

## 6. DAFTAR PUSTAKA

Adapa, S., H. Dingeldein, K.A. Schmidt, & T.J. Herald. (2000). Rheological Properties of Ice Cream Mixes and Frozen Ice Creams Containing Fat and Fat Replacers. *Journal Dairy Sciences* 83 : 2224-2229. [www.2224.pdf](http://www.2224.pdf), diunduh pada tanggal 22 Februari 2009.

Akesowan, A. (2007). Effect of a Konjac Flour/Soy Protein Isolate Mixture on Reduced-Fat, Added Water Chiffon Cakes. *AU Journal of Technology* 11 (1) : 23-27. [www.auJournalTech\\_article04.pdf](http://www.auJournalTech_article04.pdf), diunduh pada tanggal 22 Februari 2009

Akesowan, A. (2008). Effect of Combined Stabilizer Containing Konjac Flour and k-Carrageenan on Ice Cream. *AU Journal of Technology*. 12 (2) : 81-85. [www.12\(2\)\\_Article02.pdf](http://www.12(2)_Article02.pdf), diunduh pada tanggal 22 Februari 2009.

Akesowan, A. (2009). Influence of Soy Protein Isolate on Physical and Sensory Properties of Ice Cream. [www.thaiagj.org/files/42-1/01-TJ-AGR-0708-21.pdf](http://www.thaiagj.org/files/42-1/01-TJ-AGR-0708-21.pdf), diunduh pada tanggal 04 September 2009.

Alakali, J.S., Okonkwo, T.M. & Iordye, E.M. (2008). Effect of Stabilizer on the Physico-chemical and Sensory Attributes of Thermized Yoghurt. [www.academicjournals.org/AJB](http://www.academicjournals.org/AJB), diunduh pada tanggal 20 Februari 2009.

Anggraini, M. (2006). Pengaruh Penggunaan Berbagai Jenis Tepung sebagai Pengganti Lemak Berbasis Karbohidrat terhadap Karakteristik Fisikokimia dan Sensoris Es Krim Rendah Lemak. Skripsi FTP, UNIKA Soegijapranata. Semarang.

Anonim. (-). Whipped Cream Structure. [www.foodsci.uoguelph.ca/dairyedu/home.html](http://www.foodsci.uoguelph.ca/dairyedu/home.html), diunduh pada tanggal 30 Januari 2010.

Anonim. (-). Structure of Ice Cream. [www.foodsci.uoguelph.ca/deicon/icstruc.html](http://www.foodsci.uoguelph.ca/deicon/icstruc.html), diunduh pada tanggal 22 Februari 2009.

Anonim. (2004). Fat Replacers. [www.fat%20replacer/fat-replacers.html](http://www.fat%20replacer/fat-replacers.html), diunduh pada tanggal 04 September 2009.

Anonim. (2006). Curcuminoids. [www.curcuminoids.com/research00.htm](http://www.curcuminoids.com/research00.htm), diunduh pada tanggal 10 April 2009.

Astawan, M. & M.W. Astawan. (1988). Teknologi Pengolahan Pangan Hewani Tepat Guna. Akademika Pressindo. Bogor.

Bennion, M. & O. Hughes. (1975). *Introductory Food*, 6<sup>th</sup>ed. Collier Macmillan Publisher. London.

Blyung, G. (1995). *Dairy Processing Handbook*. Tetrapak.

Bourne, M.C. (2002). *Food Texture and Viscosity Concept and Measurement Second Edition*. Academic Press. London.

Desrosier, N. & J.N. Desrosier. (1978). *The Technology of Food Preservation 4<sup>th</sup> edition*. AVI Publishing Company, Inc. Connecticut.

Fennema, O.R. (1985). *Food Chemistry*. Marcel Dekker, Inc. New York.

Frederick, J. (1996). *Fisika Edisi 8*. Erlangga. Jakarta.

Harril, R. (1998). *Using a Refractometer to Test the Quality of Fruits and Vegetables*. Pineknoll Publishing PO BOX 6, Keedysville, MD 21756, diunduh pada tanggal 30 Januari 2010.

Herald, T.J., F.M. Aramouni, & M.H. Abu-Ghoush. (2008). *Comparison Study of Egg Yolks and Egg Alternatives in French Vanilla Ice Cream*. *Journal of Texture Studies* 39 (2008) 284-295, diunduh pada tanggal 13 April 2009.

Herschdoerfer, S.M. (1986). *Quality Control in The Food Industry Volume 3*. Academic Press. Toronto.

Ismunandar. (2005). *Di Balik Lembutnya Es Krim*. Kimi@net Portal Kimia Indonesia. [www.kimianet.lipi.go.id/utama.cgi?artikel&1102121768&1](http://www.kimianet.lipi.go.id/utama.cgi?artikel&1102121768&1), diunduh pada tanggal 20 Februari 2009.

Kenyon, K.E. (-). *Z-Trim Mixed with Water and Erythritol or FOS*. [www.faqs.org/patents/20080241348.html](http://www.faqs.org/patents/20080241348.html), diunduh pada tanggal 04 September 2009.

Klahorst, S.J. (1997). *Ice Cream : Combination Chemistry*. Weeks Publishing Company. [www.foodproductdesign.com](http://www.foodproductdesign.com), diunduh pada tanggal 10 April 2009.

Livney, T.M. & R.W. Hartel. (1997). *Ice Recrystallization in Ice Cream : Interactions between Sweeteners and Stabilizers*, Abstract. [www.jds.fass.org/misc/terms.shtml](http://www.jds.fass.org/misc/terms.shtml), diunduh pada tanggal 13 April 2009.

Michaelides, J. (2005). *Fat Replacers*. [www.gftc.ca/index-e.cfm](http://www.gftc.ca/index-e.cfm), diunduh pada tanggal 22 Februari 2009.

Michel, S & G. Bussiere. (2009). Sugarless Ice Cream and Process for Producing it. [www.freepatentsonline.com/4657200.html](http://www.freepatentsonline.com/4657200.html), diunduh pada tanggal 30 Januari 2010.

Muse, M.R. & R.W. Hartel. (2004). Ice Cream Structural Elements that Affect Melting Rate and Hardness. *Journal Dairy Sciences* 87 : 1-10, American Dairy Science Association. [www.1.pdf](http://www.1.pdf), diunduh pada tanggal 20 Februari 2009.

Naresh, L. & S.U. Merchant. (2006). Stabilizer Blends and Their Importance in Ice Cream Industry-a Review. *New Zealand Food Magazine*, diunduh pada tanggal 13 April 2009.

Pomeranz, Y. & C.E. Meloan. (1971). *Food Analysis Theory and Practice* 2<sup>nd</sup> Ed. Van Nostrand Reinhold Company, Inc. USA.

Potter, N.N. & J.H. Hotchkiss. (1996). *Food Science* 5<sup>th</sup> edition. CBS Publishers and Distributors. New Delhi.

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 Sci* 83 : 2216-2223, [www.2216.pdf](http://www.2216.pdf), diunduh pada tanggal 22 Februari 2009.

Regand, A. & H.D. Goff. (2002). Effect of Biopolymers on Structure and Ice Recrystallization in Dynamically Frozen Ice Cream Model Systems. *Journal of Dairy Sci* 85 : 2722-2732, diunduh pada tanggal 13 April 2009.

Rismunandar. (1988). *Rempah-rempah Komoditi Ekspor Indonesia*. Sinar Baru. Bandung.

Roland, A.M. L.G. Phillips & K.J. Boor. (1999). Effects of Fat Replacers on the Sensory Properties, Color, Melting, and Hardness of Ice Cream. <http://jds.fass.org/cgi/reprint/82/10/2094>, diunduh pada tanggal 13 April 2009.

Schmidt, M.K. & T.P. Labuza. (2000). *Essentials of Functional Foods*. Aspen Publishers, Inc. Maryland.

Singleton, V.L. & O. Rossi. (1965). Tannin & Curcumin. *American Journal of Enzymology. Vitic.* 16.144, diunduh pada tanggal 30 Januari 2010.

Spillane, W.J. (2006). *Optimising Sweet Taste in Foods*. CRC Press. USA.

Sudarmadji, S. (1982). *Bahan-bahan Pemanis*. Agritech. Yogyakarta.

Sudarmadji, S, B. Haryono & Suhardi. (1989). *Prosedur untuk Analisa Bahan Makanan dan Pertanian*. Penerbit Liberty. Yogyakarta.

Suntisriwaraporn, S. & W. Tungjaroenchai. (2007). *Characteristics of Vanilla Flavored Ice Cream Incorporating a Protein Based Fat Replacer*. [www.P1-15-NC.pdf](http://www.P1-15-NC.pdf), diunduh pada tanggal 10 April 2009.

Usia, T. (2007). *Pemanfaatan Tanaman Obat untuk Sakit Hati*. [www.isfinational.or.id/pt-isfi-penerbitan/124/446-pemanfaatan-tanaman-obat-untuk-sakit-hati.html](http://www.isfinational.or.id/pt-isfi-penerbitan/124/446-pemanfaatan-tanaman-obat-untuk-sakit-hati.html), diunduh pada tanggal 10 April 2009.

Warshaw, H.S. (1999). *Low Calorie Sweeteners: What's New, What's New*. *Diabetes Spectrum*, Volume 12, Number 4, Page 250, diunduh pada tanggal 21 Februari 2009.

Winarno, F.G. (2002). *Flavor bagi Industri Pangan*. M-Brio Press. Bogor.

Wollard, K. (2006). *Why Does Ice Cream Melt?*. [www.foodsci.uoguelph.ca/dairyedu/icstruc.html](http://www.foodsci.uoguelph.ca/dairyedu/icstruc.html), diunduh pada tanggal 22 Februari 2009.

Yilsay, T.O., L. Yilmaz, & A.A. Bayizit. (2006). *The Effect of Using a Whey Protein Fat Replacer on Textural and Sensory Characteristics of Low-Fat Vanilla Ice Cream*. *Eur Food Res Technol* (2006) 222 : 171-175, diunduh pada tanggal 21 Februari 2009.

