

6. DAFTAR PUSTAKA

- Brejnholt, Sarah M. (2010). *Pectin*. Dalam Imeson, Alan (ed): *Food Stabilisers, Thickeners and Gelling Agents*. Blackwell Publishing Ltd. West Sussex, pp. 237-265.
- Budiyanto dan Yulianingsih. (2008). Pengaruh Suhu dan Waktu Ekstraksi Terhadap Karakter Pektin dari Ampas Jeruk Siam (*Citrus nobilis* L.). *J. Pascapapen* 5 (2): 37-44.
- Buren, J. P. Van. (1991). *Function of Pectin in Plant Tissue Structure and Firmness*. Dalam Walter, Reginald H (ed). (1991). *The Chemistry and Technology of Pectin*. Academic Press. USA.
- Eliaz, Isaac; Elaine Weil dan Barry Wilk. (2007). *Integative Medicine and the Role of Modified Citrus Pectin/Alginates in Heavy Metal Chelation and Detoxification – Five Case Reports*. *Forsch Komplementarmedizin* 14: 358-364.
- Endress, H. U. (1991). *Nonfood Uses of Pectin*. Dalam Walter, Reginald H (ed). (1991). *The Chemistry and Technology of Pectin*. Academic Press. USA.
- Environmental Health Unit of Queensland Government. (2002). *Copper. Public Health Guidance Note, March 2002*.
- Fitriani, Vina. (2003). Ekstraksi dan Karaktrisasi Pektin dari Kulit Jeruk Lemon (*Citrus medica* var Lemon). Skripsi Sarjana. Institut Pertanian Bogor.
- Franchi, Maria Luisa; Maria Belen Marzialetti; Graciela N. Pose dan Sebastian Fernando Cavalitto. (2014). *Evaluation of Enzymatic Pectin Extraction by a Recombinant Polygalacturonase (PGI) From Apples and Pears Pomace of Argentinean Production and Characterization of the Extracted Pectin*. *Journal of Food Process Technology* 5 (8): 1-4.
- Guthrie, Helen A. (1983). *Introductory Nutrition*. Mosby Company. USA.
- Hariyati, Mauliyah Nur. (2006). Ekstraksi dan Karaktrisasi Pektin dari Limbah Proses Pengolahan Jeruk Pontianak (*Citrus nobilis* var microcarpa). Skripsi Sarjana. Institut Pertanian Bogor.
- Kursunge, Hemlata; A. Waheed Deshmukh, R. P. Ugwekar dan Mangesh Wagmare. (2014). *Comparative Study of Adsorption of Cu (II) on Fresh Orange Peel and Pectin Extracted Orange Peel*. *Journal of Engineering Research and Studies* 5 (2): 5-9.
- Liew, S.Q.; N.L. Chin; Y.A. Yusof dan K. Sowndhararajan. (2015). *Comparison of Acidic and Enzymatic Pectin Extraction from Passion Fruit Peels and Its Gel Properties*. *Journal of Food Process Engineering. Periodicals* 2015: 1-11.

- Lim, Jongbin; Jiyoung Yoo; Sanghoon Ko dan Suyong Lee. (2012). *Extraction and Characterization of Pectin from Yuza (Citrus junos) pomace: A Comparison of Conventional-Chemical and Combined Physical-Enzymatic Extractions*. *Food Hydrocolloids* 29: 160-165.
- Martin, Sabine. dan Wendy Griswold. (2009). *Human Health Effects of Heavy Metals. Environmental Science and Technology Briefs for Citizens, issue 15, March 2009*.
- Nordic Council of Ministers. (2003). *Cadmium Review no 1, issue 04*, 28 Januari 2003.
- Park *et al.* (2005). *Adsorption of Cadmium and Lead by Various Cereals from Korea*. *Bull. Environ. Contam. Toxicol.* 74 (1): 470-476.
- Perina *et al.* (2007). Ekstraksi Pektin dari Berbagai Macam Kulit Jeruk. *Widya Teknik* 6 (1): 1-10.
- Pilgrim, G. W., R. H. Walter, dan D. G. Oakenfull. (1991). *Jams, Jellies, and Preserves*. Dalam Walter, Reginald H (ed). (1991). *The Chemistry and Technology of Pectin*. Academic Press. USA.
- Saputri *et al.* (2014). Kajian Penggunaan Pengkelat untuk Menurunkan Kandungan Besi dalam Minyak Daun Cengkeh. *Online Jurnal of Natural Science* 3 (2): 57-61.
- Sarwono, B. (1986). Jeruk dan Kerabatnya. Penebar Swadaya. Jakarta.
- SNI 06-6989.6-2004 mengenai Air dan air limbah – Bagian 6: Cara uji tembaga (Cu) dengan Spektrofotometri Serapan Atom (SSA)-nyala.
- SNI 06-6989.8-2004 mengenai Air dan air limbah – Bagian 8: Cara uji timbal (Pb) dengan Spektrofotometri Serapan Atom (SSA)-nyala.
- SNI 6989.16:2009 mengenai Air dan Air Limbah – Bagian 16: Cara Uji Kadmium (Cd) secara Spektrofotometri Serapan Atom (SSA) – nyala.
- Solidum, Judilyn N. (2013). *Peel Wastes of Ananas comosus (L.) Merr., Sandoricum koetjape Merr., Citrus nobilis Lour. As Lead and Cadmium Biosorbent in Manila Tap Water*. *Journal of Environmental Science and Management* 16 (2): 28-35.
- Srivastava, Pranati dan Rishabha Malviya. (2011). *Sources of Pectin, Extraction and Its Applications in Pharmaceutical Industry – An Overview*. *Indian Journal of Natural Products and Resources* 2 (1): 10-18.
- U.S. Department of Health and Human Services. (2007). *Toxicological Profile for Lead*. August 2007.

U.S. Department of Health and Human Services. (2007). *Toxicological Profile for Copper. August 2007.*

Urias-Orona, Vania; Agustin Rascon-Chu; Jaime Lizardi-Mendoza; Elizabeth Carvajal-Millan; Alfonso A. Gardea dan Benjamin Ramirez-Wong. (2010). *A Novel Pectin Material: Extraction, Characterization and Gelling Properties.* International Journal of Molecular Sciences 11: 3686-3695.

Walter, R. H. (1991). *Analytical and Graphical Methods for Pectins.* Dalam Walter, Reginald H (ed). (1991). *The Chemistry and Technology of Pectin.* Academic Press. USA.

Zhao, Zheng Yan; Li Liang; Xiaoqing Fan; Zhonghua Yu; Arland T. Hotchkiss; Barry J. Wilk dan Isaac Eliaz. (2008). *The Role of Modified Citrus Pectin as An Effective Chelator of Lead in Children Hospitalized with Toxic Lead Levels.* Alternative Therapies 14 (4): 34-38.

