

6. DAFTAR PUSTAKA

Allen, S.E. (1989) Chemical Analysis of Ecological Materials. 2nd Ed. Blackwell Scientific Publication. London.

Anggraini, R.; Ernawati; Sitimawan and N. Maghfiroh. (2009). Standar Prosedur Operasional Pengolahan Cabe. Direktorat Jendral Pengolahan dan Pemasaran Hasil Pertanian. Jakarta.

Apriyantono, A.; D. Fardiaz; N.L. Puspita; Sedarnawati; and S. Budiyanto. (1989). Analisis Pangan: Petunjuk Laboratorium. Insititut Pertanian Bogor. Bogor.

Arisandy, O.M.P and T. Estiasih. (2016). Beras Tiruan Berbasis Tepung Kimpul (*Xanthosoma sagittifolium*): Kajian Pustaka. Jurnal Pangan dan Agroindustri; 4(1): 253-261.

Badan Standarisasi Nasional Indonesia. (2006). Saus Cabe. SNI 01-2976-2011. Badan Standarisasi Nasional. Jakarta.

Badan Standarisasi Nasional Indonesia. (2011). Tapioka. SNI 3451-2011. Badan Standarisasi Nasional. Jakarta.

BeMiller, J and R. Whistler. (2009). Starch: Chemistry and Technology. Elsevier Inc. New York.

Blanshard J.M.V. and J.R. Mitchell. (2013). Polysaccharides in Food. Butterworth and Co Ltd. London.

Chibuzo, I.M. (2012). Physicochemical and Retrogradation Characteristics of Modified Sweet Potato (*Ipomoea batatas* (L.) Lam) Starch. Journal of Agriculture and Food Technology; 2(3): 49-55.

Codex Alimentarius Commission. (2011). CODEX STAN 306R-2011: Regional Standard For Chilli Sauce

Colussi, R.; S.L.M.E. Halal; V.Z. Pinto; J. Bartz; L.C. Gutkoski; E.R. Zavareze and A.R.G. Dias. (2015). Acetylation of rice starch in an aqueous medium for use in food. Food Science and Technology; 62: 1076-1082.

Damat; Haryadi and Y. Marsono. (2008). Efek pH dan Konsentrasi Butirat Anhidrida Selama Butirilisasi Pati Garut. Agritech; 28(2):63-69.

Demiray, E.; Y. Tulek; and Y. Yilmaz. (2013). Degradation kinetics of lycopene, b-carotene and ascorbic acid in tomatoes during hot air drying. *Food Science and Technology*; 50: 172-176.

Detduangchan, N.; W. Sridach and T. Wittaya. (2014). Enhancement of the properties of biodegradable rice starch films by using chemical crosslinking agents. *International Food Research Journal* ; 21(3): 1225-1235.

Eliasson, A.C. (2004). *Starch in Food: Structure, Function, and Applications*. Woodhead Publishing Ltd. Boca Raton. Florida.

Falade, K.O. dan O.E. Ayetigbo. (2014). Effects of annealing, acid hydrolysis and citric acid modifications on physical and functional properties of starches from four yam (*Dioscorea* spp.) cultivars. *Food Hydrocolloids*: 1-11.

Falola, A.O.; O.P. Olatidoye; S.O. Adesala and M. Amusan. (2014). Modification and Quality Characteristics of Cocoyam Starch and its Potential for Chin-Chin Production. *Pakistan Journal of Nutrition*; 13(12): 768-773.

Famurewa, J.A.V.; P.O. Ibidapo and Y. Olaifa. (2013). Storage Stability of Tomato Paste Packaged in Plastic Bottle and Polythene Stored in Ambient Temperature. *International Journal of Applied Science and Technology* ; 3(6): 34-42.

Farida, D.N.; W.P. Rahayu and M.S. Apriyadi. (2013). Modifikasi Pati Garut (*Marantha arundinacea*) dengan Perlakuan Hidrolisis Asam dan Siklus Pemanasan-Pendinginan Untuk Menghasilkan Pati Resisten Tipe 3. *Jurnal Teknologi Industri Pertanian*; 23(1): 61-69.

Ferrini, L.M.K.; T.S. Rocha; I.M. Demiates; and C.M.L. Franco. (2008). Effect of Acid-Methanol Treatment on the Physicochemical and Structural Characteristics of Cassava and Maize Starches. *Starch*; 60: 417-425.

Halley, P.J. and L. Averous. (2014). *Starch Polymers: From Genetic Engineering to Green Applications*. Elsevier. San Diego California.

Haroon, M.; L.Wang; H. Yu; N. M. Abbasi; Z. ul Abdin; M. Saleem; R. U. Khan; R. S. Ullah; Q. Chen and J. Wu. (2016). Chemical modification of starch and its application as an adsorbent material. *RSC Advances*: 1-54.

Hussain, S.; A. Din and M. Nadeem. (2014). Characterization And Storage Stability Of Tomato Ketchup Supplemented With Date Pulp. *International Journal Agriculture Applied Science*; 6(1): 57-65.

Jollet, V.; F. Chambon; F. Rataboul; A. Cabiac; C. Pinel; E. Guillonb and N. Essayem. (2009). Non-catalyzed and Pt/c-Al₂O₃-catalyzed hydrothermal cellulose dissolution conversion: influence of the reaction parameters and analysis of the unreacted cellulose. *Green Chem*; 11: 2052–2060.

Joseph, A.; J.K. Agomuo; I.C. Alaka and J. Faasema. (2015). Storage stability of tomato paste as influenced by oil-citric acid and packaging materials. *African journal of Food Science*; 9(3): 120-125.

Juszczak, L.; Z. Oczadly and D. Galkowska. (2013). Effect of Modified Starches on Rheological Properties of Ketchup. *Food Bioprocess Technology*; 6: 1251-1260.

Koocheki, A.; A. Ghandi; S.M.A. Razavi; S.A. Mortazavi and T. Vasiljevic. (2009). The Reological Properties of Ketchup as a Function oh Different Hydrocolloids and Temperature. *International Journal of Food Science and Technology*; 596-602.

Kumoro, A.C. and R. Amalia. (2015). Mass Transfer and Chemical Reaction Approach of the Kinetics of the Acetylation of Gadung Flour using Glacial Acetic Acid. *Bulletin of Chemical Reaction Engineering & Catalysis*; 10(1): 30-37.

Lim, S. and P. A. Seib. (1993). Preparation and pasting properties of wheat and corn starch phosphates. *Cereal Chemistry*; 70(2): 137-144.

Lim, T.K. (2015). *Edible Medicinal and Non-Medicinal Plants: Modified Stems, Roots, and Bulbs*. Vol 9. Springer. London.

Lund, B.M.; T.C.B. Parker and G.W. Gould, (2000). *The Microbiological and Quality of Food*. Aspen Publisher, Inc. Maryland.

Maity, T. and P.S. Raju. (2015). Development of shelf stable tomato rasam paste using hurdle technology. *International Food Research Journal*; 22(1): 171-177.

Mozafari, M.R. (2007). *Nanomaterials and Nanosystems for Biomedical Applications*. Springer. Dordrecht, Netherlands.

Muttakin, S and S.L. Muharfiza. (2015). Reduksi Kadar Oksalat Pada Talas Lokal Banten Melalui Perendaman Dalam Air Garam. *Prosiding Seminar Nasional*; 1(7): 1707-1710.

Neidleman, S. and I.L. Allen. (1993). *Advances in Applied Microbiology*. Vol 38. Academic Press. San Diego.

Nurdin, S.U.; A.S. Suharyono and S. Rizal. (2008). Karakteristik Fungsional Polisakarida Pembentuk Gel Daun Cincau Hijau (*Premna Oblongifolia Merr.*). Jurnal Teknologi dan Industri Hasil Pertanian; 13(1) :4-9.

Nwakoro, O.G. and C.T. Akanbi. (2015). Effect of the Addition of Hydrocolloids to Tomato-Carrot Juice Blend. Journal of Nutritional Health & Food Science; 3(1): 1-10.

Odeku, O.A. and K.M. P. Freyer. (2009). Evaluation of the material and tablet formation properties of modified forms of Dioscorea starches. Drug Development and Industrial Pharmacy; 35(11): 1389-1406.

Ojinnaka, M.C.; E.N.T. Akobundu and M.O. Iwe. (2009). Cocoyam Starch Modification Effects on functional Sensory and Cookies Quaities. Pakistan Journal of Nutrition; 8(5): 558-567.

Omojola, M.O; N. Manu and S.A. Thomas. (2012). Effect of cross linking on the physicochemical properties of cola starch. African Journal of Food Sciences; 6(4): 91-95.

Pollio, M.L; D. Kitic; G.J. Favelto and J. Chirife. (1986). Effectiveness of Available Filters for an Electric Hygrometer for Measurement of Water Activity in the Food Industry. Journal of Food Science; 51(5): 1358-1369.

Rachtanapun, P.; P. Simasatitkul; W. Chaiwan and Y. Watthanaworasakun. (2012). Effect of sodium hydroxide concentration on properties of carboxymethyl rice starch. International Food Research Journal; 19 (3): 923-931.

Reddy, C.K.; S. Haripriya and M. Suriya. (2014). Effect Of Acetylationon Morphology, Pasting And Functional Properties Of Starch From Banana (*Musa Aab*). India Journal of Science Research and Technology; 2(6):31-36.

Richana, N. and T.C. Sunarti. (2004). Karakterisasi Sifat Fisikokimia Tepung Umbi dan Tepung Pati Dari Umbi Ganyong, Suweg, Ubikelapa dan Gembili. Jurnal Pascapanen; 1(1): 29-37.

Ridal, S. (2003). Karakterisasi Sifat Fisiko-Kimia Tepung dan Pati Talas (*Colocasia esculenta*) dan Kimpul (*Xanthosoma sp*) dan Uji Penerimaan Alfa – Amilase terhadap Patinya. Skripsi. Institut Pertanian Bogor. Bogor.

Santoso, B.; F. Pratama; B. Hamzah and R. Pambayun. (2011). Pengembangan Edible Film dengan Menggunakan Pati Ganyong Termodifikasi Ikatan Silang. Jurnal Teknologi dan Industri Pangan; 22(2): 105-109.

Sastrapradja, S.; N.W. Soetjipto; S. Danimihardja and Soejono. (1980). Ubi-ubian. LIPI. Jakarta.

Shi, J. and M.L. Maguer. (2000). Lycopene in Tomatoes: Chemical and Physical Properties Affected by Food Processing. *Critical Reviews in Biotechnology*, 20(4): 293–334.

Sigit, A. (2007). Pengaruh Perbandingan Konsentrat Cabai, Tomat, Serta Pepaya dan Konsentrasi Xanthan Gum Terhadap Mutu Saus Cabai. Skripsi. Universitas Sumatera Utara.

Singh, J. and L. Kaur. (2016). *Advances in Potato Chemistry and Technology*. Academic Press. London.

Sobowale, S.S.; O.P. Olatidoye; L.A. Odunmbaku and O.H. Raji. (2012). A Comparative Study on Physicochemical and Rheological Properties of Imported Tomato Paste in Nigeria. *Sustainable Agriculture Research*; 1(2): 51-56.

Soetaert, W. and E.J. Vandamme. (2010). *Industrial Biotechnology Sustainable Growth and Economic Success*. Wiley-Vch. Gent, Belgium.

Srilakshmi, B. (2003). *Food Science*. 3rd Ed. New Age International. New Delhi.

Susanto, T. and B. Saneto. (1994). *Teknologi Pengolahan Hasil Pertanian*. Bina Ilmu. Surabaya.

Suyanti. (2007). *Membuat Aneka Olahan Cabai*. Penebar Swadaya. Depok.

Teja, A.; I. Sindi; A. Ayucitra and L.E.K. Setiawan. (2008). Karakteristik pati sagu dengan metode modifikasi asetilasi dan cross-linking. *Jurnal Teknik Kimia Indonesia*; 7(3): 836-843.

Tucker, G.A. and L.F.J. Woods. (1995). *Enzymes in Food Processing*. 2nd Ed. Blackie Academic and Professional. London.

Ulfana, P. D. (2010). Kajian Proses Hidrolisis Asam Rumput Laut *Gracillaria salicornia* dan *Sargassum* sp. Skripsi. Institut Pertanian Bogor. Bogor.

Vaclavick, V.A. and E.W. Christian. (2013). *Essentials of Food Science*. 4th Ed. Springer. London.

Wandestri; F. Hamzah and N. Harun. (2016). Penambahan Beberapa Konsentrasi Xanthan Gum Terhadap Mutu Saos Tomat. *Jom Faperta*; 3(1).

Wang, L. and P.A. Seib. (1996). Australian Salt-Noodle Flours and Their Starches Compared to US Wheat Flours and Their Starches; *Cereal Chemistry*; 3(2): 167-175.

Wickramasinghe, H.A.M.; K. Yamamoto; H. Yamauchi and T. Noda. (2009). Effect of Low Level of Starch Acetylation on Physicochemical Properties of Potato Starch. *Food Science Biotechnology*; 18(1): 118-123.

Xiao, H.X.; Q.L. Lin; G.Q. Liu and F.X. Yu. (2012). A Comparative Study of The Characteristics of Cross-Linked, Oxidized, and Dual-Modified Rice Starches. *Molecules*; 17: 10946-19957.

