

## DAFTAR PUSTAKA

- Absar, N., I.S.M. Zaidul, S. Takigawa, N. Hashimoto, C.M. Endo, H. Yamauchi and T. Noda. 2009. *Enzymatic Hydrolysis of Potato Starch Containing Different Amounts of Phosphorus*. Food Chemistry 112, 57-62.
- Annison, G., R.J. Illman and D.L. Topping. 2003. *Acetylated, Propionylated Or Butyrylated Starches Raise Large Bowel Short-Chain Fatty Acids Preferentially When Fed To Rats*. Journal of Nutrition 133, 3523-3528
- Anonim (undated (a)). *Maltrin Maltodextrin and Corn Syrup Solid*. Bulletin 11005. Grain Processing Corp. Muscatine, I.A.
- Anonim (undated (b)). *Maltodextrin-Corn Syrup Solid*. Bulletin 10003. Grain Processing Corp. Muscatine, I.A.
- Anonim (undated (c)). ISI Technical Memorandum on Sweetener Syrup. International Starch Institute. Science Park Aarhus. Denmark.
- Atichokudomchai, N., J. Jane, G. Hazlewood. 2006. *Reaction Pattern of a Novel Thermostable  $\alpha$ -amylase*. Carbohydrate Polymers 64, 582-588.
- Berghmans, E. and N.H. Aschengreen. 1980. *Starch Hidrolysates: Improved Sweeteners Obtained by The Use of Enzymes*. In : P. Koivistoinen and Lea Hyvonen. *Carbohydrate Sweeteners in Foods and Nutrition*. Academic Press. London.
- Blanchard, P. and F.R. Katz. 1995. *Starch Hidrolysates*. In: A.M. Stephen. *Food Polysaccharides and Their Applications*. Marcel Dekker, Inc., New York.
- Bird, A.R., I.L. Brown and D.L. Topping. 2006. *Low And High Amylose Maize Starches Acetylated By A Commercial Or A Laboratory Process Both Deliver Acetate To The Large Bowel Of Rats*. Food Hydrocolloids 20, 1135-1140.
- Brouns, F., B. Kettlitz and E. Arrigoni. 2002. *Resistant starch and "The Butyrate Revolution"*. Trends in Food Science dan Technology 13, 251-261.
- Cereda, M.P., O. Vilpoux and I.M. Demiate. 2003. *Modified Starch*. In *Book 3-Technology, Use and Potentialities of Latin American Starchy Tubers*. CPC International, Milho, Brasil.
- Colonna, P., V. Leloup, and A. Buleon. 1992. *Limiting Faktor of Starch Hydrolysis*. European Journal of Clinical Nutrition 46, S17- S32.

- Conway, R.L. and L.F. Hood. 1976. *Pancreatic Alpha Amilase Hydrolysis Product of Modified and Modified Tapioka Starch*. Die Starke 28, 341-343.
- Coultate, T.P.. 2002. *Food. The Chemistry of Its Component*. 4<sup>th</sup> Edition. Royal Society Chemistry. UK.
- Cummings, J.H. and S.A. Bingham. 1987. *Dietary Fibre, Fermentation and Large Bowel Cancer*. Cancer Surveys 6, 601-621.
- Damat, Haryadi, Y. Marsono, M.N. Cahyanto. 2007. *Efektivitas Lama Reaksi Sintesis Pati-Garut Butirat*. Agritek 15, 1009 - 1013.
- Damat, Haryadi, Y. Marsono, M.N. Cahyanto. 2008. *Efek pH dan Konsentrasi Butirat Anhidrida selama Butirilisasi Pati Garut*. Agritech, 63 - 69.
- Damat. 2009. *Sintesis Dan Karakterisasi Fisik, Kimia Dan Fisiologis Pati-Garut Butirat*. Disertasi. Doktor Ilmu dan Teknologi Pangan. Fakultas Teknologi Pertanian UGM. Yogyakarta.
- Govers, M.J.A.P., N.J. Gannon, F.R. Dunshea, P.R. Gibson and J.G. Muir. 1999. *Wheat Bran Affects The Sites Of Fermentation of Resistant Starch and Luminal Indexes Related to Colon Cancer Risk : a Study in Pig*. Gut Journal, 840-847.
- Govindasamy, S., O. H. Campanella and C. G. Oate. 1995. *Influence of Extrusion Variables on Subsequent Saccharification Behaviour of Sago Starch*. Food Chemistry 54, 289-296.
- Harmayani, E., Y. Marsono, Sismindari, I.B. Astuti and Darimiyya, 2006. *Potensi Serat Pangan Ubi Jalar (*Ipomea batatas* (L) Lam) Sebagai Penghasil Butirat Untuk Mencegah Kanker*. Dipresentasikan dalam Seminar Nasional PATPI di Yogyakarta.
- Han, J. and J.N. BeMiller. 2007. *Preparation And Physical Characteristics Of Slowly Digesting Modified Food Starches*. Carbohydrate Polymers 67, 366-374.
- Haryadi. 1987. *Identification of Hidroxypropyl Starch Hidrolisate Components*. Phd. Thesis. University of New South Wales. Sydney.
- Haryadi. 1993. *Dasar-dasar dan Pemanfaatan Ilmu dan Teknologi Pati*. Agritek 13, 37-42.
- Haryadi and K.R. Kuswanto. 1997. *Some Characteristics of Oil Palm and Sago Starch Acetates*. Agritech Vo. 17, 11 - 14.

- Haryadi. 2003. *Amylolytic Degradation Sites of Hydroxypropyl Starch*. Proceedings Starch Update 2003, 12 – 20 July 2003, Pattaya.
- Hayati, A. 2004. *Produksi Maltodekstrin dari Pati Umbi Minor Secara Enzimatis. Skripsi*. Sarjana Jurusan Teknologi Pangan dan Gizi, Fakultas Teknologi Pertanian. IPB. Bogor.
- Howling, D. and E.B. Jackson. 1990. *Glucose Syrup and Starch Hydrolysates*. In: E.B. Jackson. *Sugar Confectionary Manufacture*. Blackie and Son Ltd. New York.
- [http://www.culinarycafe.com/Spices\\_Herbs/Arrowroot.html](http://www.culinarycafe.com/Spices_Herbs/Arrowroot.html)
- Huebner, J., R.L. Wehling and R.W. Hutkins. 2007. *Fuctional Activity of Comercial Prebiotics*. International Dairy Journal 17, 770-775.
- Kavitha, R., J.N. BeMiller. 1998. *Characterization Of Hydroxypropylated Potato Starch*. Carbohydrate Polymers 37, 115–121.
- Kearsley, M.W. and P.J. Sicard. 1989. *The Chemistry of Starches and Sugars Present in Food*. In : John Dobbing. *Dietary Starches and Sugars in Man : A Comparison*. Springer-Verlag. London
- Kennedy, J.F., C.J. Knill and D.W. Taylor. 1995. Maltodextrin. In : M.W. Kearsley and S.Z. Dziedzic. *Handbook of Starh Hydrolysis Products and Their Derivatives*. Blackie Academic and Professional. London.
- Kettlitz, B., J. Coppin and F. Brouns. 2003. *Formation Composition and Psicological Characterization of "Butyrogenic" Resistent Starch*. Proceedings Starch Update 2003, 12 – 20 July 2003, Pattaya.
- Kleessen, B., G. Stoof, J. Prull, D. Schmiedi, J. Noack and M. Blaut. 1997. *Feeding Resistant Starch Affect Fecal and Cecal Microflora and Short Chain Fatty Acid in Rats*. Journal Anim. Sci. 75, 2453-2462.
- Kristanto, A. 2001. *Model Matematika Pemekaran Pada Ekstrusi Campuran Tepung Ketela dan Tepung Jagung*.
- Kuntz, L A. 1997. *Making the Most of Maltodextrins*. (Online). Weeks Publishing Co <http://www.foodproductdesign.com>.
- Kusumasmarawati, A.D. 2007. *Pembuatan Pati Garut Butirat dan Aplikasinya Dalam Pembuatan Edible Film*. Tesis Magister. Sekolah Pasca Sarjana. UGM

- Lee, Y.C. and K.T. Kim. 1990. *Gelatinization and Liquefaction of Starch with a Heat Stable  $\alpha$ -amilase*. Journal of Food Science 55, 1365-1366.
- Lestari, R.B.. 2008. *Karakteristik Edible Film Pati Garut Butirat Sebagai Bahan Pengemas Bumbu Bubuk Mi Instan*. Thesis. Master Ilmu dan Teknologi Pangan. Fakultas Teknologi Pertanian UGM. Yogyakarta.
- Marsono, Y., 2001. *Glycemic Index Of Selected Indonesian Starchy Foods*. Indonesian Food and Nutrition Progress 8, 15-20.
- Marsono, Y., 2002. *Indek glisemik umbi-umbian*. Agritech 22, 13-16.
- Marsono, Y. 2004. *Serat Pangan dalam Perspektif Ilmu Gizi*. Pidato Pengukuhan Jabatan Guru Besar pada Fakultas Teknologi Pertanian, Universitas Gadjah Mada, Yogyakarta.
- Miyazaki, M., P.V. Hung, T. Maeda and N. Morita. 2006. *Recent Advances in Application of Modified Starches for Breadmaking*. Trends in Food science & Technology. 17:591-599
- Muralikrishna, G. and M. Nirmala. 2005. *Cereal  $\alpha$ -amylases—an Overview*. Carbohydrate Polymers 60, 163–173.
- Nugent, A.P.. 2005. *Review Health Properties of Resistant Starch*. British Nutrition Foundation Nutrition Buletin 30, 27-54.
- Olsen, H.S.. 2002. *Enzymes in Starch Modification*. In: R.J. Whitehurst and B. A. Law. *Enzymes in Food Technology*. Sheffield Academic Press. UK.
- Picard, C., J. Fioramonti, A. Francois , T. Robinson, F. Neant , and C. Matuchansky, 2005. Review Article : *Bifidobacteria* As Probiotic Agents-Physiological Effects and Clinical Benefits. *Aliment Pharmacol. Ther.* 22:495-512.
- Pontoh, J. and N.H. Low. 1995. *Glucose Syrup Production from Indonesian Palm And Cassava Starch*. Food Research International 28, 379-385.
- Reviyanti, R.Y., S.T. Soekarto and Sugiyono. 2002. *Kajian Isotermis Sorpsi Air Pati Garut pada Berbagai Tingkat Gelatinisasi*. Forum Pasca Sarjana IPB, Vol. 25 (2), 113-123.
- Rukmana, R. 2000. *Garut, Budidaya dan Pasca Panen*. Penerbit Kanisius, Yogyakarta.

- Sadeghi, A., F. Shahidi, S.A. Mortazavi and M.N. Mahalati. 2008. *Evaluation Of Different Parameters Effect On Maltodekstrin Production by  $\alpha$ -Amilase Termamyl2-X*. World Applied Sciences Journal 3 , 34-39.
- Sajilata, M.G., R.S. Singhai and P.R. Kulkarni. *Resistant Starch - a Review*. Comprehensive Reviews In Food Science And Food Safety 5, 1-17.
- SNI 01-2985-1992. Fruktosa Sirup (HFS).
- SNI 01-2593-1992. Dekstrin Industri Pangan.
- Srivastava, R., N.G.V. Rao, D.S. Bhargava, B.N. Mishra and R. Kumar. 2006. *Liquid Glucose Production from Corn-Optimisation and Modelling of Control Parameters*. IE(I) Journal-CH, Vol.86, 55-59.
- Tee, B.L. and G. Kaletung. Undated. Departement of Agriculture and Biological Engineering. The Ohio State University. Colombus, OH.
- Topping, D.. 2007. *Cereal Complex Carbohydrat and Their Contribution to Human Health*. Journal of Cereal Science 46, 220-229.
- Wurzburg, O.B.. 1995. *Modified Starches*. In: A.M. Stephen. *Food Polysaccharides and Their Applications*. Marcel Dekker, Inc., New York.
- Xu, Y., V. Miladinove and M.A. Hanna. 2004. Synthesis and Characterization of Starch Acetates with High Substitution. Cereal Chemistry 81, 735-740.
- Zheng, M., Z. Jin and Yanping. Zhang. 2007. *Effect of Cross-Linking and Esterification. on Hygroscopicity and Surface Activity of Cassava Maltodextrins*. Food Chemistry 103, 1375-1379.
- Zhu, L., J.P. O'Dwyer, V.S. Chang, C.B. Granda and M.T. Holtzaplle. 2007. *Structural Features Affecting Biomass Enzymatic Digestibility*. Bioresource Technology 99, 3817-3828.