

## DAFTAR PUSTAKA

- Almatsier, S. (2001). Prinsip Dasar Ilmu Gizi. P.T. Gramedia Pustaka Utama. Jakarta.
- Autio, K. & T. Laurikainen. (1997). Relationships Between Flour/Dough Microstructure and Dough Handling and Baking Properties. Trends in Food Science & Technology. 8: 181-185.
- Anonim. (2000). Statistik Industri Besar dan Sedang Bagian III Indonesia. Biro Pusat Statistik. Jakarta.
- Astawan, M. & M. W. Astawan. (1991). Teknologi Pengolahan Pangan Nabati Tepat Guna. Akademika Pressindo.
- Charlie, H. (1982). Food Science 2<sup>nd</sup> Ed. John Wiley and Sons Inc. Canada.
- David, A. & C. Dennis. (1991). Vegetable Processing. Blackie Academic and Profesional. London.
- Fance, W. J. (1982). The Student's Technology of Breadmaking and Flour Confectionery. Routledge and Kegan Paul Ltd. London.
- FAO. (1998). Quality Assurance for Small Scale Rural Food Industries. [Http://www.fao.org/docrep/V5380E/V5380E0c.htm](http://www.fao.org/docrep/V5380E/V5380E0c.htm).
- Grubber & S. Parthohardjono. (1996). Plant Resources of South-East Asia 10: Cereal. Bogor. Indonesia.
- Hayashi, M. & M. Seguchi. (1999). Effect of Gaseous Acetic Acid Treatment on Breadmaking Properties of Flour. Cereal Chemistry. 76(6): 898-901.
- Heyne, K. (1987). Tumbuhan Berguna Indonesia II. Yayasan Sarana Wana Jaya. Jakarta.
- Kartika, B.; P. Hastuti; & W. Supantoro. (1988). Pedoman Uji Inderawi Bahan Pangan. PAU Pangan & Gizi Universitas Gadjah Mada. Yogyakarta.
- Kusunose, C.; T. Fujii.; & H. Matsumoto. (1999). Role of Starch Granules in Controlling Expansion of Dough During Baking. Cereal Chemistry. 76(6): 920-924.

Matz, S. A. (1992). *Bakery Technology And Engineering*. Van Nostrand Reinhold / AVI. New York.

Pomeranz, J. & J. A. Shellenberger. (1981). *Bread Science & Technology*. Avi Publications Inc. Westport.

Rahayu, Y. (1998). Pengaruh Substitusi Tepung Terigu Dengan Tepung Wortel (*Daucus carota*) Terhadap Sifat Kimia, Fisik, dan Organoleptik Mie Instant. Skripsi S-1 Universitas Gadjah Mada. Yogyakarta.

Rukmana, R. Ir. (1994). *Bayam: Bertanam dan Pengolahan Pascapanen*. Kanisius. Yogyakarta.

Sadono, M. S.; G. T. Mulyati & W. Purwanto. (2000). Implementasi Konsep Quality Function Deployment (QFD) Untuk Meningkatkan Kualitas Produk Usaha Bakery. *Agritech*. 20: 197-208.

Stear, C. A. (1990). *Handbook of Breadmaking Technology*. Elsevier Applied Science. London.

Stone, H. & J. L. Sidel. (1985). *Sensory Evaluation Practices* 2<sup>nd</sup> Edition. Academic Press, Inc. New York.

Thebaudin, J. Y.; A. C. Lefebvre; M. Harrington & C. M. Bourgeois. (1997). Dietary Fibres: Nutritional and Technological Interest. *Trends in Food Science & Technology*. 8: 41-47.

Winarno, F. G. (1993). *Pangan: Gizi, Teknologi, dan Konsumen*. P.T. Gramedia Pustaka Utama. Jakarta.

Wu, H. & H. Corke. (1999). Genetic Diversity in Physical Properties of Starch From A World Collection of *Amaranthus*. *Cereal Chemistry*. 76(6): 877-883.