

6. DAFTAR PUSTAKA

Anonim. (1997). Data Statistik Jumlah Produksi Makanan dan Minuman di Jawa Tengah. Biro Pusat Statistik. Semarang.

Cai, W. & L.L Diosady. (1993). Model for Gelatinization of Wheat Starch in Twin-Screw Extruder. *J. Food Science*, vol. 58 (4). Hal. 872-887.

Connor, C.O. (1987). Extrusion technology for the Food Industry. Elsevier Applied Science. New York.

Chinnaswamy, R & M.A. Hanna. (1998). Optimum Extrusion-Cooking Condition for Maximum Expansion of Corn Starch. *J. Food Science*, volume 53 (3). Hal. 834-836.

Fellows, P. (1990) Food Processing Technology Principles and Practice. Ellis Horwood Limited. England.

Harper, J.M. (1981). Extrusion of Food I. CRC Press Inc. Florida.

Hariyadi, P. (1997). Produk Ekstrudat, Flakes dan tepung kedelai. Dalam Pelatihan Sehari Industri Pengolahan Makanan Berbasis Kedelai. Surabaya.

Mercier, C; P. Linko & J.M Harper. (1989). Extrusion Cooking. American Association of cereal Chemist & Inc. USA.

Shahidi, F; Chi Tang Hoo & Nguyen Van Chuyen. (1998). Process Induced Chemical Changes in Food. Plenum Press. New York.

Sunderland, R. (1996). Production of Third-Generation Snacks. *J. Cereal Foods World*. Vol. 41 (1). Hal 12-14.

Pramono, J. (2000). Evaluasi Effektivitas Penambahan Perisa Saat Pra dan Pasca Ekstrusi Pada Ekstrudat Jagung (*Zea mays*). Skripsi. Fakultas Teknologi Pertanian. Unika Soegijapranata. Semarang.

Reineccius. (1992). Source Book of Flavor 2. Chapman & Hall. New York.

Wulansari, R; J.R. Mitchell & J.M.V Blanshard. (1999). Starch Conversion During Extrusion as Affected by Added Gelatin. J. Food Science, vol. 64 (6). Hal. 1055-1058.

