

DAFTAR PUSTAKA

- Acumedia. 2011. "Dichloran Glycerol (DG-18) Agar Base (7592)" Biokar diagnostics. 2010. "Dichloran Glycerol (DG18) Agar" Gandjar, I., Sjamsuridzal, W., Oetari, A. 2006. Mikologi Dasar dan Terapan. Jakarta: Yayasan Obor Indonesia.
- Afoakwa, E., Budu, A. S., Brown, H. M., Takrama, J. F., & Akomanyl. 2014. Changes in Biochemical and Physico-Chemical Qualities during Drying of Pulp Pre-Conditioned and Fermented Cocoa (*Theobroma cacao*) Beans. *Journal of Nutritional Health and Food Science*, 2(3), 1–6.
- Aroyeun, S.O., & Adegoke, G.O. 2006. Reduction of ochratoxin A (OTA) in spiked cocoa powder and beverage using aqueous extracts and essential oils of *Aframomum danielli*. *Afr. J. Biotechnol.*, 6, 612-616.
- Asrul. 2009. Populasi jamur mikotoksigenik dan kandungan aflatoksin pada beberapa contoh biji kakao (*Theobroma cacao L.*) asal Sulawesi Tengah. *J. Agroland*, 16(3), 258-267.
- Beasley, S. 2004. Isolation, Identification, and Exploitation of Lactic Acid Bacteria from Human and Animal Microbial. Dissertation S3 Departement of Applied and Microbiology, University of Helsinki, Helsinki : 57 hlm.
- Bianchini, A., and Bullerman, L. B. 2010. Biological control of molds and mycotoxins in foods. In M. Appell, et al. (Ed.), *Mycotoxin prevention and control in agriculture*. (ACS Symposium Series; American Chemical Society, Washington, DC, 2010.
- Biji Kakao AMANDEMEN 1. SNI 2323:2008/Amd1:2010. Badan Standarisasi Nasional. Jakarta
- Bligh, E. G. and Dyer, W. J. 1959. A Rapid Method for Total Lipid Extraction and Purification. *Can. J. Biochem. Physiol.* 37: 911-917.
- Copetti, M.V., Iamanaka, B.T., Pitt, J.I., & Taniwaki, M.H. 2014. Fungi and mycotoxins in cocoa: from farm to chocolate. *Int. J. Food Microb.* 178, 13-20
- Dumadi, S. 2011. The Moisture Content Increase of Dried Cocoa Beans During Storage at Room Temperature. *JITE*, 1(12), 45–54.
- Eskin M dan Robinson D S. 2010. *Food Shelf Life Stability, Chemical, Biochemical and Microbiological Changes*. Taylor and Francis, USA

- Harris, Helmi dan M. Fadli. 2014. Penentuan Umur Simpan Pundang Seluang (*Rasbora* sp) yang Dikemas Menggunakan Kemasan Vakum dan Tanpa Vakum. *Jurnal Saintek Perikanan* Vol. 9, No. 2, 2014 : 53-62.
- Haryadi dan Supriyanto. 2012. *Teknologi Cokelat*. Gadjah Mada University Press. Yogyakarta
- Hatmi. R.U, M.Kobarsih. and N. Cahyaningrum. 2015 Fungi Level Analysis of Cocoa Beans Based on Fermentation Box Type and Duration. *Procedia Food Science*. 371 382
- Herlina, R., Indra, T., M., dan Esti, R., S. 2016. Kandungan Komponen Asam Lemak Biji Kakao (*Theobroma cacao L.*) Hasil Fermentasi dan Non Fermentasi. ISSN : 2460-6472, *Posiding Farmasi*. Bandung.
- Jay JM. 2000. *Modern Food Microbiology* 6th edition. Aspen Publication: Guihenburg.
- Jay. 1996. *Modren food microbiology* 4th edition. New York: D nostrand Compani.
- Ketaren. 2012. *Pengantar Teknologi Minyak dan Lemak Pangan*. Jakarta : UI Press.
- Khusna R.N.B. 2016. *Isolasi dan Identifikasi Bakteri Asam Laktat dari Biji Kakao Terfermentasi dan Potensinya sebagai Antijamur*. Skripsi. Fakultas Teknologi Pertanian, Universitas Gadjah Mada Yogyakarta.
- Lahtinen, S., Ouwehand, A.C., Salminen, S., dan Wright, A.V. 2013. *Lactic Acid Bacteria: Microbiological And Functional Aspects* 4th Edition. CRC Press: Taylor & Francis Group. Florida
- Larasati, Ekadara. 2017. *Pengaruh Penambahan Starter *Lactobacillus plantarum* pada Level dan Waktu Inkubasi Berbeda terhadap Karakteristik Kimia Dendeng Iris Fermentasi*. Skripsi. Fakultas Peternakan, Universitas Hasanuddin Makassar.
- Lavermicocca, P., Valerio, F., Evidente, A., Lazzaroni, S., Corsetti, A., & Gobbetti, M. 2000. Purification and characterization of novel antifungal compounds from the sourdough *Lactobacillus plantarum* Strain 21 B. *Applied and Environmental Microbiology*, 66, 4084–4090
- Mansyur Zulkifli, M. dan Soenaryo.1978. *Pengolahan Coklat pada Perkebunan Besar*. BPP Bogor. Sub Balai Penelitian Budidaya, Jember.
- Madigan MT, Martinko JM. 2006. *Brock Biology of Microorganisms* 11th ed. New Jersey : Pearson Education. Hal. 178-185.
- Mazzocco, A., Waddell, T.E., Lingohr, E., and Johnson, R.P. 2009. Enumeration of Bacteriophages by the Direct Plating Plaque Assay. *Methods Mol. Biol.* 501, 77-80.

- Ndukwu, M. 2009. Effect of Drying and Drying Air Velocity on the Drying Rate and Drying Constant of Cocoa Bean. *Agricultural Engineering International: The CIGR E. Journal Manuscript*, XI.
- Nielsen, S. S. 2003. Introduction to Food Analysis. Di dalam Nielsen, S. S. (ed.). *Food Analysis 3rd ed.* Kluwer Academic/Plenum Publishers, New York.
- Rahayu, E.S., Sardjono, Samson, R.A. 2013. Jamur Benang (Mold) pada Bahan Pangan. Penerbit Kanisius, Yogyakarta.
- Rahmadana. 2013. Aanalisa Masa Simpan Rendang ikan dalam kemasan Vakum selsma penyimpanan suhu Ruang dan Dingin. Skripsi Fakultas pertanian.Universitas Hasanuddin. Makassar. 52-59 hal
- Rahmadi, A., & Fleet, G. H. 2008. The Occurrence of Mycotoxigenic Moulds in Cocoa Beans from Indonesia and Queensland , Australia. In *Proceeding of International Seminar on Food Science* (pp. 1–18).
- Robinson, Trevor. 1991. *Kandungan Organik Tumbuhan Tinggi*. Bandung: Penerbit ITB.
- Sjögren, J., Magnusson, J., Broberg, A., Schnürer, J., and Kenne, L. 2003. Antifungal 3 hydroxy fatty acids from *Lactobacillus plantarum* MiLAB 14. *Applied and Environmental Microbiology*, 69(12):7554–7557.
- Ström, K., Sjögren, J., Broberg, A., and Schnürer, J. 2002. *Lactobacillus plantarum* MiLAB 393 produces the antifungal cyclic dipeptides Cyclo(L-Phe-LPro) and Cyclo(L-Phe trans-4- OH-L-Pro) and 3-Phenyllactic acid. *Applied and Environmental Microbiology*, 68(9), 4322–4327.
- Tafari, A., Ferracane, R., & Ritieni, A. 2004. Ochratoxin A in Italian marketed cocoa products. *Food Chem.*, 88, 487–494.
- Wahyudi, T., Panggabean, T.R. dan Pujiyanto. 2008. *Panduan Lengkap Kakao: Manajemen Agribisnis dari Hulu hingga Hilir*. Jakarta: Penebar Swadaya.
- Wahyudi, T., Tusiando, dan Sulistiyawati. 1988. Masalah Keasaman Biji Kakao dan Beberapa Cara Untuk Mengatasinya. *Prosiding Komunikasi Teknis Kakao*. Balai Pengkajian Perkebunan. Jember.
- Waluyo, L. 2007. *Mikrobiologi Umum*. Malang: UPT Penerbitan Universitas Muhammadiyah Malang.
- Yanti, N.A., Jamili, dan Susilowati, P. E. 2014. Optimasi Konsentrasi Ragi Mikroba Lokal Pada Fermentasi Kakao. *Prosiding Seminar Nasional Biologi 2014 Biologi : Penelitian, Pengembangan dan Pembelajarannya*, November 2014. Hal. 450-458. ISBN 978-602-17170-2-8