

## 6. DAFTAR PUSTAKA

Amarteifiol, J. O. & D. Moholo. (1998). The Chemical Composition of Four Legumes Consumed in Bostwana. *J. Food Composition and Analysis*. 11(4): 329 – 332.

Anonim. (1977). Laporan Penelitian Tentang Kratok dan Benguk sebagai Sumber Protein: Mengurangi Kadar Cyan dalam Biji. Balai Penelitian Kimia. Semarang.

Anonym. (2000<sup>a</sup>). Isolated Soybean Protein. <http://www.Protein.com/PTIWebnsf/pages/typesofprotein>. (Retrieved 30 March 2002).

Anonym. (2000<sup>b</sup>). Soy Product. <http://www.suprosoy.com>. (Retrieved 22 January 2002).

Anonym. (2001). Isolated Soybean Protein (ISP). <http://www.Fao.Org/docrep/t0532e/t0532e07.htm>. (Retrieved 22 May 2001).

Anonym. (2002<sup>a</sup>). Soybean Proteins. <http://class.fst.ohio.state.edu/FST822/lectures/soy.htm>. (Retrieved 1 March 2002).

Anonym. (2002<sup>b</sup>). Supplement Soy. <http://www.supplementwatch.com>. (Retrieved 1 March 2002).

Anonym. (2002<sup>c</sup>). Soy Protein Nutrition. [http://www.drsoy.com/q\\_a/fag.html](http://www.drsoy.com/q_a/fag.html). (Retrieved 1 March 2002).

Anonym. (2002<sup>d</sup>). Legume Seed Components. <http://www.nf-2000.org/secure/other/F50.htm>. (Retrieved 30 March 2002).

AOAC. (1990). Official Methods of Analysis. 13<sup>th</sup> edition. Association of Official Analytical Chemists. Washington D.C.

Backer, E. C. & J.J. Rackis. (1986). Preparation of Unheated Soy Protein Isolates with Low Trypsin Inhibitor Content. *Adv Exp Med Bio* (January 1). 199: 349-355.

Dostalova, J. (1997). Classification of Legumes and Legume Products. *Potrav Vedy*. 3: 261-270.

Duke, J.A. (1983). Handbook of Energy Crops. Unpublished.[http://www.hort.purdue.edu/newcrop/duke\\_energy/Cajanus\\_cajun.html](http://www.hort.purdue.edu/newcrop/duke_energy/Cajanus_cajun.html). (Retrieved 19 November 2001).

Ereifej, K. I. & S. G. Haddad. (2001). Chemical Composition of Selected Jordanian Cereals and Legumes as Compared with the FAO, Moroccan, East Asian and Latin American tables for use in the Middle East. *J. Food Sci*. 11:374-378.

- Galez, K. (1999). Super Protein Source: Soy Protein Isolate. <http://www.aol.com>. (Retrieved 30 March 2002).
- Gillberg, L & B. Tornell. (1976). Preparation of Rapeseed Protein Isolates: Precipitation of Rapeseed Proteins in The Presence of Polyacids. *J. Food Sci.* 41:1070-1075.
- Ginting, E. & S.S. Antarlina. 1998. Pengaruh Beberapa Varietas dan Perlakuan Pendahuluan Terhadap Kualitas Tepung Kedelai, Yogyakarta, Indonesia, 15 Des., PATPI. hal. 444-453.
- Hadiwiyoto, S. (1998). Sifat Fungsional Tepung Tanpa Lemak Biji Kara Benguk (*Mucuna pruriens*). *Seri Kajian Ilmiah.* 9 (2): 402-416.
- Kardinaal, A. F. M. ; D. H. Waalkens-Berendsen & C. J. M. Arts. (1997). Pseudo-oestrogen in the diet: health benefits and safety concerns. *Trends in Food Science and Technology Journal.* Vol 8.
- Kay, D. E. (1979). *Food Legumes.* Tropical Products Institute. London.
- Ko, T., J. Day & A. McPherson. (2000). The Refined Structure of Canavalin from Jack Bean in Two Crystal forms at 2.1 and 2.0 a Resolution. <http://www.google.com/search?q=cache:SwdT0aglbU:www.echonet.org/tropicalag/plantinfo/Canavaliaensiformis.pdf>. (Retrieved 19 November 2001).
- Kunia, K. (2001). Potensi Kacang Hiris untuk Pangan dan Obat. *Pikiran Rakyat* 9 September.
- Lasztity, R., M. Goma, S. Tomoskozi & J. Nagy. (1993). Functional and Nutritive Properties of Sunflower Seed Protein Preparation. In: *Proc. World Conference on Oilseed Technology & Utilization.* AOCS Press. Champaign.
- Lie, K.S. (1999). *Soybeans: Chemistry, Technology and Utilization.* Aspen Publishers, Inc. Maryland.
- Mansour, E., E. Dworschak, J. Peredi & A. Lugasi. (1993). Preparation and Functional Properties of Proteins from Rapeseed and Pumpkin Seed. In: *Proc. World Conference on Oilseed Technology & Utilization.* AOCS Press. Champaign.
- Martoharsono, S. (1994). *Biokimia.* Jilid 1. Gajah Mada University Press. Yogyakarta.
- Massoura, E., J.M. Vereijken, P. Kolster & J.T.P. Derksen. (1996). Isolation and Functional Properties of Proteins from *Crambe abyssinica* Oil Seeds. *J. Janick (ed):* 322-327.

- Mourbas, I. (1977). Cara Menghilangkan Canavanin dalam Biji Koro Pedang. Akademi Gizi Dep Kes RI. Jakarta.
- Mulyani, S. (1993). Kondisi Keasaman Proses Ekstraksi Protein Biji Karet dan Beberapa Sifat Ekstrak Proteinnya. Program Pasca Sarjana UGM. Yogyakarta.
- Nath, J.P. & M.S. Narasinga. (1981). Functional Properties of Guar Proteins. J. Food Sci. 46: 1255-1259.
- Norusis, M. J. (1993). SPSS for Windows Base System User's Guide Release 6.0. SPSS Inc. USA.
- Ohr, L.M. (2001). Food Product Development: Protein Pack a One-Two Punch Proteins Currently Assist with Texture Challenges, Even as Research Continues to Enhance These Useful Ingredients. [http://www.preparefoods.com/archives/2001/2001\\_8/0801coverstory.htm](http://www.preparefoods.com/archives/2001/2001_8/0801coverstory.htm). (Retrieved 19 November 2001).
- Ortiz, G.D.; V.P. Florez.; C. Guerrero & D.B. Ancona. (2001). Physicochemical, Nutritional and Functional Evaluation of The Protein Concentrates of *Phaseolus lunatus* and *Canavalia eniformis* Beans. [http://ift.confex.com/ift/2001/techprogram/paper\\_8942.htm](http://ift.confex.com/ift/2001/techprogram/paper_8942.htm). (Retrieved 22 January 2002).
- Oudhia, P. (2001). Kapikachu or Cowhage (*Mucuna pruriens*). Society for Parthenium Management (SOPAM). India. <http://www.hort.purdue.edu/newcrop/CropFactSheets/Mucuna.html>. (Retrieved 19 November 2001).
- Palmer, T. (1991). Understanding Enzymes: Third Edition. Ellis Horwood Limited. England.
- Pettruci, R.H. & S. Achmadi. (1992). Kimia Dasar: prinsip dan Terapan Modern Edisi 4 Jilid 1. Erlangga. Jakarta.
- Phatak, S.C., R.G. Nadimpalli, S.C. Tiwari & H.L. Bhardwaj. (1993). Pigeon peas: Potential New Crop for the South-eastern United States. J. Janick & J.E. Simon (eds.), New Crops. pp. 597-599. New York. <http://www.hort.purdue.edu/newcrop/proceedings1993/V2-597.html>. (Retrieved 19 November 2001).
- Potter, N. N. & J. H. Hotchkiss. (1995). Food Science Fifth Edition. Chapman & Hall, Inc. New York.
- Qi, M.; N. S. Hettiarachchy & U. Kalapathy. (1997). Solubility and Emulsifying Properties of Soy Protein Isolates Modified by Pancreatin. J. Food Sci. 62 (6): 1110 – 1115.

Salunkhe, D. K. & S. S. Kadam. (1989). Handbook of World Food Legumes: Nutritional Chemistry, Processing Technology, and Utilization. Volume I. CRC Press, Inc. Florida.

\_\_\_\_\_. (1989). Handbook of World Food Legumes: Nutritional Chemistry, Processing Technology, and Utilization. Volume II. CRC Press, Inc. Florida.

\_\_\_\_\_. (1989). Handbook of World Food Legumes: Nutritional Chemistry, Processing Technology, and Utilization. Volume III. CRC Press, Inc. Florida.

Salunkhe, D. K. & S. S. Deshpande. (1991). Foods of Plant Origin: Production, Technology and Human Nutrition. Van Nostrand Reinhold. New York. USA.

Santoso, S. (2001). SPSS Versi 10: Mengolah Data Statistik Secara Profesional. PT. Elex Media Komputindo. Jakarta.

Sgarbieri, V. C., P. L. Antunes & L. D. Almeida. (1979). Nutritional Evaluation of Four Varieties of dry Beans (*Phaseolus vulgaris, L.*). J. Food Sci. 44 :1306-1308.

Sofro, A. S. M. ; W. Lestariana & Haryadi. (1992). Protein, Vitamin dan Bahan Ikutan Pangan. PAU Pangan & Gizi. UGM. Yogyakarta.

Stephens, J.M. (1994). Jack Bean (*Canavalia ensiformis (L.)*). <http://edis.ifas.edu>. (Retrieved 7 Januari 2002).

Sudarmadji, S., Bambang & Suhardi. (1989). Analisa Bahan Makanan dan Pertanian. Penerbit Liberty dan PAU Pangan & Gizi UGM. Yogyakarta.

Sugijanto, V. V. & M. Manullang. (2001). Pembuatan Protein Konsentrat Wheat Pollard Sebagai Pemanfaatan Hasil Samping Penggilingan Gandum. J. Teknol. & Industri Pangan. 13(1): 54-59.

Tranggono. (1997). Perubahan Kimia Selama Fermentasi Tempe Kara Benguk dan Karakteristik Tepungnya Akibat Proses Pengeringan. J. Biosains. 2(2): 24-30.

Tranggono. (2000). Karakteristik Fungsional Tepung dan Isolat Protein Biji Kecapir Dibandingkan Produk Serupa Dari Kedelai. J. Biosains. 4 (2): 47 – 53.

Van der Maesen, L.J.G. & Sadikin, S. (1992). Plant Resources of South-East Asia No1: Pulses. Prosea Foundation. Bogor.

Xu, L. & L.L. Diosady. (1994). Functional Properties of Chinese Rapeseed Protein Isolates. J. Food Sci. 59:1127-1130.