



DAFTAR PUSTAKA

- Aman, M. dan Hardjo, S. 1973. Perbaikan Mutu Susu Kedelai di Dalam Botol. Proceeding Seminar Teknologi Pangan I, Balai Penelitian Kimia, Departemen Perindustrian, Bogor.
- Ariga, T.; Asao, Y.; Sugimoto, H. and Yokotsuka, T. 1981. Occurrence of Astringent Oligomeric Proanthocyanidins in Legume Seeds. Agriculture Biological Chemistry 45(12): 2705-2708.
- Bankhead, R.R.; Weingartner, K.E.; Kuntz, D.A.; Erdman JR, J.W. 1978. Effects of Sodium Bicarbonate Blanch on The Retention of Micronutrients in Soy Beverage. Journal of Food Science 43: 345-348, 360.
- Borhan, M. and Snyder, H.E. 1979. Lipxygenase Destruction in Whole Soybeans by Combinations of Heating and Soaking in Ethanol. Journal of Food Science 44: 586-590.
- Bourne, M.C.; Escueta, E.E. and Banzon, J. 1976. Effect of Sodium Alkalis and Salt on pH and Flavor of Soymilk. Journal of Food Science 41: 62-66.
- Bressani, R. and Elias, L.G. 1980. The Nutritional Role of Polyphenols in Beans. dalam Polyphenols in Cereal and Legumes. Proceeding Symposium 36th Annual Meeting inst. Food Technologists. St. Louis, MO, June 10-13, 1979, (Ed.) Hulse, J.H., IDRC-145-e.
- Bressani, R.; Elias, L.G.; Wolzak, A.; Hagerman, A.E. and Butler, L.G. 1983. Tannin in Common Beans: Methods of Analysis and Effects on Protein Quality. Journal of Food Science 48: 1000-1001, 1003.
- Burnett, R.S. 1951. Soybean Protein Food Products. Chapt. XXIII. dalam Markley, K.S. 1951. Soybean and Soybean Product. Interscience Publisher, Inc., New York.
- Chavan, J.K.; Kadam, S.S.; Ghonsikar, C.P. and Salunkhe, D.K. 1979. Removal of Tannins and Improvement of in Vitro Protein Digestibility of Sorghum Seeds by Soaking in Alkali. Journal of Food Science 44: 1319-1321.



- Chien, J.T. and Snyder, H.E. 1983. Detection and Control of Soymilk Astringency. *Journal of Food Science* 48: 438-440.
- Daubert, B.F. 1951. *Chemical Composition of Soybean Oil*. Chapt. V. dalam Markley, K.S. 1951. *Soybean and Soybean Product*. Interscience Publisher, Inc., New York.
- Direktorat Gizi, 1972. *Daftar Komposisi Bahan Makanan*. Departemen Kesehatan Republik Indonesia, Jakarta.
- Eskin, N.A.M.; Henderson, H.M.; Townsend, R.J. 1971. *Biochemistry of Foods*. Academic Press, New York - San Francisco - London.
- Gustavson, K.H. 1956. *The Chemistry of Tanning Processes*. Academic Press Inc. Publishers, New York.
- Hackler, L.R. and Stillings, B.R. 1967. Amino Acid Composition of Heat-Processed Soymilk and Its Correlation with Nutritive Value. *Cereal Chemistry* 44: 70-77.
- Hadiwiyoto, S. 1980. *Deskripsi Pengolahan Hasil Pertanian*. Jilid II. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.
- Hagerman, A.E. and Butler, L.G. 1978. Protein Precipitation Method for The Quantitative Determination of Tannins. *Journal Agric. Food Chem.* 26(4) : 809-812.
- Hand, D.B.; Steinkraus, K.H.; Van Buran, J.P.; Hackler, L.R.; el Rawi, I. and Pallesen, H.R. 1964. Pilot-Plant Studies in Soymilk. *Food Technology* 18: 1963-1965.
- Haslam, E. 1974. Polyphenol-Protein Interactions. *Biochemical Journal* 139: 285-288.
- Health Study Club, 1982. *Mal-absorbtion*. Fakultas Kedokteran, Universitas Gadjah Mada, Yogyakarta.
- Herrington, B.L. 1948. *Milk and Milk Processing*. McGraw-Hill Book Co., Inc., New York - Toronto - London.



- Holman, R.T. and Bergstrom, S. 1951. Lipoxidase or Unsaturated-Fat Oxidase. dalam Sumner, J.B.; Mirback, K. 1951. The Enzymes: Chemistry and Mechanism of Action. Volume II, Part 1. Academic Press Inc., Publishers, New York.
- Ilyas, N. 1973. Kedele Untuk Penanggulangan Kekurangan Protein. Proceeding Seminar Teknologi Pangan I. Balai Penelitian Kimia, Departemen Perindustrian, Bogor.
- Jadi, P. 1981. Peranan pH Terhadap Aktivitas Lipoksigenase Dalam Pembentukan Flavor Susu Kedele. Skripsi. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.
- ✓ Johson, K.W. and Snyder, N.E. 1978. Soymilk: A Comparison of Processing Methods on Yields and Composition. Journal of Food Science 43: 349-353.
- Jones, K. and Amos, 1967. Modern Cereal Chemistry. Food Trade Press Ltd., London.
- Joslyn, M.A. 1950. Methods in Food Analysis, Applied to plant products. Academic Press Inc., Publishers New York.
- ✓ Kon, S.; Wagner, J.R.; Guadagni, D.G. and Horvat, R.J. 1970. pH Adjustment Control of Oxidative off-Flavors During Grinding of Raw Legume Seed. Journal of Food Science 35: 343-345.
- Lo, W.Y.; Steinkraus, K.H.; Hand, D.B. 1968a. Heat Sterilization of Bottled Soymilk. Food Technology 22: 787-789.
- ✓ Lo, W.Y.; Steinkraus, K.H.; Hand, D.B.; Hackler, L.R. and Wilkens, W.P. 1968b. Soaking Soybean before Extraction as It Affects Chemical Composition and Yield of Soymilk. Food Technology 22: 1188-1190
- Lo, W.Y.; Steinkraus, K.H.; Hand, D.B.; Wilkens, W.F. and Hackler, L.R. 1968c. Yield of Extracted Solid in Soymilk as Affected by Temperature of Water of Variur Pre-Treatments of Bean. Food Technology 22: 1322-1324.
- Loomis, W.D. and Battaille, J. 1966. Plant Phenolic Compounds and The Isolation of Plant Enzymes. Phytochemistry 5: 423-438.



Marthoharsono, S. 1984. Biokimia. Jilid I. Gadjah Mada University Press, Yogyakarta.

Matsuo, T. and Itoo, S. 1982. A Model Experiment for De-Astringency of Persimon Fruit with High Carbon Dioxide Treatment: in vitro Gelatin of Kaki-Tannin by Reacting with Acetaldehyde. Agric. Biol. Chem. 46(3): 683-689.

Mitchell, H.H. 1951. Nutritive Factor in Soybean Products. Chapt. X. dalam Markley, K.S. 1951. Soybean and Soybean Product. Interscience Publisher, Inc., New York.

Morse, W.J. 1951a. History of Soybean Production. Chapt. I. dalam Markley, K.S. 1951. Soybean and Soybean Product. Interscience Publisher, Inc., New York.

Morse, W.J. 1951b. Chemical Composition of Soybean Seed. Chapt. IV. dalam Markley, K.S. 1951. Soybean and Soybean Product. Interscience Publisher, Inc., New York.

Murdijati, G.; Puji Hastuti, S.; Supriyanto, 1981. Minyak: Sumber, Penanganan, Pengolahan dan Pemurniannya. Proyek Pengadaan/Penerbitan Buku, Direktorat Jendral Pendidikan Tinggi, Departemen Pendidikan dan Kebudayaan, Yogyakarta.

Nelson, A.I.; Steinberg, M.P. and Wel, L.S. 1976. Illinois Process for Preparation of Soymilk. Journal of Food Science 41: 57-61.

Orr, M.L. and Watt, B.K. 1965. Amino Acid Content of Foods. United States Department of Agriculture, Washington.

Puertollano, C.L.; Bourne, M.C.; Banzon, J. and Melgar, J.C. 1970. Effect of Changes in The Formulation of Soymilk on Its Acceptability to Filipino Children. Philippine Agriculturist 54: 227-241.

Reed, G. 1975. Enzymes in Food Processing. Second Edition Academic Press, London.

Restrepo, F.; Snyder, H.E.; Zimmerman, G.L. 1973. Calcium Activation of Soybean Lipoxxygenase. Journal of Food Science 38: 777-782.



Rismunandar, 1978. Bertanam Kedelai. Tarate Bandung.

✓ Rosidi, B. 1985. Faktor Flavor Intrinsik yang Disebabkan oleh Enzim Lipoksigenase Terhadap Penggunaan Protein Kedele. Skripsi, Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.

Schanderl, S.H. 1970. Tannin and Related Phenolics. Chapt. XXII. dalam Joslyn, M.A. 1970. Methods in Food Analysis. Academic Press, London.

✓ Smith, A.K. and Circle, S.J. 1972. Soybean: Chemistry and Technology. Westport Connecticut, The Avi Publishing Co., Inc.

Sri Anggrahini, 1985. Sifat Lipoksigenase Komponen Protein Kacang Tanah Pada Ekstrak Cair dan Susupensi Endapannya. Tesis, Fakultas Pasca Sarjana, Universitas Gadjah Mada, Yogyakarta.

✓ Steinkraus, K.H.; David, L.T.; Ramos, L.J. and Banzon, J. 1968. Development of Flavored Soymilk and Soy/Coconut Milk for The Philippine Market. The Philippine Agriculturist 52: 268-276.

Strumeyer, D.H. and Malin, M.J. 1975. Condensed Tannin in Grain Sorghum: Isolation, Fractionation, and Characterization. Journal Agriculture of Food Chemistry 23(5): 909-914.

Suardi; Muljohardjo, M. dan Kapti Rahayu, 1981. Usaha Peningkatan Pemanfaatan Jambu Mete: Pengaruh Perlakuan Pemanasan dan Pendinginan Jambu Mete Terhadap Sari Buah Yang Dihasilkan. Agritech 2(2): 20-24.

Swain, T. 1965. The Tannin. Chapt. 22. dalam Bonner, J. and Varner, J.E. 1965. Plant Biochemistry. Academic Press, New York and London.

✓ Trout, G.M. 1950. Homogenized Milk. Michigan State College Press, United States of America.

Van Buren, J. 1970. Fruit Phenolics. Chapt. 11. dalam Hulme, A.C. 1970. The Biochemistry of Fruit and Their Product. Academic Press, London and New York.

Wah, C.S.; Sharma, K. and Jackson, M.G. 1977. Studies of Various Chemical Treatment of Sal-Seed-Meal to Remove or Inactivate Tannins. Indian Journal Animal Science 47(1): 8-12.



STUDI ASTRIGENCY SUSU KEDELE

SRI REJEKI RATNA PRATIWI, Dr. Ir. Zuheid Noor; Dr. Ir. Tranggono

Universitas Gadjah Mada, 1987 | Diunduh dari <http://etd.repository.ugm.ac.id/>UNIVERSITAS
GADJAH MADA

- Widayati, R.T. 1980. Usaha Penjernihan Anggur Jambu Mete Menggunakan Zat Penjernih. Skripsi, Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.
- ✓ Wilkens, W.F.; Mattick, L.R. and Hand, D.B, 1967. Effect of Processing Method on Oxidative off-Flavor of Soybean Milk. Food Technology 21: 1630-1633.
- Williams, L.F. 1951. Structure and Genetic Characteristics of The Soybean. Chapt. III. dalam Markley, K.S. 1951. Soybean and Soybean Product. Interscience Publisher, Inc., New York.
- Wilson, H.K. 1948. Grain Crops. McGraw-Hill Book Company. Inc., New York and London.
- Winarno, F.G. dan Aman, M. 1981. Fisiologi Lepas Panen. Sastra Hudaya, Jakarta.
- Winarno, F.G. 1983. Ensim Pangan. PT Gramedia, Jakarta.
- Wirahadikusumah, M. 1981. Biokimia: Proteina, Enzima dan Asam Nukleat. Penerbit ITB, Bandung.
- Wolf, W.J. and Cowan, J.C. 1977. Soybean as Food Source. CRT Press The Chemical Rubber Co., Ohio.
- Yu Ma and Bliss, F.A. 1978. Tannin Content and Inheritance in Common Bean. Crop Science 18(2): 201-204.
- Muljohardjo, M. 1981. Blanching dan Scalding. Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.