UNIVERSITAS
GADJAH MADA

PEMBUATAN PRODUK TEREKSTRUSI DENGAN BAHAN CAMPURAN TEPUNG TEMPE KEDELE
FERRI H.HUTAJULU, Prof. Dr. Ir. Zuheid Noor, MSc.; Ir. Indiyah Sulistyo Utami, MS.; Dr. Ir. Haryadi, M.App.Sc.
Universitas Gadjah Mada, 1996 | Diunduh dari http://etd.repository.ugm.ac.id/

DAFTAR PUSTAKA

Amerine, M.A., Pangborn, R.S., and Roessler, E.B. 1965. Principles of Sensory Evaluation of Foods. Academic Press, New York, London.

Anonim. 1981. Pedoman Pembuatan Roti dan Kue. *Terjemahan.* Djambatan, Jakarta.

Aurand, L.W., and Woods, A.E. 1973. Food Chemistry. The Avi Publishing Co Inc., Westport Connecticut.

Banks, W., and Greenwood, C.T. 1975. Starch and Its Components. Halsted Press, John Wiley and Sons, NY.

Chinnaswamy, R., and Hanna, M.A. 1988. Optimum Extrusion-Cooking Conditions for Maximum Expansion of Corn Starch. J. Food Sci. 53 : 834-836, 840.

Endi Ridwan. 1986. Tempe Makanan Internasional : Orang Asia, Afrika, dan Amerika Sekarang Belajar Tempe. Buletin Gizi no.3. vol 10 : 19-22.

Fabion, J.M., and Hosney, R.C. 1982. High Temperatur Short Time Extrusion Cooking of Wheat Starch and Flour. Cereal Chem. 59 : 529.

Falcon, W.P., Jones, W.O., dan Pearson, S.R. 1986. Ekonomi Ubi Kayu di Jawa. Sinar Harapan, Jakarta.

Feldberg, C. 1969. Extruders Starch - Based Snacks. Cereal Science Today 14 : 211-212, 214.

Florentinus Gregorius Winarno. 1989. Kimia Pangan dan Gizi. PT Gramedia, Jakarta.

Harper, J.M. 1979. Food Extrusion. Crit. Rev. Food Sci. Technology 11 : 155.

_____. 1981. Extrusion of Food vol. II. CRC Press, Boca Roton, Florida.

_____. 1986. Extrusion Texturization of Food. Food Technology. March : 71-76.

UNIVERSITAS
GADJAH MADA

PEMBUATAN PRODUK TEREKSTRUSI DENGAN BAHAN CAMPURAN TEPUNG TEMPE KEDELE
FERRI H.HUTAJULU, Prof. Dr. Ir. Zuheid Noor, MSc.; Ir. Indiyah Sulistyo Utami, MS.; Dr. Ir. Haryadi, M.App.Sc.
Universitas Gadjah Mada, 1996 | Diunduh dari http://etd.repository.ugm.ac.id/

Haid, J.L., and Joslyn, M.A. 1967. Fundamental of Food Processing Operations, Ingredients, Methods and Packaging. The Avi Publishing Company Inc., Westport, Connecticut.

Houston, D.F. 1972. Rice Chemistry and Technology. National Academy of Science, Washington D.C.

Karyono. 1989. Studi Pembuatan Kerupuk Melinjo (Gnetum gnemon Linn.) Dengan Menggunakan Campuran Tepung Tapioka. Jurusan Pengolahan Hasil Pertanian, Fakultas Teknologi Pertanian. UGM, Yogyakarta.

Kramer, A., and Twigg, B.A. 1970. Quality Control for The Food Industry (vol. I). The Avi Publishing Co. Inc. Westport, Connecticut.

Markley, 1951. Soybeans and Soybean Products. Interscince Publishers, Inc., New York.

Matz, S.A. 1962. Food Texture. The Avi Publishing Co Inc. Westport, Connecticut.

————. 1984. Snack Food Technology. The Avi Publishing Company Inc., Westport Connecticut.

Miller, R.C. 1985. Low Moisture Extrusion : Effects of Cooking Moisture on Product Characteristics. Journal Food Science 50 : 249-252.

Noguchi, A., Kugimiya, W., Haque, Z., and Saio, K. 1981. Physical and Chemical Characteristics of Extruded Rice Flour Fortified with Soybean Protein Isolate. J. Food Sci. 47 : 240-245.

Stanley, D.W. 1986. Chemical and Structural Determinants of Texture of Fabricated Foods. Food Tech. March: 65-68.

Sumarsono. 1983. Aspek-Aspek Penggunaan Tepung Tempe. Jurusan Pengolahan Hasil Pertanian. FTP. UGM, Yogyakarta.

Tien Ruspriatin Muchtadi, Purwiyatno, dan Adil Basuki. 1987. Teknologi Pemasakan Ekstrusi. PAU IPB, Bogor.

UNIVERSITAS
GADJAH MADA

PEMBUATAN PRODUK TEREKSTRUSI DENGAN BAHAN CAMPURAN TEPUNG TEMPE KEDELE

FERRI H.HUTAJULU, Prof. Dr. Ir. Zuheid Noor, MSc.; Ir. Indiyah Sulistyo Utami, MS.; Dr. Ir. Haryadi, M.App.Sc.

Universitas Gadjah Mada, 1996 | Diunduh dari http://etd.repository.ugm.ac.id/