

DAFTAR PUSTAKA

- Ateba, P. dan Mittal, G.S. 1994. *Dynamic of Crust Formation and Kinetics of Quality Changes During Frying of Meatballs*. J. of Food Science. Vol. 59. No.6.
- Charm, S.E. 1963. *Fundamentals of Food Engineering*. AVI Publishing Co., Inc. Westport. C.T.
- Dumanauw, J.F. 1993. *Mengenal Kayu*. Penerbit Kanisius Yogyakarta.
- Forest, J.C., Aberle, F.D. dkk. 1975. *Principles of Meat science*. W.H. freeman and Company. San Francisco.
- Harris, R.S. dan Karmas, E. 1975. *Nutritional Evaluation of Food Processing*. Terjemahannya : Evaluasi Gizi pada Pengolahan Bahan Pangan. Oleh Dr. Ir. Suminar Achmadi. Institut Teknologi Bandung. AVI Publishing. Co.
- Heldman, D.R. dan Paul Singh, R. 1981. *Food Processing Engineering*. Second Edition. The AVI Publishing Company Inc. Westport Conecticut.
- Heldman, D.R. dan Paul Singh, R. 1981. *Introduction to Food Engineering*. Academic Press. London.
- Kartika, B. Hastuti, P. dan Supartono, W., 1988. *Pedoman Uji indrawi Bahan Pangan*. Pusat Antar Universitas Pangan dan Gizi. Universitas Gadjah Mada. Yogyakarta.
- Labuza, T.P. dan Riboh, D., 1982. *Theory and Aplication of Arrhenius Kinetics to the Prediction of Nutrient Losses in Food*. J. Food Technology. Okt. 66-74.
- Lawrie, R.A., 1990. *Ilmu daging*. Edisi V. Penterjemah A. Parakkasi. Penerbit UI Jakarta.
- Lawrie, R.A., 1975. *Ilmu daging*. Edisi V. Penterjemah A. Parakkasi. Penerbit UI Jakarta.
- Mohsenin, N.N. 1970. *Physical Properties of Plant and Animal Material*. Vol. 1 : Structure, Physical Characteristics and Mechanical Properties. Gordon and Breach. Science Publishers. Inc. N.Y.
- Naruki, Sri. 1991. *Kimia dan Teknologi Pengolahan Daging*. PAU Pangan dan Gizi Universitas gadjah Mada. Yogyakarta.



- Paul Singh, R. dan Heldman D.R., Kirk, J.R. 1976. *Kinetics of Quality Degradations Ascorbic Acid Oxidation in Infant Formula During Storage*. J. of Food Science. Maret-April. Vol. 41 no. 2.
- Petriella, C. dkk. 1985. *Kinetics of Deteriorative Reactions in Model Food Systems of Hight Water Activity: Color Changes Due to Nonenzymatic Browning*. J. of Food Science. Sept.-Okt. Vol. 50. No.5.
- Price, J.F. dan B.S. Scheweigert. 1960. *The Science of Meat and Meat Product*. Food Nutrition Press. Westport. Connecticut.
- Rodrigo, C. dkk. 1998. *Kinetics Parameter For Thermal Degradation of Green Asparagus Texture by Unsteady State Method*. J. of Food Science. Vol.63. no.1.
- Rosenthal, J.A., 1999. *Food Texture : Measurement and Perception*. Aspen Publishers. Inc. Gaithersburg. M.D.
- Samuel, A. , Matz, Ph.D. 1962. *Food Texture*. The AVI Pubilishing Company. Inc.
- Sanche, Z.L. dkk. 1992. *Kinetics Parameter for Denaturatin of Bovine Milk Lactoferrin*. J. of Food Science. Juli-Agst. Vol.57 no. 4.
- Sharma, S.K., Mulvaney, S.J. dan Rizvi, S.S.H. 2000. *Food Process Engineering : Theory and Laboratory Experiments*. JohnWiley and Sons. Inc. New Jersey, N.J.
- Soeparno. 1992. *Ilmu dan Teknologi Daging*. Cet I Gadjah Mada University Press. Yogyakarta.
- Soeparno. 1994. *Ilmu dan Teknologi Daging*. Cet II Gadjah Mada University Press. Yogyakarta.
- Stoforos N.G. dkk. 2002. *Kinetics of Tomato Pectin Methylesterase Inactivation by Temperature and High Pressure*. J. of Food Science. April. Vol. 67. No.3.
- Weir, C.E. 1960. *The Science of Meat and Meat Product. Ed. Amerin Institut. Found*. Reinhold publishing Co., New York.