipids (Chemistry, Nutrition, and Biotechnology)*, 2<sup>nd</sup> edition. Marcel Dekker Inc. New York.
- Ardiansyah. (2004). Sehat dengan Mengonsumsi Bekatul. *Gizi.net* 27 Agustus 2004. <http://www.gizi.net> 19 Agustus 2007.
- \_\_\_\_\_. (2006). Bekatul untuk Menurunkan Hipertensi dan Hiperlipidemia. *Berita Iptek* 22 September 2006. <http://www.beritaiptek.com> 19 Agustus 2007.
- Astawan. (2002). *Produk Organik Kaya Nutrisi. Pangan Sehat dan Alami*. <http://pangansehatalami.blogspot.com/>
- Bennion, M and O, Hughes. (1975). *Introductory Foods*, 6<sup>th</sup> edition. Collier Macmillan Publisher. London.
- Bondet, V; W. B. Williams and C. Berset. (1997). *Kinetic and Mechanisms of Antioxidant Activity using the DPPH Free Radical Method*. Journal Academic Press Limited.
- Brandes and Michael Ye. (2003). *Peptide Separations on a Stable, Aqueous Compatible C18 Column*. Sigma-Aldrich Technology.
- Bruins, J. (2000). *LC-MS Mobile Phase Additives – Tips & Tricks*. Sigma-Aldrich Technology
- Cheruvanky; P. Mcpeak, R. S. V. Cherukuri, I. Lynch and A. A. Qureshi. (2004). Method for Treating Hypercholesterolemia, Hyperlipidemia, and Atherosclerosis. <http://www.freepatentsonline.com>
- Damayanthi, E., D. Muchtadi, H. Syarief, F. R. Zakaria, C. H. Wijaya dan D.S. Darmadjati. (2003). Pengaruh Derajat Sosoh terhadap kandungan Gizi, Serat Pangan, dan Oryzanol Bekatul Padi (*Oryza Sativa*) Awet. *Media Gizi dan Keluarga* 27 (1): 104-114.

- \_\_\_\_\_, L. T. Tjing; dan L. Arbianto. (2007). Rice Bran. Penebar Swadaya. Jakarta.
- Harris, R. S and Kamas, E. (1975). Nutritional Evaluation of Food Processing, 2<sup>nd</sup> ed. AVI Publishing Westport, CT.
- Harper, J., Voranuch S., and Sudarat J. (2005). Extraction of Protein Rice-Bran Concentrate and Its Application In Bread. Songklanakarin J. Sci. Technol., 2005, 27(1) : 55-64.
- Kurniawati,G. 2008. Implikasi Pemanasan Dengan Microwave, Pengovenan, dan Penyangraian pada Pembuatan Bekatul Instan Ditinjau dari Karakteristik Fisikokimiawi dan Sensori. Fakultas Teknologi Pertanian Unika Soegijapranata. Semarang
- Levinne, V., McColum, Nina Simmond. (2009) Glacial Acetic Acid as a Solvent for The Anti Neuritic Water Soluble B. Journal of Biology Chemical.
- Llyod, B. J, T. J. Siebenmorgen and K. W. Beers. (2000). Effect of Commercial Processing on Antioxidant in Rice Bran. Cereal Chemistry Vol 77 (5):551-555.
- Landon, W.O. and Ronald R. E. (2000). Vitamin Analysis for Health and Science. United States.
- Malekian, F., R.M. Rao, W. Prinyawiwatkul, W.E. Marshall, M. Windhauser, and M.Ahmedna. (2000). Lipase and Lipoxygenase Activity, Functionality, And Nutrient Losses in Rice Bran During Storage. Bulletin Number 870
- Moldenhauer, K.A., E.T.Champagne, D.R. McCaskill, and H. Guraya. (2001). Functional Products From Rice. In Pokorny, J., N. Yanishlieva and M. Gordon (Eds.): Antioxidants in Food: Practical Applications. Woodhead publishing. Cambridge.
- Ozdemir, Mustafa, Sule B., Hadar, and Safer. (2002). Synthesis and Non-Aqueous Medium Titrations of Some New 4,5-Dihydro-1H-1,2,4-triazol-5-One Derivatives. Acta Chim. Slov. **2002**, 49, 783-794.
- Pokorny, J., N.Yanishlieva and M.Gordon. (2001). Antioxidants in Food. Practical Applications. Woodhead Publishing Limited. Cambridge. England.
- Pramono, J. (2004). Kajian Penggunaan Bahan Organik Pada Sawah. Balai Pengkajian Teknologi Pertanian Jawa Tengah

- Ramezanzadeh, F.M., R.M. Rao, W. Prinyawiwatkul, W.E. Marshal, and M. Windhayer. (2000). Effect of Microwave Heat, Packaging, and Storage Temperature on Fatty Acid and Proximate Compositions in Rice Bran. *Journal Agricultural Food Chemistry* 48 (2): 464-467.
- Santoso, S. (2006). *Seri Solusi Bisnis Berbasis TI Menggunakan SPSS untuk Statistik Non Parametrik*. PT. Elex Media Komputindo. Jakarta.
- Sudarmadji, S., B. Haryono dan Suhardi. (1997). *Prosedur Analisa Bahan Makanan dan Pertanian. Liberty Bekerja Sama Dengan PAU Pangan dan Gizi UGM*. Yogyakarta.
- Suhartiningsih, W. (2004). Petani dan Pohon Industri Padi. *Tempo* 31 Agustus 2004. <http://www.korantempo.com/> 13 Januari 2008.
- Sukarno, L.; S. Widowati; P. Raharto, dan H. Herawati. (2001). Pendugaan Umur Simpan Produk Bekatul Hasil Bioproses Menggunakan Metode Akselerasi. Seminar Hasil Penelitian Rintisan dan Bioteknologi Tanaman, Bogor, Indonesia, 30-31 Januari, <http://www.indobiogen.or.id> 13 Januari 2008
- Tao, J. (1989). Rice Bran Stabilization by Improved Internal and External Heating Methods. <http://www.osti.gov/> 31 Januari 2008.
- Teow, C. C; V. D. Truong; R. F. McFeeters; R. L. Thompson; K. V. Pecota and G. C. Yencho. (2006). Antioxidant Activities, Phenolic and Beta Carotene Contents of Sweet Potato Genotypes With Varying Flesh Colour. *Journal Food Chemistry*. Elsevier Ltd.
- Tucker, R. (2007). *Handbook of Vitamin Analysis*. United States
- Williams, B., Cuvelier. M. E. and Berset. C. (1995). Use of a Free Radical Method to Evaluate Antioxidant Activity. *Lebensm. Wiss. Technol* 28 : 25-30.
- Winarno, F. G. (1993). *Pangan, Gizi, Teknologi dan Konsumen*. PT. Gramedia Pustaka Utama. Jakarta.
- \_\_\_\_\_. (2004). *Kimia Pangan dan Gizi*. PT. Gramedia Pustaka Utama. Jakarta
- Zare, I., M. Shaker, and S. Alfazilina. (2002). Comparison of Different Rice Milling Method. *The Society For Engineering in Agricultural, Food, and Biochemical System*. Canada

Zhu, Q.Y., Zhang A.,Huang Y., and Chen. (2005) .Interaction between Flsvonoid and Tocopherol in Human Low Density Lipoprotein. *Journal Nutrition Biochemical* 11.14-21.

