

6. DAFTAR PUSTAKA

- Ahmad, A.; B.P. Panda; S. Khan; M. Ali and S. Javed. (2009). Downstreaming and Purification of Lovastatin from *Monascus Purpureus* Culture. *Thai J. Pharm. Sci* 33 : 39-46.
- Apriyanto, A; D. Fardiaz; N.L. Puspitasar; Sedarnawati; S. Budiyanto. (1989). *Analisis Pangan*. PAU Pangan dan GiziIPB. Bogor.
- Aryantha, I.N.P.; S. Widayanti; dan Yuanita. (2004). *Eksplorasi Fungi Deuteromycetes (Aspergillus Sp. dan Penicillium Sp.) Penghasil Senyawa Anti Kolesterol Lovastatin*.
<http://www.sith.itb.ac.id/mgbm/Lovastatin%20Basic%20research%20report.pdf>
- Astawan, M. (2009). *Panduan Karbohidrat Terlengkap*. Dian Rakyat. Jakarta.
- Chai, C.; F. Sheu; C.L. Wang; and Y.T. Shyu. (2000). Fermentation of *Monascus Purpureus* on Agri-by-Products to Make Colorful and Functional Bacterial Cellulose (Nata). *Journal of Food Science*, Vol. 65 : 2-7.
- Danuri, H. (2008). Optimizing Angkak Pigment and Lovastatin Production by *Monascus purpureus*. *Journal of Biosciences*, Vol. 15 (2) : 61-66.
- de Carvalho, J.C.; B.O. Oishi; A. Pandey and C.R. Soccol. (2005). *Biopigments from Monascus: Strains Selection, Citrinin Production and Color Stability*.
<http://www.sciElo.com>.
- Fardiaz, S. (1992). *Mikrobiologi Pangan 1*. PT Gramedia Pusaka Utama. Jakarta.
- Ganrong, X.; C.Yue; C. Yun and L.X.L. Xing. (2005). *Production of Monacolin K in Solid State Fermentation of Monascus sp. 9901 that does not Produce Citrinin. Food and Fermentation Industry*.
www.plantpro.doae.go.th/worldfermentedfood/p16_xu.pdf.
- Hajjaj, H.; A. Klaebe; M.O. Loret; G. Goma; P.J. Blanc and J. Francois. (1999). Biosynthetic Pathway of Citrinin in The Filamentous Fungus *Monascus rubber* as Revealed by ¹³C Nuclear Magnetic Resonance. *Appl. Environ. Microbiol.* Vol. 65 (1): 311-314.
- _____ ; G.Goma; P.J. Blanc; E. Barbier; and J. Francois. (2000^a). Medium Chain Fatty Acids Affect Citrinin Production in The Filamentous Fungus

Monascus ruber. *Appl. Environ. Microbiol.* Vol. 66 (3): 1120-1125.

- _____.; P. Blanc; E. Groussac; J.L.Uribelarrea; G. Goma and P. Loubiere. (2000^b). Kinetic Analysis of Red Pigment and Sitrinin Production by *Monascus ruber* as a Function of Organic Acid Accumulation. *Enzyme and Microbial Technology*, Vol. 27 : 619-625.
- Hedley, C.L. (2000). *Carbohydrates in Grain Legume Seeds*. CABI Publishing. New York.
- Iskandar, D. (2008). *Pengaruh Dosis Pupuk N, P Dan K terhadap Pertumbuhan dan Produksi Tanaman Jagung Manis di Lahan Kering*. <http://www.iptek.net.id/ind/?mnu=8&ch=jsti&id=15>.
- Jackson, L.K. and A. Ciegler. (1978). Production and Analysis of Citrinin in Corn. *Applied and Environmental Microbiology*, Vol. 10 (2) : 408-411.
- John, M.R. and D.M. Stuart. (1991). Production of Pigments by *Monascus purpureus* in Solid Culture. *J. Ind. Microbiol.* Vol. 8 : 23 – 28.
- Kasim, E.; N. Suharna dan N. Nurhidayat. (2006). Kandungan Pigmen dan Lovastatin pada Angkak Beras Merah Kultivar Bah Butong dan BP 1804 IF 9 yang Difermentasi dengan *Monascus purpureus* Jmba. *Biodiversitas*, Vol. 7 (1) : 7-9.
- Kay D.E. (1979). *Food Legumes*. Tropical Product Institute. London.
- Lin, Y.L.; T.H. Wang; M.H. Lee and N.W. Su. (2008). Biologically Active Components and Nutraceuticals in The *Monascus*-fermented Rice: a Review. *Appl. Microbiol. Biotechnol.* Vol. 77 : 965–973.
- Linn. (1973). Isolation and Cultural Conditions of *Monascus sp.* for The Productin of Pigment in A Submerged Culture. *J.Ferm. Technol.* Vol. 51: 135-142.
- Ma, J.; Y. Li; Q. Ye; J. Li; Y. Hua; D. Ju; D. Zhang; R. Cooper and M. Chang. (2000). Constituents of Red Yeast Rice, A Traditional Chinese Food and Medicine. *Journal Agricultural and Food Science*, Vol. 48 (11) : 5220-5225.
- Mahmud, M.K.; Hermana; N.A. Zulfianto; R.R. Apriyantono; I. Ngadiarti; B. Hartati; Bernadus; dan Tinexcellly. (2009). *Tabel Komposisi Pangan Indonesia*. PT Elex Media Komputindo. Jakarta.
- Manzoni, M. and M. Rollini. (2002). Biosynthesis and Biotechnological Production of

Statins by Filamentous Fungi and Application of These Cholesterol-Lowering Drugs. *Appl. Microbiol. Biotechnol.* Vol. 58 : 555–564.

Meister, U. (2004). New Method of Citrinin Determination by HPLC After Polyamide Column Clean Up. *Eur. Food Res. Technol.* Vol. 218 : 394-399.

Miyake, T.; K.Uchitomi; M.Y. Zhang; I. Kono; N.Nozaki; H. Sammoto and K. Inagaki. (2006). Effect of The Principal Nutrients on Lovastatin Production by *Monascus pilosus*. *Bioscience Biotechnology Biochemistry*, Vol. 70 (5) : 1154-1159.

Mulyono. (2006). *Membuat Reagen Kimia di Laboratorium*. Penerbit Bui Aksara. Jakarta.

Nauli, T. (2007). *Ekstraksi Lovastatin*. Industri Kimia Kecil dan Menengah.

Panda, B.P.; S. Javed and M. Ali. (2009). Engineering Rice Based Medium for Production of Lovastatin with *Monascus* Spesies. *Czech J. Food Sci.*, Vol. 27 : 352-360.

_____. (2008). Optimization of Fermentation Parameters for Higher Lovastatin Production in Red Mold Rice Through Co-culture of *Monascus purpureus* and *Monascus ruber*. *Food Bioprocess Technol.* DOI 10.1007/s11947-008-0072-z

Pansuriya R.C. and R.S. Singhal. (2010). Response Surface Methodology for Optimization of Production of Lovastatin by Solid State Fermentation. *Brazilian Journal of Microbiology*, Vol 41 : 164-172.

Permana, D.R.; S. Marzuki dan D. Tisnadjaja. (2004). Analisis Kualitas Produk Fermentasi Beras (Red Fermented Rice) dengan *Monascus purpureus* 3090. *Biodiversitas*, Vol. 5 (1) : 7-12.

Prabandari, E.E.; Koesnandar; A. Suryani dan K. Syamsu. (2005). Stimulasi Glutamat terhadap Produksi Lovastatin oleh *Aspergillus terreus*. *Jurnal Mikrobiologi Indonesia*, Vol. 10 (2) : 51-54

Rahayu, E.S.; R. Indriati; T.utami; E. Harmayanti dan M.N. Cahyanto. (1993). *Bahan Pangan Hasil Fermentasi*. UGM. Yogyakarta.

Rehm, H.J. and G. Reed. (1995). *Biotechnonology Vol 9*. VCH, Weinhem.

- Rukmana, R. (1996). *Kacang Hijau*. Penerbit Kanisius. Yogyakarta.
- Santoso. (2005). *Teknologi Pengolahan Kedelai (Teori dan Praktek)*. <http://www.pdfbe.com/f3/f37f3240aa30c1f5-download.pdf>
- Sayyad, S.A.; B.P. Panda; S. Javed and M. Ali. (2007). Screening of Nutrient Parameters for Lovastatin Production by *Monascus purpureus* MTCC 369 Under Submerged Fermentation Using Plackett-Burman Design. *Research Journal of Microbiology*, Vol. 2 (7) : 601-605.
- Seenivasan A.; S. Subhagar; R. Aravindan and T. Viruthagiri. (2008). Microbial Production and Biomedical Applications of Lovastatin. *Indian Journal of Pharmaceutical Sciences*, Vol. 7 : 701-709.
- Sheu, F.; C.L. Wang and Y.T. Shyu. (2000). Fermentation of *Monascus purpureus* on Bacterial Cellulose-nata and The Color Stability of *Monascus*-nata Complex. *Journal of Food Science*, Vol. 65 (2) : 342-345.
- Suarni dan S. Widowati. (2006). *Struktur, Komposisi, dan Nutrisi Jagung*. <http://balitsereal.litbang.deptan.go.id/ind//bjagung/tiganol.pdf>.
- Timotius, K.H. (2004). Produksi Pigmen Angkak oleh *Monascus*. *Jurnal Teknologi dan Industri Pangan*, Vol XV (1) : 79-85.
- _____ dan K. Lestari. (1998). Asam – Asam Amino untuk Produksi Pigmen oleh *Monascus purpureus* UKSW 40. *Bul. Teknol. dan Industri Pangan*, Vol. IX (1) : 6-10.
- _____ dan R.S. Hartani. (1998). Pertumbuhan dan Produksi Pigmen oleh *Monascus purpureus* UKSW 40 dalam Medium Air Rendaman Kedelai : Pengaruh pH dan Pemanasan Medium. *Bul. Teknol. dan Industri Pangan*, Vol. IX (1) : 16-21.
- Wang, J.J; C.L. Lee and T.M. Pan. (2004). Modified Mutation Method for Screening Low Citrinin-Producing Strains of *Monascus purpureus* on Rice Culture. *Journal of Agricultural and Food Chemistry*, Vol. 52 : 6977-6982.
- Wild, D.; G. Toth and H.U. Hump. (2002). New *Monascus* Metabolite Isolated from Red Yeast Rice. *Journal of Agricultural and Food Chemistry*, Vol. 50 (14) : 3999-4002.