

## DAFTAR PUSTAKA

- Aries, R.S. dan Newton, R.D., 1954, Chemical Engineering Cost Estimation, Mc.Graw Hill Book Company Inc., New York.
- Asif, M. (2011) 'Process Advantages and Product Benefits of Interesterification in Oils and Ffats', International Journal of Nutrition, Pharmacology, Neurological Diseases, 1(2), p. 134. doi: 10.4103/2231-0738.84203.
- BPOM (2016) 'PerKa BPOM no 21 tahun 2016', Kategori Pangan Indonesia, pp. 1–28.
- Brown, G.G., 1978, "*Unit Operation*", John Wiley and Sons Inc., New York.
- Cheremisinoff, N. P., 2002, Handbook of Water and Wastewater Treatment Technologies, Butterworth-Heinemann. U.S.A
- Chueh, C. F. dan Swanson, A. C. (1973a) Can. J. Chem. Eng. 51, 576. Estimation of liquid Heat Capacity
- Coulson, J.M. dan Richardson J.F., 1983, Chemical Engineering Vol. 6, 1st ed., Pergamon Press Ltd., Oxford.
- Couper, J. R., Penney, W. R., Fair, J. R., dan Walas, S. M. (2012). "Chemical Process Equipment Selection and Design Third Edition". Oxford: Elsevier Inc.
- Cowan, D. dan Husum, T. L. (2004) 'Enzymatic Interesterification: Process Advantage and Product Benefits', INFORM - International News on Fats, Oils and Related Materials, 15(3), pp. 150–151.
- Crowl, D.A, Louvar, J.F. 2002. Chemical Process Safety. Prentice Hall. New Jersey.
- Farajzadeh Alan, D. dkk. (2019) 'Production of Trans-free Fats by Chemical Interesterified Blends of Palm Stearin and Sunflower Oil', Food Science & Nutrition, (June), pp. 3722–3730. doi: 10.1002/fsn3.1231.
- Fazry, M. A. (2011) 'Karakteristik Campuran Minyak Sawit dan Olein Sawit pada Berbagai Proporsi di PT Sinar Meadow International Indonesia', p. 45.
- Geankoplis, C. J. (1978) Transport Process and Unit Operations.



Hagen, J., 2005, Industrial Catalysis: A Practical Approach. 2nd Ed. John Wiley & Sons, New York.

Hasibuan, H. A., dan Hardika, A. P. (2015). Formulasi Dan Pengolahan Margarin Menggunakan Fraksi Minyak Sawit Pada Skala Industri Kecil Serta Aplikasinya Dalam Pembuatan Bolu Gulung. Jurnal Agritech, 35(04), 377.  
<https://doi.org/10.22146/agritech.9321>

Holman.J.P. 1997. Heat Transfer 8 th edition. Mc Graw Hill Book Co., New York

Huey, S. M., Let, C. C., dan Beng, C. (1985). New Developments in Palm Oil Fractionation. Journal of the American Oil Chemists' Society, 62(2), 4–14. Hugo, A.J., 2008, Chemical Reactor Modeling-Multiphase Reactive Flows. Springer International Publishing, Switzerland.

Idris, N. A. dan Dian, N. L. H. M. (2005) 'Interesterified Palm Products as Alternatives to Hydrogenation', Asia Pacific Journal of Clinical Nutrition, 14(4), pp. 396–401.

Ketaren, S. (1986) Pengantar Teknologi dan Minyak Pangan. Jakarta: Universitas Indonesia Press.

Khatoon, S., Khan, M. I., dan Jeyarani, T. (2012). Enzymatic Interesterification of Palm and Coconut Stearin Blends. International Journal of Food Science and Technology, 47(11), 2259–2265. <https://doi.org/10.1111/j.1365-2621.2012.03096.x>

Krishna, A. G. G. dkk. (2010) 'Coconut Oil: Chemistry, Production and Its Applications - A Review.', Indian Coconut Journal, 53(3), pp. 15–27.

Levenspiel, O., 1999, Chemical Reaction Engineering. 3rd Ed. John Wiley & Sons, New York, 54

Lloyd e. Brownell, E. H. Y. (1959). Process Equipment Design Handbook. Advances in Applied Science Research, Vol. 3, p. 408.

Malaysia, D. of S. (2007). Ms 815: Palm Stearin - Specification (Second Revision), 815. Retrieved from <https://law.resource.org/pub/my/ibr/ms.815.2007.pdf>

Marangoni, A. G. (2012) 'Trends in Interesterification of Fats and Oils', Journal, (March). doi: 10.13140/RG.2.2.22216.98565.

Material Safety Data Sheet.

- Myerson, A.S. 1990. Handbook of Industrial Crystallization, 2nd ed. Butterworth-Heinneman
- Norizzah, A. R., Nur Azimah, K. dan Zaliha, O. (2018) ‘Influence of Enzymatic and Chemical Interesterification on Crystallization Properties of Refined, Bleached and Deodorized (RBD) Palm Oil and RBD Palm Kernel Oil Blends’, Food Research International, 106 (September 2017), pp. 982–991. doi: 10.1016/j.foodres.2018.02.001.
- Normah, I., Cheow, C. S., dan Chong, C. L. (2013). Crystal Habit During Crystallization of Palm Oil: Effect of Time and Temperature. International Food Research Journal, 20(1), 417–422.
- Occupational Safety and Health Act. 2000. *Process Safety Management*. U.S. Department of Labor.
- Pandiangan, P. (2008) ‘Studi Proses Interesterifikasi Enzimatik (EIE) Campuran Minyak Sawit Dan Minyak Kelapa Untuk Produksi Bahan Baku Margarin Bebas Asam Lemak Trans’,
- Perry, R.H., 1999, “Perry’s Chemical Engineer’s Handbook”, 7 ed., p. 2.37-2.38, New York, McGraw-Hill Book Company.
- Powell, S.T., 1954, “Water Conditioning for Industry”, 1<sup>st</sup> ed., Mc Graw Hill Book Co., Tokyo.
- Ramayana (2003) ‘Pembuatan Lemak Margarin dari Minyak Kelapa, Minyak Kelapa Sawit, dan Stearin Melalui Interesterifikasi dan Pengadukan Berkcepatan Tinggi pada Suhu Kamar’.
- Sinnott, R. K. (2005). Chemical Engineering Design. In Coulson & Richardson’s Chemical Engineering (4th ed., Vol. 6, p. 1054). Elsevier Butterworth-Heinemann.
- Smith, J.M., Ness, H.C.V., Abbott, M.M., 2001, “Chemical Engineering Thermodynamics”, Volume 6, p.635-636, New York, Mc Graw Hill.
- Timmerhaus, K.D., Max S. Peters, dan Ronald E. West, 1990, Plant Design and Economics for Chemical Engineers, Mc.Graw Hill Book Company Inc., New York
- Treybal, R.E., 1975, “Mass Transfer Operation”, 3<sup>rd</sup> ed., pp. 189-210; 252-261, McGraw-Hill Book Company, Singapore.
- Ulrich, Gael D., 1984, A Guide to Chemical Engineering Process Design and Economics, John Wiley & Sons, Inc., New York.

- Yaws, C. L. (1999) ‘Chemical Properties Handbook: Physical, Thermodynamic, Environmental, Transport, Safety, and Health Related Properties for Organic and Inorganic Chemicals’, McGrawHill handbooks
- Young, E.H., dan Brownell, L. E., 1979, Process Equipment Design, John Wiley and Sons, Inc., New York. Evans, F. L., 1980, “Equipment Design Handbook”, Gulf Publishing Company, Tokyo.
- Yuwono, S. S. dan Waziiroh, E. (2017) Teknologi Pengolahan Pangan Hasil Perkebunan. Universitas Brawijaya Press.
- Zhang, H. (2007) ‘Evaluation of Practical Process Aspects for Lipozyme TL IM Catalyzed Bulk Fat Modification in a Batch Reactor’, The Open Biotechnology Journal, 1(1), pp. 72–80. doi: 10.2174/1874070700701010072.
- Zhang, H. dkk. (2001) ‘Production of Margarine Fats by Enzymatic Interesterification with Silica-Granulated *Thermomyces lanuginosa* Lipase in a Large-Scale Study’, JAOCS, Journal of the American Oil Chemists’ Society, 78(1), pp. 57–64. doi: 10.1007/s11746-001-0220-4.
- Zhang, H., Saaby, L., Kristensen, D., Adler-nissen, J., dan Christian, H. (2004). Modification of Margarine Fats by Enzymatic Interesterification: Evaluation of a Solid-Fat-ContentBased Exponential Model with Two Groups of Oil Blends. 81(7), 653–658. <https://doi.org/10.1016/j.ajo.2008.09.027>
- Zhang, H., Smith, P. dan Adler-Nissen, J. (2004) ‘Effects of Degree of Enzymatic Interesterification on The Physical Properties of Margarine Fats: Solid Fat Content, Crystallization Behavior, Crystal Morphology, and Ccrystal Network’, Journal of Agricultural and Food Chemistry, 52(14), pp. 4423–4431. doi: 10.1021/jf035022u.