



DAFTAR PUSTAKA

- Anonim. 1988. Budidaya Waluh. Buletin Informasi Pertanian No. 02, Departemen Pertanian, Kal-Bar.
- Anonim. 1988. Masalah Vitamin A. Widya Karya Nasional Pangan dan Gizi IV, Jakarta.
- A O A C. 1975. Methods of Analysis of the Association of Official Analytical Chemist. In Cagampang, G.B., and Rodriguez, F.M. 1980. Methods of Analysis for Screening Crops of Appropriate Qualities, Analytical Service Laboratory, Institute of Breeding, University of the Philippines at Los Banos
- Association of Vitamin Chemist. 1966. Methods of Vitamin Assay. Third Edition, London.
- Bauernfeind, J.C., and Cort, W.M. 1974. Nutrification of Foods with Added Vitamin A. Crit. Rev. Food Technology, 4(3):337.
- Blain, J.A. 1963. Carotien and Carotenoids. In Eskin, N. A.M. 1979. Plant Pigments Flavor and Texture, Academic Press, New York, San Fransisco, London.
- Budhi Harsanto. 1986. Budidaya dan Pengolahan Sagu. Kanisius, Jakarta.
- Braverman, J.B. 1963. Introduction to the Biochemistry of Food. Elsevier Publisher Company, Amsterdam.
- Cecil, J.E., Lau, G., Heng, S.H., and Ku, C.K. 1982. The Sago Starch Industry: A Technical Profile Based on A Preliminary Study in Sarawak, Tropical Product Institute, London.
- Desrosier, N.W. 1970. The Technology of Preservation. Third Edition, The Avi Publishing Company Inc., Connecticut.



- Dietz, J.M., Erdman Jr, J.W. and Poor, C.L. 1988. Factors Affecting the Bioavailability of Vitamin A, Carotenoids, and Vitamin E. *Food Technology* ... (10):214.
- Direktorat Gizi, Depkes RI. 1981. Daftar Komposisi Bahan Makanan. Bhratara Karya, Aksara, Jakarta.
- Emodi, A. 1978. Carotenoids: Properties and Applications *Food Technology*, ... (5):38.
- Eskin, N.A.M. 1979. Plant Pigments Flavor and Texture. Academic Press, New York, San Fransisco, London.
- Fennema, O.R. 1976. Principles of Food Science, part I: Food Chemistry, Marcel Dekker Inc., New York and Basel.
- Gatchakan, M.M. 1981. Sensory Evaluation Methods with Statistical Analysis (For Research, Product Development and Quality Control), Associate Professor University of The Philippines Diliman, Q.C.
- Harris, R.S., and Karmas, E. 1975. Nutritional Evaluation of Food Processing. The Avi Publishing Co., Connecticut.
- Imamura and Shimizu. 1974. Metabolism of Chlorophyll in Higher Plants. In Eskin, N.A.M. 1979. Plant Pigments Flavor and Texture. Academic Press, New York, San Fransisco, London.
- Jacobs, M.B. 1951. The Chemistry and Technology of Food and Food Product Vol I, Interscience Inc., Ltd. New York, London.
- Johnson, R.M. and Raymond, W.D. 1956. Source of Starch in Colonial Territories I : The Sago Palm, Colonial Plant and Animal Product.
- Johnson, R.H. 1974. Encyclopedia of Food Technology. The Avi Publishing Co., Inc., Westport, Connecticut.



- Kawabata, A., Sawayana, S., Nagashima, N., and Rosanio, R.R. 1984. Physicochemical Properties of Starch from Cassava, Arrowroot : Postharvest Physiology and Processing.
- Karrer, P., and Jucker, E.A. 1950. Carotenoids. Elsevier Publishing Company Inc., New York.
- Land, D. G. 1962. Stability of Plant Pigment. Dalam Herastuti, S.R. 1985. Stabilitas Provitamin A dalam Pembuatan Tepung Wortel (Daucus carota) Thesis IPB.
- Larmond, E. 1982. Laboratory Methods for Sensory Evaluation of Food. Research Branch, Canada Department of Agriculture Publication.
- Martinez, F., and Labuza, T.P. 1968. Rate of Deterioration of Freeze Dried Salmon as Function of Relative Humidity. In Eskin, N.A.M. 1979. Plant Pigment Flavor and Texture. Academic Press, New York, San Fransisco, London.
- Matz, S.A. 1972. Bakery Technology and Engineering. Second Edition, The Avi Publishing Company Inc., Westport, Connecticut.
- Meyer, L.H. 1973. Food Chemistry. Affiliated East-West Pvt., Ltd., New Delhi.
- Pratt, D.B., J.R. 1971. Criteria of Flour Quality. In Wheat Chemistry and Technology, Ed. by Pomeranz, Y., AACC Inc.
- Pretley, R.J. 1976. Effect of Heating on Foodstuffs. Applied Science Publisher Ltd., London.
- Radley, J.A. 1976. Starch Production Technology. Applied Science Publisher Ltd., London.
- Ruddle, K., Johson, D., Townsend, P.K., and Rees, J.D. 1978. Palm Sago : Tropical Starch from Marginal Lands.



- Rob. Mudjisihono, Koswara dan Yanti Afianti. 1988. Pembuatan Biskuit dari Bahan Dasar Tepung Shorgum. *Majalah Agritech*, No.1, Vol. 8, FTP- UGM, Yogyakarta.
- Roy H. Trisna Murti dan Soefjan Tsauri. 1987. Perubahan Sifat Roti Akibat Subtitusi Terigu oleh Pati Sagu dan Sagu Ragi. *Proceeding Seminar Rekapangan I*, UGM, Yogyakarta.
- Smith, W.H. 1972. *Biscuits, Crackers and Cookies*. Applied Science Publisher Ltd., London, vol. I.
- Sultan, W.J. 1969. *Practical Baking*. The Avi Publishing Company Inc., Westport, Connecticut.
- Van Steenis, C.G.G.J. 1975. *Flora*. Pradnya Paramita, Jakarta.
- Whiteley, P.R. 1971. *Biscuit Manufacture : fundamentals of in-line production*, Applied Science Publisher Ltd., London.
- Winarno, F.G. 1984. *Kimia Pangan dan Gizi*. PT Gramedia, Jakarta.
- Winterstein, A., Studer, A. and Rougs, R. 1960. *Nevere Eigebnisse der Carotenoid for Chung*. In Eskin, N.A.M. 1979. *Plant Pigment Flavor and Texture*. Academic Press, New York, San Fransisco, London.