

DAFTAR PUSTAKA

- Andarwulan, N, Dede R. A., Wulandari N., Purwiyatno H., Ria R. T., dan Maria F.E.2014. Aplikasi margarin minyak sawit merah pada produk pound cake dan roti manis.prosiding seminar Hasil-Hasil PPPM IPB 2014. Desember 2014. Bogor.Hlm : 192-206
- Avadi MR, Assal MMS, Nasser M, Saideh A, Fetemeh A, Rassoul D, and Morteza R.2010. Preparation and characterization of insulin nanoparticle using chitosan and arabic gum with ionic gelation method.Nanomed Nanotechnol 6: 58-63. DOI: 10.1016/j.nano.2009.04.007.
- Apriyanto, M., Rujiah, (2017). *Kimia Pangan*. Yogyakarta: Trussmedia Grafika.
- BPOM RI., (2019). *Peraturan Basan Pengawas Obat dan Makanan Nomor 17Tahun 2019 Tentang Persyaratan Mutu Suplemen Kesehatan*. Jakarta: BPOM
- Badan Standarisasi Nasional. 2013. SNI 3741:2013. Minyak Goreng. Jakarta : Badan Standarisasi Nasional
- BPOM RI., 2019. Peraturan Basan Pengawas Obat dan Makanan Nomor 17 Tahun 2019 Tentang Persyaratan Mutu Suplemen Kesehatan. Jakarta:BPOM
- BPOM RI., 2019.Peraturan Badan Pengawas Obat dan Makanan Nomor 11 Tahun 2019 Tentang Bahan Tambahan Pangan. Jakarta : BPOM
- BPOM RI., 2019.Peraturan Kepala Badan Pengawas Obat dan Makanan Nomor 15 Tahun 2013 Tentang Batas Maksimum Penggunaan Bahan Tambahan Pangan Pengental. Jakarta : BPOM
- Dauqan E., Sani HA., Abdullah A., Muhammad H., Gapor AM. 2011. Vitamin E and Beta Carotene Composition in Four Different Vegetables Oil.American Jurnal of Applied Science 8 (5):407-412
- Diels, A. M., and Michiels, C. W. (2006). High-pressure homogenization as a non-thermal technique for the inactivation of microorganisms. *Crit. Rev. Microbiol.* 32, 201–216. doi: 10.1080/10408410601023516
- Fernandez-Garcia E, Carvajal-Lerida, Jaren-Galan M, Garrido Fernandez, Perez Galvez.2012 Carotenoids bioavaibility from foods:From plant pigment to

efficient biological activities.Food res.Int.46 :438-450.

Doi:10.1016/j.foodres.2011.06.007

- Hasibuan, H.A., dan D. Siahaan. 2014. Review Standar Minyak Goreng Sawit Diperkaya Karoten Terkait Fortifikasi Vitamin A Sebagai Revisi SNI 031-3741-2002. Jurnal Standardisasi, Majalah Ilmiah Standardisasi. 16: 65-76.
- Hung, L. C., Basri, M., Tejo, B. A., Ismail, R., Nang, H. L. L., Hassan, H. A., May, C. Y. 2013. An improved method for the preparations of nanostructured lipid carriers containing heat-sensitive bioactives. Colloids and Surfaces B: IFOS. (2011). Fish Oil Purity Standard. <http://www.omegavia.com/best-fishoilsupplement-3>
- Jufri, M. Anwar, A., Djajadisastra, J., 2004 “ Pembuatan Niosom Berbasis Maltodekstrin DE 5-10 dari Pati Singkong “.Majalah Ilmu Kerfarmasian.Vol 1 (1).p.34-36
- Madene A, Jacquot M,Scher J, J.DesobryS.2006.Review Flavour encapsulation and controlled release – a review.Int. J. Food sci. And Technol, 41: 1-21
- Miller, D. M. (2012). Oxidation of food grade oils. *Plant and Food Research* (Vol. 29).
- Mounika, C. dan Reddy, S.Y.2012.Specialty Fats Enriched With Benehic and Medium Chain Fatty Acids From Palm Stearin by Lipase Acydolysis. Journal Of The American Oil Chemist’s Society (89)9: 16791-1697
- Muller, R. H. Radtke, M., Wissing, S. A. 2002.Solid Lipid Nano Particles (SLN) and Nanostructured Lipid Carriers (NLC) in cosmetic and dermatological preparations.Advanced Drug Delivery Reviews 54:S131-S151. DOI:10.1016/S0169-409X(02) 0018-7.
- Özkan, G., dan S.E. Bilek. 2014. “Microencapsulation of natural food colourants.” International Journal of Nutrition and Food Sciences 3 (3): 145–56. doi:10.11648/j.ijnfs.20140303.13.
- Pantzaris, T.P., Sue, T. T. 2017. Pocket book of oil palm uses (seventh ed). Selangor, Malaysia: Malaysian Palm Oil Board (MPOB)
- Renung Reningtyas., Mahreni., 2015, Biosurfaktan. Eksergi, 12(02), 12-22

- Rodiyanti., Ginting, S dan Yusraini, E. 2017. Pengaruh Perbandingan Bubur Mentimun dengan Bubur Brokoli dan Presentase Gum Arab terhadap Mutu Vegetables Leather. *Jurnal Rekayasa dan Teknologi Pangan*, 5(4):660-664
- Souto, E.B. and Muller, R.H. 2007. Lipid Nanoparticles (Solid Lipid Nanoparticles and Nanostructured Lipid Carriers) for Cosmetic, Dermal, and Transdermal Applications. *Drug and Pharm Sci* 166:213-232
- Spickett, C.M., H.J. Forman. (2015). *Lipid oxidation in health and disease*. CRC Press.
- Tamjidi, F., Shahedi, M., Varshosaz, J., Nasirpour, A. 2013. Nanostructured lipid carriers (NLC): A potential delivery system for bioactive food molecules. *Innovative Food Science and Emerging Technologies* 19:29–43. DOI:10.1016/j.ifset.2013.03.002.
- Tesch, S .2002.: *Charakteristieren meschanischer Emulgienvverfahren : Herstellen und Stabilliesieren von tropfen als Teilschritte*. Universitat Karlsruhe (TH).2002
- Warner, K. (2004). Chemical and physical reactions in oil during frying. *Frying technology and practices*, 16-28.
- Yongki. 2008. Maltodekstrin. www.yongkikastanyaluthana.wordpress.com. 24/12/2008. diakses pada 23 maret 2021 pukul 18.34
- Yulawati.2015. Karakteristik nanoemulsi minyak sawit merah diperkaya beta karoten. *J.Littri*.20(3):111-121
- Zou, X Huang, J., Jin, Q., Liu, Y., Song, Z., Wang, X. 2012. Lipase Catalyzed synthesis of human milk fat substitutes from palm stearin in a continues packed bed reactor. *Journal of the american oil chemist society*. 89:1463-1472