

## 6. DAFTAR PUSTAKA

- Anonymous. (2002). Solar Dryer. <http://www.medep.org.np/products/SOLAR%20DRYER.htm>.
- Anonymous. (2003). Processing By Application of Heat. <http://courses.che.umn.edu/02fscn433215/Gary/Lectures/Blanching%20and%20Pasteurization.htm>.
- Apriyantono,A.; D. Fardiaz; N.L. Puspitasari; Sedarnawati & S. Budiyanto. (1989). Analisis Pangan. IPB Press. Bogor.
- Badan Pusat Statistik Propinsi Jawa Tengah dan Bappeda. (2002). Jawa Tengah dalam Angka 2002.
- Baker, C.G.J. (1997). Industrial Drying of Foods. Chapman & Hall. London.
- Batchelor, J.D. & B.T. Jones. (2000). Determination of The Scoville Heat Value for Hot Sauces and Chilies: An HPLC Experiments. *Journal of Chemical Education* 77(2):266-267.
- Cremer, D.R. & K. Eichner. (2000). Formation of Volatile Compounds During Heating of Spice Paprika (*Capsicum annum*) Powder. *Journal Agricultural and Food Chemistry* 48(6):2454-2460.
- Davidek, J.; J. Velisek & J. Pokorny. (1990). Chemical Changes During Food Processing. Elsevier Publishing Co., Inc. New York.
- Eskin, N.A.M. (1990). Biochemistry of Food. Academic Press, Inc. Boston.
- Fellows, P. (1990). Food Processing Technology: Principles and Practise. EllisHorwood. New York.
- Gould, W.A. (1990). Unit Operation For The Food Industries. CTI Publication, Inc. Maryland.
- Hartuti, N. & R.M. Sinaga. (1997). Pengeringan Cabai. Balai Penelitian Tanaman Sayuran, Pusat Penelitian dan Pengembangan Hortikultura, Badan Penelitian dan Pengembangan Pertanian. Bandung.
- Helrich, K. (1990). Official Methods of Analysis of The Association of Official Analytical Chemist. Association of Official Analytical Chemist, Inc. Virginia.
- Hirasa, K. & M. Takemasa. (1998). Spice Science and Technology. Marcel Dekker, Inc. New York.

- Juliana, D.; L.H. Oen; Aizahwati & F.G. Winarno. (1997). Capsaicin Content of Various Varieties of Indonesian Chilies. *Asia Pacific Journal Clinical Nutrition* 6(2):99-101.
- Kaymark-Ertekin, F. (2002). Drying and Rehydrating Kinetics of Green and Red Peppers. *Journal of Food Science* 67(1):168-175.
- Kendall, P. & L. Allen. (2002). Quick Facts of Drying. Colorado State University. Colorado.
- Kennedy, C.J. (2003). Blanching: The Facts. <http://www.readymealsinfo.com/articles/>
- Kumara, D. (1986). Analisis Mutu Kimia dan Mikrobiologik Beberapa Produk Saus Cabe dan Cabe Giling. Skripsi. Fakultas Teknologi Pertanian Institut Pertanian Bogor. Bogor.
- Lisdiana, D.A.S. (1994). Memilih dan Mengolah Sayur. Penebar Swadaya. Jakarta.
- Matsufuji, H.; H. Nakamura; M. Chino & M. Takeda. (1998). Antioxidant Activity of Capsanthin and The Fatty Acid Ester in Paprika (*Capsicum annuum*). *Journal of Agricultural and Food Chemistry* 46(9):3468-3472.
- Minguez-Mosquera, M.I.; A. Perez-Galvez & J. Garrido-Fernandez. (2000). Carotenoid Content of The Varieties Jaranda and Jariza (*Capsicum annuum L.*) and Response During The Industrial Slow Drying And Grinding Steps in Paprika Processing. *Journal of Agricultural and Food Chemistry* 48(7):2972-2976.
- Novary, E.W. (1997). Penanganan dan Pengolahan Sayuran Segar. Penebar Swadaya. Jakarta.
- Osaki, S. & S. Gavranich. (1994). Dehydration Pretreatments. University of California. Oakland.
- Potter, N.N. & C.J. Hotchkiss. (1995). Food Science. CBS Publishers & Distributors. New York.
- Pruthi, J.S. (1980). Spices and Condiments: Chemistry, Microbiology, Technology. Academic Press. New York.
- Purseglove, J.W.; E.G. Brown; C.L. Green & S.R.J. Robbins. (1981). Spices. John Willey & Sons, Inc. New York.
- Raintjung, M.D. (1981). Mempelajari Pengaruh Jenis Cabe Merah, Jenis Antioksidan dan Lama Penyimpanan Terhadap Mutu tepung Cabe Merah (*Capsicum annuum L.*). Skripsi. Insitut Pertanian Bogor. Bogor.
- Roberts, T. (1999). Drying of Fruits And Vegetables. Virginia State University. Virginia.

Sharma, S.K.; S.J. Mulvaney & S.S.H. Rizvi. (2000). *Food Processing Engineering: Theory and Laboratory Experiments*. A John Wiley & Sons, Inc. New York.

Siemonsma, J.S. & K. Piluek (eds.) (1996). *Plant Resources of South East Asia 8: Vegetables*. Prosea Foundation. Bogor.

Smith, D.S.; J.N. Cash; W.K. Nip & Y.H. Hui. (1997). *Processing Vegetables Science and Technology*. Prosea Foundation. Bogor.

SNI 01-4480-1998. (1998). *Cabai Merah Segar*. Badan Standardisasi Nasional.

Sudarmadji; B. Haryono & Suhardi. (1989). *Analisa Bahan Makanan dan Pertanian*. Liberty. Yogyakarta.

Whitfield, D.E.V. (2002). *Solar Dryer Systems and The Internet: Important Resources To Improve Food Preparation*. [http://www.solarcookers.co.za/Project\\_files/solar\\_dryer-systems.htm](http://www.solarcookers.co.za/Project_files/solar_dryer-systems.htm).

Zimpel A. (1996). *Solar Drying of Chilies in Srilanka*. Agricultural Machinery Manufacturers Association of Sri Lanka and The Hohenheim University. Colombo.

