

6. DAFTAR PUSTAKA

- Akinlade, J. A, G.O. Farinu, A.A. Taiwo, O.A. Aderinola, T.A. Adebayo, O.O. Ojebiyi and O.A. Olaniran. (2007). Agronomic and Nutritive Evaluation of Jackbean (*Canavalia ensiformis*) for Fodder in the Derived Savanna Zone of Nigeria. *International Journal of Agricultural Research* 2 (12): 1059-1063.
- Anonim. (2008). Kelayakan dan Teknologi Budidaya Koro Pedang (*Canavalia sp.*). *Balai Penelitian Tanaman Kacang - Kacangan dan Umbi - Umbian*. Indonesia.
- Anonim. (2009). Plants Profile : *Canavalia ensiformis*.
[http : //plants.usda.gov/java/profile?symbol = CAEN4](http://plants.usda.gov/java/profile?symbol=CAEN4)
- AOAC. (1979). Official Methods of Analysis of The Association of Official Analytical Chemist. Washington DC.
- AOAC. (1995). Official Methods of Analysis of The Association of Official Analytical Chemist 16th Edition Vol. II. AOAC International. USA.
- Apriyantono, Fardiaz. D, N. L. Puspitasari, Sedarnawati dan S. Sudiyanto. (1989). Analisis Pangan. IPB Press. Bogor.
- Astuti. (1995). Sejarah Perkembangan Tempe. Di Dalam Prosiding Simposium Nasional Pengembangan Tempe Dalam Industri Pangan Modern. Yayasan Tempe Indonesia. Jakarta.
- Astuti, M., A. Meliala, F.S. Dalais and M.L. Wahlqvist. (2000). Tempe, A Nutritious and Healthy Food From Indonesia. *Asia Pacific J Clin Nutr* (2000) 9(4): 322–325
- B.O. Esonou, Udedibie, A.B.I., Herbert, U. and Odey, J.O. (1996). Comparative Evaluation of Raw Cooked Jackbean (*Canavalia ensiformis*) on The Performance of Weaner Rabbits. Department of Animal Production, Federal University of Technology. Owerri- Nigeria.
- Eke, C.N.U., S. N. Asoegwu and G.I. Nwandikom. (2007). Physical Properties of Jackbean (*Canavalia ensiformis*). *Agricultural Engineering International: the CIGR Ejournal Manuscript FP 07 014 Vol. IX*. September.
- Carpenter, R.P, D.H. Lyon and T.A. Hasdell. (2000). Guidelines for Sensory Analysis in Food Product Development and Quality Control Second Edition. Aspen Publication. Gaithersburg. Maryland.
- deMan, J.M. (1997). Principle of Food Chemistry. (Terjemahan : Kimia Makanan, diterjemahkan Padmawinata). Penerbit Institut Teknologi Bandung. Bandung.
- Frazier, C. W and Westhoff, C. D. (1988). Food Microbiology. McGraw_Hill Book Co. Singapore.

Gabriel, R. A. O. & F.C. Akharaiyi. (2007). Effect of Spontaneous Fermentation on The Chemical Composition of Thermally Treated Jackbean (*Canavalia ensiformis L.*). International Journal of Biological Chemistry 1 (2): 91-97.

Haryoto. (2000). Tempe Benguk. Kanisius. Yogyakarta

Hwa, L.W, D.I. Ruttle and C.W. Hesseltine. (2008). Protein Quality of Wheat and Soybeans After *Rhizopus oligosporus* Fermentation. The Journal of Nutrition. Northern Regional Research Laboratory, Peroria, Illinois, vol 96 no 109-114.

Ian Sofyan. (2003). Pengaruh Suhu Inkubasi dan Konsentrasi Inokulum Rhizous oligosporus Terhadap Mutu Oncom bungkil Kacang Tanah. INFOMATEK Volume 5 Nomor 2 Juni 2003.

Karyadi dan Hermana. (1995). Potensi Tempe Untuk Gizi Dan Kesehatan. Di Dalam Prosiding Simposium Nasional Pengembangan Tempe Dalam Industri Pangan Modern. Yayasan Tempe Indonesia. Jakarta.

Kigel, J. (1999). Culinary and Nutritional Quality of *Phaseolus vulgaris* Seeds as Affected by Environmental Factors. Biotechnol. Agron. Soc. Environ. 1999 3 (4), 205–209.

Kusharyanto dan Budiyanto. (1995). Upaya Pengembangan Produk Tempe Dalam Industri Pangan. Di Dalam Prosiding Simposium Nasional Pengembangan Tempe Dalam Industri Pangan Modern. Yayasan Tempe Indonesia. Jakarta.

Nielsen, S.S. (1998). Food Analysis. Aspen Publisher, Inc. Maryland.

Pangastuti, H. P. dan Sitoresmi, T. (1996). Penelitian Proses Pembuatan Tempe Kedelai : II Pengaruh Lama Fermentasi Terhadap Kandungan Asam Fitat Dalam Tempe Kedelai. Cermin Dunia Kedokteran No. 108.

Rahman. (1992). Teknologi Fermentasi. Penerbit Arcan. Jakarta.

Rahman, S. (1995). Food Properties Handbook. CRC Press. USA.

Rosenthal, A. J. (1999). Food Texture, Measurement and Perception. Aspen publishers. Gathersburg. Maryland.

Rusmin, S. and Ko. (1974). Rice-Grown *Rhizopus oligosporus* Inoculum for Tempeh Fermentation. Laboratorium Mikrobiologi, Institut Teknologi Bandung, Bandung. Indonesia, vol 28 no 3.

Salunkhe, D. K & Kadam, S.S. (1989). CRC Handbook of World Food Legume : Nutritional Chemistry, Processing Technology, and Utilization. CRC Press, Inc. Florida.

Santoso, H.B.S. (1993). Pembuatan Tempe dan Tahu Kedelai. Kanisius. Yogyakarta.

Sarwono, B. (1996). *Membuat Tempe dan Oncom*. PT. Penebar Swadaya. Jakarta.

Soedarmadji, S., B. Haryono dan Suhardi. (1989). *Analisis Bahan Makanan dan Pertanian*. Liberty – PAU Pangan dan Gizi UGM. Yogyakarta.

Subagio, A., S. Hartanti, W.S. Windrati, Unus, M. Fauzi, dan B. Herry. (2002). *Kajian Sifat Fisikokimia dan Organoleptik Hidrolisat Tempe Hasil Hidrolisis Protease*. *Jurnal Teknol. Dan Industri Pangan*, Vol. XIII, No.3.

Suhaidi, I. (2003). *Pengaruh Lama Perendaman Kedelai dan Jenis Zat Penggumpal Terhadap Mutu Tahu*. USU Digital Library.

Sumardi. (2008). *Kuliah Penerapan Komputer II : Modul Program Terapan Statistik*. Jurusan Teknologi Pangan Fakultas Teknologi Pertanian Universitas Katolik Soegijapranata. Semarang.

Syarief, R., J. Hermanianto, P. Hariyadi, S. Wiraatmadja, Suliantari, Dahrulsyah, N.E. Suyatna, Y.P. Saragih, J.H. Arisasmata, I. Kuswardani dan M. Astuti. (1999). *Wacana Tempe Indonesia*. Universitas Katolik Widya Manggala. Surabaya.

Widianarko, B, R. Pratiwi, Soedarini, R. Dewi, S. Wahyuningsih dan N. Sulistiyani. (2003). *Menuai Polong*. PT Grasindo. Jakarta.

Winarno, F. G.; S. Fardiaz.; D. Fardiaz. (1984). *Pengantar Teknologi Pangan*. PT Gramedia. Jakarta.

Wang, H. L. (1986a). *Nutritional Quality of Fermented Foods in "Mycologia Memoir No. 11, Indigenous Fermented Food of Non-Western Origin"*, eds. C. W. Hesseltine and Hwa L. Wang. Northern Regional Research Center, Agricultural Research Service, U.S. Department of Agriculture, Peoria. Illinois 61604, U.S.A.

Wang, H. L. (1986b). *Technical Aspects of Whole Soybean Use. legume Products PART II*, 97 – 118.

Wang, H. L^c. (1986c). *Uses of Soybeans as Foods in the West with Emphasis on Tofu and Tempeh*. American Chemical Society. USA.