

## 6. DAFTAR PUSTAKA

- Akoh, C. C. & D.B. Min. 2002. *Food Lipid Chemistry, Nutritioins and Biotechnology 2<sup>nd</sup> Edition, Revised and Expended*. Marcel Dekker. USA.
- Anonim. 2007. *Evaluation Report of Food Additives: Polysorbates (20, 60, 65, 80)*. [http://www.fsc.go.jp/english/evaluationreports/foodadditive/polysorbate\\_report.pdf](http://www.fsc.go.jp/english/evaluationreports/foodadditive/polysorbate_report.pdf)
- Anonim. 2010. *Sucrose Fatty Acid Ester DK Ester*. Dai-Chi Kogyo Seiyaku Co Ltd. Tokyo
- Arbuckle, W. S. 1996. *Ice Cream*. The Avi Publishing Company, Inc. London.
- Astawan, M. & M.W. Astawan. 1988. Teknologi Pengolahan Pangan Hewani Tepat Guna. Akademika Pressindo. Jakarta.
- Baer, R. J et al. 1996. *Effect of Emulsifiers on The Body and Texture of Low Fat Ice Cream*. Journal Dairy Science. USA
- Beck, M. E. 1993. Ilmu Gizi dan Diet. Essentia Medica. Yogyakarta.
- Belitz, H.-D et al. 2009. *Food Chemistry 4th Revised & Extended Edition*. Springer Verlag. Berlin.
- Bennion, M. & Hughes, O. 1975. *Introduction of Food*. Mac Millan Publishing, Inc. USA.
- Bolliger,S; H.D. Goff; B. W. Tharp. 2000. *Correlation Between Colloidal Properties of Ice Cream Mix and Ice Cream*. Elsevier Science Ltd.
- Buckle, K.A et al. 1987. Ilmu Pangan. Universitas Indonesia Press. Jakarta.
- Cahyadi, W. 2008. Analisis dan Aspek Kesehatan, Bahan Tambahan Pangan edisi kedua. Bumi Aksara. Jakarta
- Codex Food and Agriculture. 2008. *Joint FAO/WHO Food Standards Programmed CODEX Committee On Food Additives, Fortieth Session*. FAO/WHO
- Desroiser, N.W. & J.N. Desroiser. 1978. *The Technology of Food Preservation*. A Publishing Company, Inc. Westport.

- Edwards, W.P. 2000. *The Science of Sugar Confectionery*. RSC Paperback. UK.
- Farrow, J. & S. Lewis. (2000). *Ice Cream and Iced Desserts*. Lorenz Books. UK.
- Friberg, S.E. & K. Larsson. 1997. *Food Emulsion 3rd Edition*. Marcell Dekker. New York.
- Friberg, S. E et al. 2004. *Food Emulsions 4<sup>th</sup> Edition, Revised and Expanded*. Marcell Dekker. New York.
- Gaman, P. M. & K. B. Sherrington. 1994. Ilmu Pangan : Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi. UGM Press. Yogyakarta.
- Goff, H.D. (997. *Dairy Science and Technology Education Series and Ice Cream*. [www.foodsci.uoguelph.ca/dairyedu.htm](http://www.foodsci.uoguelph.ca/dairyedu.htm)
- Goff, H.D & P. Spagnuolo. 2001. *Efect of Stabilizers on Fat Destabilization Measurements in Ice Cream*. Journal of Nutritioon Research and Food Science
- Goff, H. D. & R. W. Hartel. 2004. *Ice cream and frozen desserts*. In "Handbook of Frozen Foods." Y. H. Hui, ed. Marcel Dekker, Inc. pp. 499-570.
- Hadiwiyoto,S. 1983. Hasil Olahan : Susu, Ikan, Daging, dan Telur. Liberty. Yogyakarta.
- Ingen, B. V, 2009. Sucrose Ester Not a 'Sweet' Solution. [http://www.flavours.asia/uploads/7/9/8/9/7989988/white\\_paper-sucrose\\_esters\\_not\\_a\\_sweet\\_solution.pdf](http://www.flavours.asia/uploads/7/9/8/9/7989988/white_paper-sucrose_esters_not_a_sweet_solution.pdf)
- Ismunandar. 2004. Dibalik Lembutnya Es Krim. <http://www.kimianet.lipi.go.id/utama.cgi?artikel&1102121768&1>.
- Jeremiah, C.E. 1996. *Freezing Effects on Food Quality*. Marcel Dekker, Inc. New York.
- Kennedy, C.J. 2000. *Managing Frozen Foods*. CRC Press. Washington DC, USA.
- Kilara, A.&R.C. Chandan. 2007. *Ice cream and Frozen Desserts*. <http://www.kanakh.com/upload/uploads/12999258461.pdf>
- Lewis, M.J. 1987. *Physical Properties of Foods and Food Processing System*. Ellis Horwood. England.

Martinet, V.; C. Valentini; J. Casalinho; C. Schorch; S. Vaslin; J.-L. Courthaudon. 2005. *Composition of Interfacial Layers in Complex Food Emulsions Before and After Aeration: Effect of Egg to Milk Protein Ratio*. Journal Dairy Science 88:30 - 39

McClement, D.J. 1999. *Food Emulsions Principles, Practices, and Techniques*. CRC Press LLC

McClement, D.J. 2005. *Food Emulsions Principles, Practices, and Techniques 2<sup>nd</sup> Edition*. CRC Press LLC

Moeenfarad, M. and M.M. Tehrani. 2008. *Effect of Some Stabilizers on the Physicochemical and Sensory Properties of Es krim Type Frozen Yogurt*. American-Eurasian Journal Agricultural & Environment Science 4 (5): 584-589

Moehyi, S. 1992. Penyelenggaraan Makanan Institusi & Jasa Boga. Penerbit Bhratara. Jakarta.

Muse, M.R. and R.W. Hartel. 2004. *Ice Cream Structural Elements that Affect Melting Rate and Hardness*. Journal Dairy Science 87: 1 – 10.

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

Widlak, N. 2000. *Physical Properties of Fats, Oils and Emulsifiers*. AOCS Press. USA.