

DAFTAR PUSTAKA

- Abegunde, O. K., Mu, T. -H., Chen, J. -W., and Deng, F. -M. (2013). Physicochemical characterization of sweet potato starches popularly used in Chinese starch industry. *Food Hydrocolloids*, 33(2), 169–177.
- Amin, A. N. 2013. Pengaruh Suhu Fosforilasi Terhadap Sifat Fisikokimia Pati Tapioka Termodifikasi. Skripsi. Program Studi Ilmu dan Teknologi Pangan. Jurusan Teknologi Pertanian. Fakultas Pertanian. Universitas Hasanudin. Makasar.
- AOAC (1984) Official Methods of Analysis. Washington DC: Association of Official Analytical Chemists Inc.
- Ayu, Dyah Puspitasari. 2013. Produksi Dekstrin Dari Tepung Talas (*Colocasia esculenta*) dengan Metode *Steam Explosion*. Skripsi. Fakultas Teknologi Pertanian. Universitas Gadjah Mada. Yogyakarta
- Azeez.O.S., 2002, Production of Dextrins from Cassava Starch. *Electronic Journal of Biotechnology Pontificia Universidad Catolica de Valparaiso-Chile*. Vol.7 No.1.
- Baianu, I.C., 1992. Basic Aspect of Food Extrusion. Di dalam: Baianu, I.C (ed) *Physical Chemistry of Food Process: Principle, Techniques and Application*. Textbook VNR Vol.1, New York.
- Cai, Y.Z. dan Corke, H. 2000. Production and Properties of Spray-dried Amaranthus Betacyanin Pigments. *Journal of Food Science* 65: 1248-1252.
- Cara, C., Ruiz, E., Carvalheiro, F., Moura, P., Ballesteros, I., Castro, E., and Gírio, F. (2012). Production, purification and characterisation of oligosaccharides from olive tree pruning autohydrolysis. *Industrial Crops and Products*, 40, 225–231.
- Cereda, M.P., Vilpoux, O., and Demiate, I.M. 2003. *Modified Starch Book 3* Technology, use and potentialities of Latin American starchy tubers. CPC International Milho. Brasil.
- Chen, K., dan Jane, J. 1994. Preparation of Granular Cold Water Soluble Starches by Alcoholic-Alkaline Treatment. *Carbohydrates* 71: 618-622.
- Chen, H dan Sui, W..2016. Effects of water states on Steam Explosion of lignocellulosic biomass. *Bioresource Technology* 199: 155-163
- Chen, Hongzhang dan Wenjie Sui. 2015. Water Transfer in Steam Explosion Process of Corn Stalk. *Journal of Industrial Crops and Products* Vol 76, page 977-986

- Eggleston G. 1992. Physicochemical studies on starches isolated from plantain cultivars, plantain hybrids cooking bananas. *Starch-starke*. 44:121-128.
- Elvis, Oviri M. 2014. "Properties of Starch Extracted from Three Different Plantains (*Musa paradisiaca*) Cultivars in Nigeria". *Advances in Food Science and Technology*, 6732-4215, 2(11), 277.
- Fernández-Bolaños, K. Felizón, B., Heredia, A., Rodríguez, R., Guillén, R., and Jiménez, A. 2000. Steam-explosion of olive stones: hemicellulose solubilization and enhancement of enzymatic hydrolysis of cellulose. *Bioresouce Technology* 79: 53-61.
- Fortuna, T., Juszczak, L., and Palasinski, M. 2001. Properties of corn and wheat starch phosphates obtained from granules segregated according to their size. *EJPAU* 4: 417-419
- Gibert, O., Dufour, D., Giraldo, A., Sa ´nchez, T., Reynes, M., Pain, J.P., Gonzalez, A., Fernandez, A., & Dı ´az, A. 2009. Differentiation between cooking bananas and dessert bananas. 1. morphological and compositional characterization of cultivated Colombian Musaceae (*Musa* sp.) in relation to consumer preference. *Journal of Agricultural and Food Chemistry*, 57, 7857–7869.
- Haryadi. 1993. Dasar-dasar dan pemanfaatan ilmu dan teknologi pati. *AGRITECH* 13: 37-42.
- Herawati, H. 2009. "Potensi Pengembangan Produk Pati Tahan Cerna Sebagai Pangan Fungsional," *Jurnal Litbang Pertanian*, 30(1).
- Hetty Putu Armayuni, Putu Timur Ina, Sri Wiadnyani. 2016. Karakteristik Pati Pisang Kepok (*Musa paradisiaca* var. *formatipyca*) Termodifikasi dengan Metode Ikatan Silang Menggunakan *Sodium Tripolyphosphat* (STPP).
- Hidayat, Mohamad Rusdi. 2013. Teknologi Pretreatment Bahan Lignoselulosa dalam Proses Produksi Bioetanol. *Jurnal Biopropal Industri* Vol. 4 No. 1
- Hoover, R. dan T. Vasanthan. 1994. The Effect of Annealing on The Physicochemical Properties of Wheat, Oat, Potato and Lentil Starches. *Journal of Food Biochemistry*. 17, 303-325.
- Hormdok, R, dan A. Noomhorm. 2007. Hydrothermal Treatments of Rice Starch for Improvement of Rice Noodle Quality. *Food Science and Technology* 40: 1723-1731.
- Huber, K. C. dan J. N. BeMiller. 2010. Modified Starch: Chemistry and Properties. Dalam Bertolini, A. C. (Ed). *Starches: Characterization, Properties, and Applications* (p 145-204). London. CRC press.

- Imanningsih, N. 2012. Profil Gelatinisasi beberapa Formulasi Tepung-tepungan untuk Pendugaan Sifat Pemasakan. *Penel Gizi Makan*. Vol 35 (1). Halaman: 13-22. Pusat Biomedis dan Teknologi Dasar Kesehatan, Badan Litbangkes. Kemenkes. Jakarta.
- Indrastuti, E., Harijono., dan Susilo, B. 2012. Karakteristik Tepung Uwi Ungu (*Discorea alata* L.) yang Direndam dan Dikeringkan sebagai Bahan Edible Paper. *Jurnal Teknologi Pertanian* Vol. 13 No. 3 Hal. 169-176. Malang.
- Jacobs, H., dan Delcour, J.A. 1998. Hydrothermal modifications of granular starch with retention of the granular structure: Review. *J. Agric. Food Chem* 46(8): 2895-2905
- Jackson, L.S., and Lee, K., 1991. Microencapsulation and the Food Industry. *Lebensm-Wiss-Technol*. 24 : 289-297
- Jacquet, N., Quiévy, N., Vanderghem, C., Janas, S., Blecker, C., Wathelet, B., Devaux, J., and Paquot, M. (2011). Influence of steam explosion on the thermal stability of cellulose fibres. *Polymer Degradation and Stability*, 96, 1582–1588.
- Kaushal P, Kumar V, Sharma HK (2012). Comparative study of physicochemical, functional, anti-nutritional and pasting properties of taro (*Colocasia esculenta*), rice (*Oryza sativa*), pigeon pea (*Cajanus cajan*) flour and their blends. *LWT-Food Sci. Technol*. 48:59-68.
- Kirk, R.E. dan Othmer, D,F, 1951. *Encyclopedia of Chemical Technology* Vol. 5, pp. 781-790. Interscience Incyclopedia Inc : New York.
- Koswara, 2006, *Teknologi Modifikasi Pati*. Ebook Pangan.
- Lim, T. K. 2012. “*Musa acuminata* x *balbisiana* (AAB Group) Horn Plantain”. Volume 3.
- Lorenz, K. dan K. Kulp. 1981. Heat-Moisture Treatment of Starches II: Functional Properties and Baking Potential. Di dalam: Manuel, H. J. 1996. *The Effect Of Heat-Moisture Treatment On The Structure and Physicochemical Properties of Legume Starches*. [Thesis]. Department of Biochemistry, Memorial University of Newfoundland Canada.
- Marta, H. 2011. *Sifat Fungsional dan Reologi Tepung Jagung Nikstamal Serta Contoh Aplikasinya pada Pembuatan Makanan Pendamping ASI*. Sekolah Pasca Sarjana Institut Pertanian Bogor
- Marta Herlina, Marsetio, Yana Cahyana, Arum Galih P. 2016. Sifat Fungsional dan Amilografi Pati Millet Putih (*Pennisetum glaucum*) Termodifikasi secara *Heat Moisture Treatment* dan *Annealing*. *Jurnal Aplikasi Teknologi Pangan* 5(3). Fakultas Teknologi Industri Pertanian. Universitas Padjajaran.

- Mayasari, S. T. 2007. Pengaruh Lama Hidrolisa dan Konsentrasi Asam Terhadap Rendemen dan Mutu Sirup Glukosa dari Pati Pisang Kepok (*Musa Paradisiaca* L.). Skripsi. Fakultas Pertanian. Universitas Sumatra Utara.
- Meyer, L. H. 1973. Food Chemistry. Reinhold Publishing Company, New York.
- Miyazaki, Megumi, Pham V.H., Tomoko M., and Naofumi M. (2006). Recent Advances in Application of Modified Starches for Breadmaking Trend in Food Science & Technology, pp.591-599
- Murphy, P. 1998. Starch, National Starch and Chemical. Manchester.
- Murtiningsih dan H. Pekerti. 1988. Pengaruh umur petik terhadap mutu buah terhadap mutu buah pisang Tanduk. Bull. Penel. Horti. 3(1): 33-37.
- Muwarni, I.A. 1989. Sifat Fisiko Kimia Pati Jagung Termodifikasi. Skripsi. Fateta IPB. Bogor.
- Pangestu, Bernadetha Dyah. 2010. Karakterisasi Tapioka Beberapa Varietas Ubi Kayu (*Manihot esculenta* Crantz). Skripsi Fakultas Teknologi Pertanian. Institut Pertanian Bogor, Bogor
- Permatasari, N.A. 2007. Karakteristik Pati Jagung Varietas Unggul Nasional. Skripsi. Institut Pertanian Bogor. Bogor.
- Pomeranz, Y. 1991. Functional Properties of Food Components. Academic Press, Inc. New York.
- Pukkahuta, C., S. Bussawan, S. Sujin, and S. Saiyavit. 2008. Comparative Study of Pasting and Thermal Transition Characteristics of Osmotic Pressure and Heat-Moisture Treated Corn Starch. Journal Carbohydrate Polymer, 72 (2008) 527– 536.
- Raja, K. C. M., Sankarikutty, B., Sreekumar, M., Jayalekshmy, and Narayanan, S. Material Characterization studies of maltodekstrin sample for use of wall material. Starch/Stärke 41, 298, 1989.
- Rakhmawati Putri, Risa D.O., Herry Santosa. 2014. Pengaruh Variabel Operasi Pada Proses Modifikasi Pati Garut Dengan Metode *Cross Linking* Pengganti Tepung Terigu Sebagai Bahan Baku Pada Industri Bakery. Jurnal Teknik 35 (1) Halm. 56-60
- Rubatzky, V.e dan M. Yamaguchi. 1998. Sayuran Dunia : Prinsip, Produktif dan Gizi Jilid 1. ITB. Bandung
- Sekar, Dyah Alamanda. 2015. Karakteristik Fisikokimia Pati Pisang Pada Berbagai Tingkat Kematangan. Skripsi. Fakultas Teknologi Pertanian. Institut Pertanian Bogor. Bogor

- Shinta. 2007. Pengembangan Produk Bubur Gel Instan Berbasis Pati Ubi Jalar Putih (*Ipmoea batasa*.L) Termodifikasi. *Skripsi*. Fakultas Teknologi Pertanian. Institut Pertanian Bogor.
- Siswoyo, T.A. dan N. Morita. 2010. Influence Of Annealing On Gelatinization Properties, Retrogradation And Susceptibility Of Breadfruit Starch (*Artocarpus Communis*) *International Journal of Food Properties*, 13: 553–561
- Sudiyani, Y., J. Waluyo, A.P. Riandy, P. Primandaru, Novia. 2015. Pengaruh Temperatur dan Waktu Tinggal pada Perlakuan Awal Bagas Sorgum dengan Metode *Steam Explosion*. *Jurnal Teknik Kimia* 4(21): 47-56.
- Sui, W dan Chen,H.2016. Effects of water states on Steam Explosion of lignocellulosic biomass. *Bioresource Technology* 199: 155-163
- Valmayo, R. V. 2000. Banana names and synonyms in Southeast Asia. N/A
- Vermeulen, R., B. Goderis, dan J. A. Delcour. 2006. An X-ray study of hydrothermally treated potato starch. *Carbohydr. Polym.* 64:364-375.
- Winarno, F.G. 1992. *Kimia Pangan dan Gizi*. Jakarta: Gramedia Pustaka Utama
- Xiao, X., Bian, J., Peng, X. P., Xu, H., Xiao, B., and Sun, R.C. 2013. *Bioresource Technology* Autohydrolysis of bamboo (*Dendrocalamus giganteus* Munro) culm for the production of xylo-oligosaccharides. *Bioresource Technology* 138: 63-70.
- Yanni Sudiyani, Joko Waluyo, Andika Putra Riandy, Prasetyo Primandaru, dan Novia. 2015. Pengaruh Temperatur dan Waktu Tinggal pada Perlakuan Awal Bagas Sorgum dengan Metode *Steam Explosion*. *Jurnal Teknik Kimia* No. 4, Vol. 21
- Young, S. L., Sarda. X., and Rosenberg, M., 1993. Microencapsulating properties of whey protein with carbohidrat. *J. Dairy Sci.* 76 : 2678-2885
- Zaidul ISM, Norulaini NAN, Omar AKM, Yamauchi H, Noda T (2007) RVA Analysis of Mixtures of Wheat Flour and Potato, Sweet Potato, Yam and Cassava Starches. *Carbohydrate Polymer* 69: 784-791
- Zavareze, E. R., dan Dias, A. R. G. 2011. Impact of heat-moisture treatment and annealing in starches: a review. *Carbohydrate Polymers* 83: 317-328.
- Zheng, M., Jin, Z., dan Zhang, Y.2007.Effect of cross-linking and esterification on hygroscopicity and surface activity of cassava maltodextrins. *Food Chemistry* 103: 1375-1379