

## DAFTAR PUSTAKA

- Bureau, G. dan J.L. Multon, 1996. *Food Packaging Technology*. Volume I. VCH Publishing, Inc., New York, USA.
- Cheftel, J.L., J.L. Cuq dan D. Lorient. 1985. *Amino Acid, Peptides, and Proteins*. Di dalam O.R., Fennema (ed). *Food Chemistry*. Marcel Dekker, Inc., New York.
- Fennema O.R., 1985. *Principles of Food Science*. Food Chemistry. Marcel Dekker, Inc., New York. ✓
- Gennadios, A., H.J. Park dan C.L. Weller. 1993. *Relative Humidity and Temperature Effects on Tensile Strength of Edible Proteins and Cellulose Ether Film*. Trans ASAE 36:1867-1872.
- Gontard, N., S. Guilbert, dan J.L. Cuq. 1993. *Water and Glycerol as Plasticizer Affects Mechanical and Water Vapor Barrier Properties of an Edible Wheat Gluten Film*. J. Food Sci. 58 : 206-211.
- Guilbert, S., dan B. Biquet. 1996. *Edible Films and Coatings*. Di dalam Bureau, G., dan J.L. Multon. 1996. *Food Packaging Technology*. Vol. I. VCH Publishing, Inc., New York, USA. ✓
- Gunstone, F. 1997. *Fatty Acid and Lipid Chemistry*. Blackie Academics, London. ✓
- Herald, T.J., K.A. Hachmeister, S. Huang dan J.R Bowers. 1996. *Corn Zein Packaging Materials for Cooked Turkey*. J Food Sci. 61 (2) : 415-417.
- Inglett, G.E. 1970. *Corn : Culture, Processing, Product*. The AVI Publishing Company, Inc., Westport, Connecticut.
- Kamper, S.L., dan O.R.Fennema. 1984. *Water Vapor Permeability of Edible, Fatty Acid, Bilayer Film*. J. Food Sci. 49:1482-1484
- Kester . J.J., dan O.R. Fennema 1986. *Edible Film and Coatings a Review*. Food Technology. 40(12) :47-59.
- Kinsella, J.E. 1981. *Relationships Between Structure and Functional Properties of Food Proteins*. Di dalam Fox, P.X., dan J.J. Candon. *Food Proteins*. Applied Science Publishing, London.

- Kinsella, J.E., dan L.G. Phillips. 1989. *Structure : Function Relationships in Food Proteins, Film and Foaming Behavior*. Di dalam Kinsella, J.E., dan W.G. Saue. *Food Protein*. The American Oil Chemist Society Champaign, Illinois.
- Krochta, J.M., E.A. Baldwin. dan M.O. Nisperos-Carriedo. 1994. *Edible Coatings and Film to Improve Food Quality*. Technomic Publishing Co. Inc., Lancaster.
- Lieberman, E.R. dan S.G. Gilbert 1973. *Gas Permeation Collagen Film as Affected by Cross-Linkage, Moisture, and Plasticizer Content*. J.Polimer Sci. 41:33-43.
- Mc Hugh dan Krochta. 1994. *Sorbitol vs Glycerol Plasticized Whey Protein Edible Film: Integrated Oxygen Permeability and Tensile Strength Evaluation*. J.of Agriculture and Food Chem. 42(4).
- Min Lai-Huey, 1997. *Properties and Microstructure of Zein Sheets Plasticized with Palmitic and Stearic Acid* J. Cereal Chem. 74(1):83-90.
- Pomeranz, Y., 1973. *Industrial Uses of Cereals*. Association of Cereal Chemistry, Inc., Minnesota.
- Shaowen Wu, Deland J. Myers, dan Lawrence A. Johnson, 1997. *Factors Affecting Yield and Composition Of Zein Extracted from Commercial Corn Gluten Meal*. J. Cereal Chem. 74(3):258-263.
- Winarno, F.G., 1989. *Kimia Pangan dan Gizi*. PT. Gramedia, Jakarta.
- Wu, L.C. dan R.P. Bates. 1972. *Soy Protein-Lipid Films*. Vol.I. Studies on the Film Formation Phenomenon. J. Food Sci. 37:36-39.