



DAFTAR PUSTAKA

- Achouri, Allaoua dan Zhang Wang. 2001. Effect of Succinylation on the Physicochemical Properties of Soy Protein Hydrolisate. *Food Research International* 34 : 507-514.
- Adaway, EL. 2000. Functional properties and nutritional quality of acetylated and succinylated mung bean protein isolate. *Food Chemistry*. 225: 114-117.
- Alias, Nur Aliyana., Benedict Oludare., Nurul Huda. 2017. Improving the physicochemical properties of stored sardine surimi using succinylated gelatin. *World Applied Sciences Journal*. 35(8) : 1379-1384.
- AOAC. 2005. Official Method of Analysis Association of Official Analytical Chemist. Benjamin Franklin Station. Washington
- Badan Standarisasi Nasional (BSN). 2008. Minyak Kelapa Virgin (VCO). (SNI 7381-2008). Jakarta: Badan Standarisasi Nasional.
- Bandhari, P.N. dan Singhal, R.S. 2002. Studied on the Optimization of Preparation of Succinate Derivates from Corn and Amaranth Straches. *Carbohydrate Polymers*. 47 : 277-283.
- Bawalan, D.D. 2011. Processing Manual for Virgin Coconut Oil its Products and By Product for Pacific Island Countries and Territories. Suva, Fiji : SPC Suva.
- Bezerra, M.A., Santelli, R.E., Oliveira, E.P., Viliar, L.S and Escaleira, L.A. 2008. Response surface methodology (RSM) as a tool for optimization in analytical chemistry. *Talanta*, 76, 965-977
- Bezzera, M. A., Ricardo, E.S., Eliane, P. O., Leonardo, S. V., dan Luciane, A. E. 2008. Response surface methodology (RSM) as a tool for optimization in analytical chemistry. *Talanta* 76: 965–977.
- Buckle, K. A., Edwards, R. A., Fleet, G. H., dan Wotton, M. 1987. Ilmu Pangan. UI Press. Jakarta
- Cheftel, J.C., J.L Cuq dan D.Lourent. 1985. Amino acids, peptides and proteins. In Fennema. *Food Chemistry*. Marcel Dekker Inc. New York.
- Franzen, K.L. dan Kinsella, J.E. 1976. Functional Properties of Succinylated and Acetylated Soya Protein. *Journal of Agricultural and Food Chemistry*. 24: 788-795.



- Gadhav, Ashish. 2014. Determination of Hydrophilic-Lipophilic Balance Value. International Journal of Science and Research: 2319-7064.
- Gogoi B, Sarma NS. 2013. Enhanced fluorescence quenching of hemin detected by a novel polymer of curcumin. The Royal Society of Chemistry
- Groningher, H.S. 1973. Preparation and Properties of Succinylated Fish Myofibrillar Protein. Journal of Agricultural and Food Chemistry. 21 : 978-981.
- Haerani. 2010. Pemanfaatan Limbah Virgin Coconut Oil (Blondo). Jurnal MKMI, Vol 6 No. 4, Oktober 2010, hal 244-248. Konsentrasi Gizi Program Studi Kesmas PPS Unhas, Makasar
- Hidayati, N. 2010. Bilangan Iodium pada Minyak Kelapa hasil Olahan Tradisional dan Hasil Olahan dengan Penambahan Buah Nanas Mentah. Jurnal Kimia dan Teknologi, 18 (3): 1-12.
- Janus, P.F., Fernandes L.L., Formigo, F.R., Reis, M.F., Junior T.N., Soares, dan Egito, S.T., 2006. Micro-emultocrit Technique: a Valuable Tool for Determination of Critical HLB Value of Emulsions. AAPS PharmSciTech. 7(1):E146-E152.
- Ketaren, S. 1986. Pengantar Teknologi Minyak dan Lemak. UI Press. Jakarta
- Kinsellla, J.E dan K.J. Shetty. 1979. Chemical Modification for Improving Functional Properties of plants and yeast proteins.
- Kinyanjui, T., W.E. Artz., dan S. Mahungu. 2003. Emulsifier: Organic Emulsifier. Journal of Food Science and Nutrition (2): 2070-2077
- Kulchaiyawat, Charlwit., Tong, Wang., Zhaopeng, Han. 2016. Improving Albumen Thermal Stability Using Succinylation Reaction with Octenyl Succinic Anhydride. Food Science and Technology 73 : 630-639.
- Kumagai, Hitomi. 2012. Food Proteins and Peptides, Bab VII: Chemical and Enzymatic Protein Modifications and Functionality Enhancement. CRC Press, New York.
- Kusnanadar, F. 2011. Kimia Pangan. Komponen Makro. Cetakan 1. Dian Rakyat, Jakarta.
- Kwon, K. S., Bae, D., Park, K. H., dan Rhee, K. C. 1996. Aqueous extraction and membrane techniques improve coconut protein concentrate functionality. Journal of Food Science 61.



- Lawal, O.S. dan Dawodu M.O. 2007. Maleic Anhydride Derivatives of a Protein Isolate: Preparation and Functional Evaluation. Eur Food Res Technol. 226: 187–198.
- Lawal, O.S., Adebawale, K.O dan Adebawale, Y.A. 2007. Functional Properties of Native and Chemically Modified Protein Concentrates from Bambara Groundnut. Food Research International. 40 : 1003-1011.
- Lowry, Oliver H., Nira J. Rosebrough., A. Lewis Farr., dan Rose J. Randall. 1951. Protein Measurement with the Folin Phenol Reagent. The Journal of Biological Chemistry (193):265-275
- Luthfiyya, F N. 2018. Karakteristik Fisik dan Sensoris Es Krim dengan Penstabil Gelatin Kulit Kerbau Selama Penyimpanan. Skripsi. Universitas Gadjah Mada Yogyakarta.
- Ma, C.Y. dan Wood, D.F. 1987. Functional Properties of Oat Proteins Modified by Acylation, Trypsin Hydrolysis or Linoleate Treatment. Journal of American Oil Chemist Society. 64 : 1726-1731.
- Mahargiyani, Titik dan I Ketut Subawa. 2010. Pembuatan Minyak Kelapa dari Santan dengan Cara Elektrokimia. Journal of Chemical (10): 2-4
- Mardliyati., Muttaqien, S. E., dan Setyawati, D. S. 2012. Sintesis nanopartikel kitosan-trypoly phosphate dengan metode gelasi ionik: pengaruh konsentrasi dan rasio volume terhadap karakteristik partikel. Prosiding Pertemuan Ilmiah Ilmu Pengetahuan dan Teknologi Bahan 2012. ISSN 1411-2213.
- Marina, A.M., Y B Che Man dan Amin. 2009. Virgin coconut oil : emerging functional food oil. Food Science and Technology 20. 81-487.
- McClements, D.J. 1999. Food Emulsions Principles, Practice and Techniques. New York : CRC Press.
- Mirmoghtadaie, Leila., Kadivar, Mahdi., dan Shahedi, Mohammad. 2009. Effect of Succinylation and Deamidation on Functional Properties of Oat Protein Isolate. Food Chemistry 114. 127-131.
- Montgomery, D.C. 2005. Design and analysis of experiments. Sixth Edition. Canada : Jhon Wiley and Sons, Inc.
- Naik, Aduja., Venu, Maya Prakash, and K.S.M.S Raghavarou. 2014. Dehydration of coconut skim milk and evaluation of functional properties. Jurnal of Food. Vol. 12, 3, 227-234.



- Onsaard, Ekasit., Manee Vittayanont., Sukoncheun Sriram., dan D. Julian McClements. 2006. Comparison of Properties of Oil-in-water Emulsions Stabilized by Coconut Cream Proteins with those Stabilized by Whey Protein Isolate. *Journal of Food Research International* (39): 78–86
- Pawlak, Aleksandra K dan Ian T. Norton. 2014. Bridging Benchtop Research and Industrial Processed Foods: Structuring of Model Food Emulsion. *Journal of Food Structure* (1): 24-38
- Permatasari, Siti, Pudji Astuti, Bambang Setiaji, dan Chusnul Hidayat. 2015. Sifat Fungsional Isolat Protein Blondo (Coconut Presscake) dari Produk Samping Pemisahan VCO dengan Berbagai Metode. *Agritech*, 35(4):441-448.
- Prajina, N.V. 2013. Multiresponse Optimization of CNC End Milling Using Response Surface Methodology and Desirability Function. *International Journal of Engineering Research and Technology*. 6(6):739-746.
- Purkayasha, Manashi Das., Anuj Kumar Borah, Sougata Saha, Ajay Kumar, Manabendra Mandal, dan Charu Lata Mahanta. 2016. Effect of maleylation on physicochemical and functional properties of rapeseed protein isolate. *Journal Food Science Technology*.
- Raghavendra, S.N., S. Raghavarao. 2009. Effect of different treatments for the destabilization of coconut milk emulsion. *Journal of Food Engineering* 97. 341–347.
- Sari, Dewinta A. 2018. Sintesis Monoasilglicerol dan Diasilglicerol dari Stearin Sawit dan Stearin Ayam: Kajian Terhadap Rasio Pelarut, Stearin Sawit dan Stearin Ayam. Skripsi. Universitas Gadjah Mada.
- Setiani, Nuri. 2016. Pembuatan Virgin Coconut Oil dengan Metode Spontanitas dan Analisis Kualitas Produk yang dihasilkan. Skripsi. Universitas Gadjah Mada Yogyakarta.
- Shilpasree, B.G., Sumit Arora, Prince Chawla, Ravikumar, Vakkalagadda, and Apurva Sharma. 2015. Succinylation of sodium caseinate and its effect on physicochemical and functional properties of protein. *Food Science Technology*. No.64.
- Winarti, Sri., Jariyah dan Yudi Purnomo. 2017. Proses Pembuatan VCO (Virgin Coconut Oil) Secara Enzimatis Menggunakan Papain Kasar. *Jurnal Teknologi Pertanian*, Vol. No.2 136-141.
- Spelman, D. 2003. Proteinase and Exopeptidase Hydrolysis of Whey Protein. *Inter dairu Journal*.



Sudarmadji, S. 2013. Analisa Bahan Makanan dan Pertanian. Penerbit Liberty. Yogyakarta.

Sze-Tao K.W.C., dan Sathe S.K. 2000. Functional properties and in vitro digestibility of almond (*Prunus dulcisL.*) protein isolate. Food Chemistry, 69:645-652.

Tadros, Tharwat F. 2013. Emulsion Formation, Stability and Rheology First Edition. Wiley-VCH Verlag GmbH. Germany

Tekindal, Mustafa Agah. 2012. Box-Behnken Experimental Design In Faktorial Experiments : The Importance of Bread For Nutrition and Health. Faculty of Medicine. Baskent University : Turkey.

Thaiphanit, Somuruedee dan Anprung Pranee. 2016. Physicochemical and Emulsion Properties of Edible Protein Concentrate from COconut Processing by-poduct and the Infulence of Heat Treatment. Food Hydrolloids 52 : 756-765.

Toha, F.S dan Ibrahim. 2002. Optimum Conditions for Enzymatic Degradations of some Oilseed Proteins. Grasas Aceiteis Vol. 53.

Winarno. 2004. Kimia Pangan dan Gizi. PT. Gramedia Pusat : Jakarta.

Wu, Zongmei., Jie, Wu., Ruling, Zhang., Shicao, Yuan., Qingliang, Lu., Yueqin. 2018. Colloid Properties of Hydrophobic Modified Alginate : Surface Tension, Zeta Potential, Viscosity and Emulsification. Carbohydrate Polymers 181 : 56-62.

Zhao, Chen Bin., Hao Zang, Xiu Ying Xu, Yong Chao, Ming Zhu Zheng, and Fei Wu. 2017. Effect of acetylation and succinylation on physicochemical properties and structural characteristics of oat protein isolate. Process Biochemistry.

Zhou, Linyi., Xiaonan Zhang., dan Zhongjiang Wang. 2017. Structural and Functional Properties of Maillard Reaction Products of Protein Isolate (Mung Bean, *Vigna radiate (L.)*) with Dextran. Journal of International of Food Properties (20): 1246-1258.