

REFERENCES

- Aidoo, Kofi E., M. J. Rob Nout and Prabir K. Sarkar. (2005). Occurrence and Function of Yeasts in Asian Indigenous Fermented Foods. *FEMS Yeast Res* 6, 30–39.
- Amerine, M. A. and Berg H. W. (1980). *Technology of Wine Making*. Los Angeles : University of California Press.
- Armstrong, F. (1995). *Biokimia 1*. Penerbit Buku Kedokteran FGC. Jakarta.
- Beckett, S. T. (1995). *Physico-Chemical Aspects of Food Processing*. UK London : Chapman and Hall.
- Bounphanousay, C., P. Jaisil, J., M. Fitzgerald and N.R.S. Hamilton. (2008). Chemical and Molecular Characterization of Fragrance in Black Glutinous Rice from Lao PDR. *Asian J. Plant Sci.* 7: 1-7.
- Chang, J. Y., X. T. Zhi, W. F. Yu, C. Y. Ya, J. Li, Y.Z. Sheng, L. G. Shi, W. X. Chen, Z. T. Shu and H. G. Ming (2010). *Genetic Analysis of Starch Paste Viscosity Parameters in Glutinous Rice (*Oryza sativa L.*)*.
<http://www.springerlink.com/content/vu863887345m1731/fulltext.pdf>.
- Chiang Y. W., F. Y Chye, and A. M. Ismail. (2006). Microbial Diversity and Proximate Composition of Tapai, A Sabah's Fermented Beverage. *Malaysian Journal of Microbiology*, Vol 2(1) 2006, pp.1-6.
<http://web.usm.my/mjm/issues/vol2no1/research1.pdf>.
- Davidek, J, J. Velisek, and J. Pokorny. (1990). *Chemical Changes during Food Processing*. Csechoslovakia : Avicenum, Czechoslovak Medical Press.
- Dunga, N.T.P., F.M. Rombouts, and M.J.R. Nout, (2006). Functionality of selected strains of moulds and yeasts from Vietnamese rice wine starters. *Food Microbiology* 23, 331–340.
- Gandjar, I. (2003). *Tapai from Cassava and Cereals*. Department of Biology, Faculty of Mathematics and Natural Sciences, University of Indonesia.
http://agriqua.doae.go.th/worldfermentedfood/I_10_Gandjar.pdf.
- Jay, J. M. (1986). *Modern Food Microbiology*. USA : Van Nostrand Reinhold Company Inc.

- Karmos, E. (1988). *Nutritional Evaluation of Food Processing*. 3rd Edition. New York. Van Nostrand Reinhold Company Inc.
- Kurtzman, C. P. and J. W. Fell. (1998). *A Taxonomic Study*. 4th Edition. Elsevier Science, Amsterdam.
- Lertpinyochaithaworn, N. (2007). *Quality Development of Thai Traditional Rice Wine*. Institute of Agricultural Technology. Suranaree University of Technology. http://sutir.sut.ac.th:8080/sutir/bitstream/123456789/287/1/Nuttawan_fulltext.pdf
- Limtong, S., S. Sintara, P. Suwannarit, and M. Lotong. (2003). *Yeast Diversity in Thailand Traditional Alcoholic Starter*. Department of Microbiology, Faculty of Science, Kasetsart University, Bangkok. http://www.agriqua.doae.go.th/worldfermentedfood/I_5_Limtong.pdf
- Lisdiyanti, P and M. Kozaki. (2000). *Rice Wine in Southeast Asia Countries : Thailand, Laos, Vietnam and Myanmar*. http://plantpro.doae.go.th/worldfermentedfood/I_3_Kozaki.pdf
- Ray, B and A. Bhunia (2008). *Fundamental Food Microbiology*. 4th Edition. Boca Roton. CRC Press.
- Rehm, H. J.; G. Reed; A. Puhler; P. Stadler. (1995). *Biotechnology : Enzymes, Biomass, Food and Feed*. 2nd Edition. Germany. Weinheim.
- Samson, R. A., E. S. Hoekstra, and C. A. N. Van Oorschot. (1984). *Introduction to Food-Borne Fungi*. 2nd Edition. Netherlands. Centraalbureau voor Schimmelcultures.
- Sasaki, T, T. Yasui and J. Matsuki. (2000). Effect of Amylose Content on Gelatinization, Retrogradation, and Pasting Properties of Starches from Waxy and Nonwaxy Wheat and Their F1 Seeds. *Cereal Chem.* 77(1):58–63.
- Trihendrokesowo (1989). *Petunjuk Laboratorium Mikrobiologi Pangan*. UGM Yogyakarta.