

## DAFTAR PUSTAKA

- Afify. A. S., A. A. Abdalla., A. Elsayed., B. Gamuhay., A. S. Abu-Khadar., M. Hassan., M. Ataalla., & A. Mohamed. (2017). Survey on the Moisture and Ash Contents in Agricultural Commodities in Al-Rass Governorate, Saudi Arabia in 2017. *Journal Agriculture Science* (48) No. (6) 2017 (55-62)
- Alamsyah A, Muhammad. (2016). Pengaruh Glukomanan Terhadap Penurunan Risiko Penyakit Stroke Iskemik. *Jurnal Ilmiah Kesehatan Sandi Husada*, Vol 10 (2)
- Anderson, Hal E. (1978). Timelag and Equilibrium Moisture Content of Ponderosa Pine Needles. *Research Paper INT-202. Inter mountain Forest and Range Experiment Station Forest Service, U.S Departement of Agriculture*
- Anindita, F. (2016). Ekstraksi dan Karakterisasi Glukomanan dari Tepung Biji Salak (*Salacca edulis Reinw.*). *Jurnal Universitas Tadulako*. Vol. 2, No. 2.
- Arpah, M. Et.al. (2003). Regulasi Kadaluarsa Pangan Nasional dan Internasional. *Jurnal Teknologi dan Industri Pangan*, Vol. XIV, No. 3 Th.2003
- Asiah, Nurul., dkk. 2018. *Panduan Praktis Pendugaan Umur Simpan Produk Pangan*. UB Press. Malang
- Aviara. N. A., Ajibola. O. O., O. A. Areghesola., M. A. Adedeji. 2006. Moisture sorption isotherms of sorghum malt at 40 °C and 50 °C. *Joournal of Stored Products Research* 42, 290-301

- Belitz H. D., Grosch. W., Schieberle. P. 2009. *Food Chemistry 4<sup>th</sup> Revised and Extended Edition*. Verlag Berlin Heidelberg: Springer.
- Boukouvalas. C. J., M. K. Krokida., Z. B. Maroulis., D. M. Kouris. 2006. Effect of Material Moisture Content and Temperature on The True Density of Foods. *International Journal of Food Properties*, 9:109-125
- Budjianto.S., Azis Boing Sitanggang, Beti Elizabeth Silalahi, dan Wita Murdianti. 2010. Penentuan Umur Simpan Seasoning Menggunakan Metode Accelerated Shelf-Life Testing (Aslt) Dengan Pendekatan Kadar Air Kritis. *Jurnal Teknologi Pertanian* Vol. 11 No. 2
- Calligaris, S., Manzocco, L., Anese, M., dan Nicoli, M. C. 2019. Accelerated shelflife testing. In *Food quality and shelf life* (pp. 359-392). Academic Press.
- De Man. J. M. 2007. *Principles of Food Chemistry 3<sup>rd</sup> Edition*. Aspen Publisher: Inc. United State of America
- Elizabeth. W., Susana I.W.R. 2013. Manfaat Lemak Terproteksi Untuk Meningkatkan Produksi Dan Reproduksi Ternak Ruminansia. *WARTAZOA* Vol. 23 No. 4 Th. 2013
- Farida. Y., Deni R., Agi W. A. 2018. Uji Aktivitas Antiinflamasi Nanopartikel Ekstrak Etanol Rimpang Temulawak (*Curcuma xanthorrhiza* Roxb.) dengan Metode Penghambatan Denaturasi Protein. *Jurnal Ilmu Kefarmasian Indonesia*, Vol. 16, No. 2 Hlm. 225-230.
- Gunathilake. D. M. C. C., D. P. Senanayaka., G. Adiletta., Wiji. S. 2018. Drying of Agricultural Crops. *Advances in Agricultural Machinery and Technologies*, 331.

- Herawati, Heny. 2008. Penentuan Umur Simpan Pada Produk Pangan. *Jurnal Litbang Pertanian*, 27(4), 2008
- Hui. Y. H., Clary. C., Farid. M.M., Fasina. O. O., Noomhorm. A., Welti-Chanes. J. 2008. *Food Drying Science and Technology*. Unitesd States of America: Destech Publication, Inc.
- I Made Anom Sutrisna Wijaya I M A, Sutrisna, I Ketut Suter, dan Ni Made Yusa. 2014. Karakteristik IsotermIs Sorpsi Air dan umur simpan Ledok Instan. *AGRITECH*, Vol. 34, No. 1, Februari 2014
- Iskandar.H., Patang, dan Kadirman., 2018. Pengolahan Talas (*Colocasia Esculenta L., Schott*) Menjadi Keripik Menggunakan Alat Vacuum Frying dengan Variasi Waktu. *Jurnal Pendidikan Teknologi Pertanoan*, Vol 4: 29-42
- Kapseu. C., Nkouam. G. B., Dirand. M., Barth. D., Perrin. L., Tchiegang. C. 2006. *Water Vapour Sorption Isotherms of Sheanut Kernels (*Vitellaria Paradoxa Gaertn*)*. *Journal of Food Technology* 4 (4): 235-241
- Koeslulat. Ermi. E, Prabawa. Sigit B. 2019. Kandungan Antinutrisi, Logam Berat Dan Cemaran Biologis Tepung Buah *Sonneratia Spp* Dan *Rhizophora Mucronata* Dari Populasi Hutan Mangrove Di Kabupaten Kupang. *Jurnal Pemuliaan Tanaman Hutan*, Vol. 13 No. 2
- Kumoro, A. C., Amyranti, M., Retnowati, D. S., dan Ratnawati, R. 2019. Browning Prevention of Chips from Freshly Harvested Porang (*Amorphophallus oncophyllus*) Tubers through Immersion in Ascorbic Acid Solutions at Various

- Times. In *Journal of Physics: Conference Series* (Vol. 1295, No. 1, p. 012023).  
IOP Publishing.
- Kurt. A., Kahyaoglu. T. 2014. *Characterization of a New Biodegradable Edible Film Made from Salep Glucomannan*. *Carbohydrate Polymers* 104 (1):50-58
- Kusnandar, Feri., Dede R Adawiyah, dan Mona Fitria. 2010. *Pendugaan Umur Simpan Produk Biskuit Dengan Metode Akselerasi Berdasarkan Pendekatan Kadar Air Kritis*. *Jurnal Teknologi dan Industri Pangan*, Vol XXI No.2
- Labuza, T.P, 1984. *Moisture Sorption: Practical Asepticts of Isotherm Measurement and Use*. American Association of Cereal Chemists, St Paul , Minnesota.
- Labuza. T. P. 1982. *Food and Your Well Being*. West Publishing Co., Los Angeles
- Liu. K. 2019. Effect of Sample Size, Dry Ashing Temperature and Duration on Determination of Ash Content in Algae and Other Biomass. *Alga Research*, 40, 101486
- Lutovska. M., Mitrevski. V., Ivan. P., Mirko. B., Vladimir. M., Tale. G., Zoran. 2017. Different Methods of Equilibrium Moisture Content Determination. *Journal on Processing and Energy in Agriculture*. 1821-4487 (2017) 21; 2; p 91-96
- Maltini, E., *et.al*. 2003. Water activity and the preservation of plant foods. *Food Chemistry* 82, 79-86
- Marina. V. Z., Baishali. D., Donald. G. M., Heater. L. M., Marianne. F. T. 2019. Assessment of Moisture Content Measurement Methods of Dried Food

- Products in Small-Scale Operations in Developing Countries. *Journal Food Science and Technology* 88 (2019) 484-496.
- Marpaung, David. dkk. 2020. *Determination of Equilibrium Moisture Content in Trade Distribution*. *Journal of Agriculture and Applied Biology* Vol. 1, No. 1, 25-29
- Novia. D., S. Melia, N. Z. Ayuza. 2011. *Kajian Suhu Pengovenan Terhadap Kadar Protein Dan Nilai Organoleptik Telur Asin*. *Jurnal Peternakan* Vol 8 No 2 September 2011 (70 - 76).
- Novita. M. D.A., Serafina. I. 2013. *Kerapatan dan Bentuk Kristal Kalsium Oksalat Umbi Porang (*Amorphophallus muelleri* Blume) pada Fase Pertengahan Pertumbuhan Hasil Penanaman dengan Perlakuan Pupuk P dan K*. *Jurnal Biotropika*, Vol 1 No. 2
- Nugrahaeni. N., Ratri. T. H., Trustinah, Febria. C. I., Sutrisno, Amri. A., Eriyanto. Y., Siti. M., Yuliantoro. B., Joko. S. U. 2021. *orphological characteristics of Madiun 1, the First Porang (*Amorphophallus muelleri* Blume) released cultivar in Indonesia*. IOP Conf. Series: Earth and Environmental Science 991,012011
- Ozdemir, Murat., John D Floros. 2004. *Active Food Pacjaging Technologies*. *Food Science and Nutrition*, 44:3, 185-193
- Pakpahan. N., Feri. K., Elvira. S. 2017. *Perilaku Isoterm Sorpsi Air dan Perubahan Fisik Kerupuk Tapioka pada Suhu Penyimpanan yang Berbeda*. *Jurnal Teknologi dan Industri Pangan*, Vol. 28 (2): 91-101 Th. 2017 ISSN: 1979-7788

- Palupi.T., Satriyas.I., Muhammad. M., Eny.W.,2012. *Pengaruh Formula Coating terhadap Viabilitas dan Vigor serta Daya Simpan Benih Padi (Oryza sativa L.)*.  
Jurnal Agronimi Indonesia 40 (1) : 21 - 28 (2012)
- Permana, Dede., dkk. 2021. *Budidaya Porang*. Media Sains Indonesia: Riau
- Pertiwi P, Kumala., Agustin Leny, Khoirotul Yusro dan Gonjtang Prajitno. 2015. *Uji Densitas dan Porositas Batuan*. Fakultas MIPA, ITS Surabaya
- Pratama R I, Iis R, Evi L. 2014. *Penurunan yang terjadi pada nilai karbohidrat chips porang sebagai akibat dari bertambahnya kadar air dari chips porang*. Jurnal Akuatika Vol. V No. 1 (30-39)
- Razak. N. A., N. A. Hamid., Abdul. R. S. *Effect of Storage Temperature on Moisture Content of Encapsulated Orthosiphon Stamineus Spray-Dried Powder*. AIP Conference Proceedings 2030 (1): 020194, Green Design and Manufacture: Advanced and Emerging Applications: Proceedings of the 4th International Conference on Green Design and Manufacture 2018
- Renate D. Filli. P., Kiki. Y., Gatot. P. 2014. *Model Kinetika Degradasi Capsaisin Cabai Merah Giling pada Berbagai Kondisi Suhu Penyimpanan*. Agritech 34. (3), 330-336
- Robetson G. L. 2010. *Food Packaging and Shelf Life: A Partical Guide*. Boca Raton. CRC Press. Florida
- Sandulachi. E.2012. *Water Activity Concept and its Role in Food Preservation*. Meridian Injineresc, (4), 40-48

- Sari P, Puspitorini., Putra Andika Cahyono, dan Ernes Admira. *Pemberdayaan Masyarakat Jembul dengan Teknologi Tepat Guna Pengolahan Chips Porang dalam meningkatkan Daya Saing*. International Journal of Community Service Learning. Volume 3, Number 4, Tahun 2019
- Siswanto, Bambang dan Hidayat Karamina. *Persyaratan Lahan Tanaman Porang (*Amorphophallus ancophillus*)*. Buana Sains Vol 16 No 1: 57-70
- Sithole. R., Daniel. M. R., Goddik. L. M. 2005. *Rate of Maillard Browning in Sweet Whey Powder*. Journal Dairy Science 88: 1636-1645
- Sravanthi. B., Jayas. D.S., Alagusundaram. K., Chelldurai. V., White. N.D.G. 2013. *Effect Of Storage Conditions on Red Lentils*. Journal of stored products research, 53, 48-53.
- Triasih. D., T. A Laksanawati, S Nurlailatul. 2021. *Kakteristik Kimia Salami Dengan Penambahan Ekstrak Angkak (*Red mold rice*)*. Politeknik Negeri Banyuwangi, Banyuwangi.
- Wardani. N. E., Windah. A. S., Handa. M. 2021. *Ekstraksi dan Penetapan Kadar Glukomanan dari Umbi Porang (*Amorphophallus muelleri* Blume) Menggunakan Metode DNS*. Jurnal Sains dan Kesehatan, Vol 3. No 3.
- Widjanarko, S.B., & Johana, M., (2015). *Analisis Metode Kolometri dan Gravimetri Pengukuran Kadar Glukomanan pada Konjak (*Amorphophallus Konjac*)*. Jurnal pangan dan agroindustri. Vol.3(4) p. 1584-1588

- Wulandari. A., Sri Waluyo., Dwi Dian N. 2013. *Prediksi Umur Simpan Kerupuk Kemplang Dalam Kemasan Plastik Polipropilen Beberapa Ketebalan*. Jurnal Teknik Pertanian Lampung– Vol. 2, No. 2: 105 - 114
- Zhang, W. E., Wang, C. L., Shi, B. B, Pan, X. J. 2017. *Effect Of Storage Temperature and Time on The Nutritional Quality of Walnut Male Inflorescences*. Journal Of Food and Drug Analysis, 25(2), 374-384
- Zhao, C., She, X., Liu, E., Harijati, N., Cheng, T., Diao, Y. 2021. A mixed ploidy natural population of *Amorphophallus muelleri* provides an opportunity to trace the evolution of *Amorphophallus* karyotype. *Journal of Genetics*, 100, 1-10.
- Zhao, J., Zhang, D., Srzednicki, G., Kanlayanarat, S., dan Borompichaichartkul, C. 2010. Development of A Low-Cost Two-Stage Technique For Production of Low-Sulphur Purified Konjac Flour. *International Food Research Journal*, 17, pp. 1113-1124.