

6. DAFTAR PUSTAKA

Abdullah, M.; Saleem-ur-Rehman; H. Zubair; H. M. Saeed; S. Kousar and M. Shahid. (2003). Effect of skim Milk in Soymilk Blend on The Quality of Ice Cream. Pakistan Journal of Nutrition 2(5):305-311.

Adapa, S.; H. Dingeldien; K. A. Schmidt and T. J. Herald. (2000). Rheological Properties of Ice Cream Mixes and Frozen Ice Creams Containing Fat and Fat Replacers. Journal of Dairy Science 83: 2224-2229.

AOAC. (1995). Official Methods of Analysis of AOAC International. 16th edition. Vol II. Published by AOAC International. Arlington Virginia USA.

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

Australian Bakels (Pty.) Limited, 2009; Komunikasi Pribadi Via E-mail dan Brosur.

Baer, R. J.; N. Krishnaswamy and K. M. Kasperson. (1999). Effect Emulsifier and Food Gum on Nonfat Ice Cream. Journal of Dairy Science 82:1416-1424.

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

Buckle, K. A. et al. (1987). Ilmu Pangan. Universitas Indonesia Press. Jakarta.

Farrow, J. and S. Lewis. (2003). Ice Cream Book. Annes Publishing. London.

Hercshdoerfer, S. M. (1986). Quality Control in The Food Industry Volume 2. Academic Press. London.

Musel, M. R. & Hartel, R. W. (2004). Ice Cream Structural Elements that Affect Melting Rate and Hardness. American Dairy Science Association, 2004. J. Dairy Sci. 87:1-10.

Potter, N. N. and J. H. Hotchkiss. (1996). Food Science Fifth Edition. Chapman and Hall, Inc. New York.

Prindiville, E. A; R. T. Marshall & H. Heymann. (1999). Effect of Milk Fat on The Sensory Properties of Chocolate Ice Cream. Journal of Dairy Science 82:1425-1432.

Prindiville, E. A; R. T. Marshall & 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.

Rincon, F.; G. Leon de Pinto and O. Beltran. (2006). Behaviour of a Mixture of *Acacia glomerosa*, *Anterolobium cyclocarpum* and *Hymenaea courbaryl* Gums in Ice Cream Preparation. *Food Science and Technology International* 12(1):13-17.

Robert, T. M. and W. S. Arbuckle. (2000). *Ice Cream Fifth Edition*. Aspen Publisher. Maryland.

Rukmana, R. (1998). *Stroberi Budidaya dan Pasca Panen*. Penerbit : Kanisius. Yogyakarta.

Salwa, A. Aly, E. A. Galal, and Neimat, A. Elewa. (2004). Carrot Yoghurt : Sensory, Chemical, Microbiological Properties and Consumer Acceptance. *Pakistan Journal of Nutrition* 322-330, 2004. <http://www.pjbs.org/pjonline/fin235.pdf>

Shahidi, F. (1998). *Process Induced Chemical Changes in Food*. Plenum Press. New York.

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

Sudarmadji, S; Suhadi dan B. Haryono. (1996). *Analisa Bahan Makanan & Pertanian*. Gadjah Mada University. Yogyakarta.

Yusmarini dan R. Effendi. (2004). Evaluasi Mutu Yoghurt yang dibuat dengan Penambahan beberapa Jenis Gula. *Jurnal Natur Indonesia* 6(2):104-110. [http://unri.ac.id/journalnature/vol6\(2\)/Yusmarini.pdf](http://unri.ac.id/journalnature/vol6(2)/Yusmarini.pdf)