

6. DAFTAR PUSTAKA

Alvarez, V. B; C. L. Wolters; Y. Vodovotz; and T. Ji. (2005). Physical Properties of Ice Cream Containing Milk Protein Concentrates. *Journal of Dairy Science* Vol. 88, No. 3, 2005, page 862 – 871.

Andayani, R.; Y. Lisawati; dan Maimunah. (2008). Penentuan Aktivitas Antioksidan, Kadar Fenolat Total, dan Likopen Pada Buah Tomat (*Solanum Lycopersicum L*). *Jurnal Sains dan Teknologi Farmasi*, Vol. 13, No. 1, 2008, Akreditasi DIKTI Depdiknas RI No.49/DIKTI/Kep/2003.

Astawan, M. W. dan M. Astawan. (1988). *Teknologi Pengolahan Pangan Hewani Tepat Guna*. CV. Akademia Pressindo. Jakarta.

Bennion, M. And O. Hughes. (1975). *Introductory Foods*. Macmillan Publishing Co, Inc. New York.

Brand William, W.; M. E. Cuvelier; and C. Berset. (1995). Use of a Radical Method to Evaluate Antioxidant Activity. *LWTechno*, vol. 28. 1995. page 25-30.

Chairote, E.; G. Chairote; and S. Lumyong. (2009). Red Yeast Rice Prepared from Thai Glutinous Rice and the Antioxidant Activities. *Chiang Mai J. Sci.* 2009. 36(1) : 42-49 www.science.cmu.ac.th/journal-science/josci.html.

Hyvönen, L.; M. Linna; H. Tuorila; and G. Dijksterhuis. (2003). Perception of Melting and Flavor Release of Ice Cream Containing Different Types and Contents of Fat. *Journal of Dairy Science* Vol. 86, No. 4, 2003, page 1130 – 1138.

Inoue, K.; H. Ochi, M. Taketsuka; H. Saito; K. Sakurai; N. Ichihashi; K. Iwatsuki; and S. Kokubo. (2008). Modeling of the Effect of Freezer Conditions on the Principal Constituent Parameters of Ice Cream by Using Response Surface Methodology. *Journal of Dairy Science* Vol. 91 No. 5, 2008, page 1722 – 1732.

Kuncayyo, I dan Sunardi. (2007). Uji Aktivitas Antioksidan Ekstrak Belimbing Wuluh (*Averrhoa bilimbi*, L.) Terhadap 1,1-DIPHENYL-2-PICRYLHIDRAZYL (DPPH). Seminar Nasional Teknologi 2007, Yogyakarta, Hal. E1-E9.

Muse, M.R. and R.W. Hartel. (2004). Ice cream structural elements that affect melting rate and hardness. American Dairy Science Association. *Journal of Dairy Science* 87:1-10.

Nurika, I. (2000) Pengaruh Konsentrasi Dekstrin dan Suhu Inlet Spray Dryer Terhadap Stabilitas Warna Bubuk Pewarna dari Ekstrak Angkak. Jurnal Teknologi Pertanian, vol. 1, No. 2, 15-23.

Patel, M. R, R. J. Baer, and M. R. Acharya. (2006). Increasing the Protein Content of Ice Cream. Journal of Dairy Science Vol. 89 No. 5, 2006, page 1400 – 1406.

Pattanagul, P., R. Pinthong, A. Phianmongkhon, and N. Leksawasdi. (2007). Review of Angkak Production. (*Monascus purpureus*). Chiang Mai J. Sci. 2007; 34(3) : 319-328 www.science.cmu.ac.th/journal-science/josci.html.

Pokorny, J., Yanishlieva, N., and Gordon, M. (2001). *Antioxidant in Food*. CRC Press Cambridge. England.

Potter, N.N and J.H. Hotchkiss. (1996). Food Science 5th edition. CBS Publisher & Distributors. New Delhi.

Prindiville, E. A., R. T. Marshall, and H. Heymann. (2000). Effect of Milk Fat, Cocoa Butter and Whey Protein Fat Replacers on The Sensory Properties of Lowfat and Nonfat Chocolate Ice Cream. Journal of Dairy Science 83:2216-2223.

Puspitasari, F. Agustina, M. Komar, Unus, M. Fauzi, dan T. Lindriati. (2005). Pengaruh Ekstraksi dan Stabilitas Antosianin Dari Kulit Buah Duwet (*Syzygium Cumin*). Jurnal Teknologi dan Industri Pangan, Vol. 16, No. 2.

Ruger, P.R., R. J. Baer, and K. M. Kasperson. (2002). Effect of Double Homogenization and Whey Protein Concentrate on the Texture of Ice Cream. Journal of Dairy Science Vol. 85, No. 7, 2002, page 1684 – 1692.

Samsudin, A.M. dan Khoiruddin. (2008). Ekstraksi Filtrasi Membran dan Uji Stabilitas Zat Warna Dari Kulit Manggis (*Garcinia Mangostana*). Makalah Penelitian UNDIP. Semarang. Hal. 1 – 8.

Standar Nasional Indonesia. (1995). Es Krim. SNI 01-3713-1995. Dewan Standardisasi Nasional-DSN.

Timotius, K.H. (2004). Produksi Pigmen Angkak Oleh *Monascus*. Jurnal teknologi dan Industri Pangan,vol. XV, No. 1.tahun 2004.

Triana , E dan N. Nurhidayat. (2006). Pengaruh Pemberian Beras yang Difermentasi oleh *Monascus purpureus* Jmba terhadap Darah Tikus Putih (Rattus Sp.) Hipercolesterolemia. BIODIVERSITAS Vol. 7, No. 4, Oktober 2006, hal. 317-321.