



DAFTAR PUSTAKA

- Amalina, S. N. 2013. Sistem Pencernaan Manusia. Jurnal Volume 1. Universitas Negeri Yogyakarta. UNY. Yogyakarta.
- Anderson, D. M. W., Howlett, J. F. dan Nab, M. C. G. A. 1985. The Amino Acid Compositions Of The Protein Aceous Component Of Gum Arabic. Food Audit. Contam. 2: 159-164.
- Anonim. 2017. Statistik Pertanian. Kemeterian Pertanian-Republik Indonesia.
- Ariestyanta, A. 2010. Pengaruh Penambahan Maltodekstrin Dan Suhu Inlet Spray Drying Terhadap Karakteristik Fisik Dan Kimia Bubuk Sari Kerandang (*Canavalia virosa*). Tesis. Fakultas Teknologi Pertanian. Universitas Gadjah Mada, UGM, Yogyakarta.
- AOAC. 1990. Official methods of analysis of the AOAC. Association of Official Analytical Chemists. Arlington, VA, USA.
- Bae, E. K. dan Lee, S. J. 2008. Microencapsulation of Avocado Oil by Spray Drying Using Whey Protein and Maltodextrin. Plant Resources Research Institute. Duksung Women's University. Seoul, Korea.
- Bakan, J. A, dan Anderson, J. L. 1978. Microencapsulation. Di dalam L. Lachman, H.A.Lieberman dan J.L. Kanig (Eds). The Theory and Practise of Industrial Pharmacy, 2nd edition. Philadelphia, PA: Lea dan Febiger. 384.
- Balasa, L. L., dan Fanger, G.O. 1971. Microencapsulation in food industry. CRC Critical Reviews in Food Technology. 2 : 245-265.
- Bang, E.W. dan Reinecius G.A. 1985. Prediction of flavor retention during spray drying: An empirical approach, J. of Food Sci. 55 (6) : 1683-1685.
- BPS. 2016. Statistik Hortikultura. Badan Pusat Statistik. Daerah Istimewa Yogyakarta.
- Cabe, M. W. L. 2005. Unit Operations of Chemical Engineering, 5th ed. Mc Graw-Hill, New York.



- Carlson, R. E., Simpson, J. 1996. Coordinator's Guide to Volunteer Lake Monitoring Methods. North American Lake Management Society (NALMS).
- Chandrayani, E. 2002. Mikroenkapsulasi Oleoresin Biji Pala dengan Menggunakan Sukrosa Sebagai Bahan Penyalut. Skripsi. Fakultas Teknologi Pertanian. Institut Pertanian Bogor, IPB, Bogor.
- Djaafar, T. 2015. Model Pengembangan Pertanian Bioindustri Berbasis Integrasi Salak Pondoh Dan Kambing PE Di Daerah Istimewa Yogyakarta. Balai Pengkajian Teknologi Pertanian. Yogyakarta.
- Dziezak, J. D. 1988. Microencapsulation And Encapsulated Ingredients. Food Technology. 28(4):138.
- Eskin, N. A. M. 1979. Plant Pigments Flavors and Textures : The Chemistry and Biochemistry of Selected Compounds. Academic Press. New York.
- Fennema, O. R. 1996. Food Chemistry Third Edition. Marcel Dekker Inc. New York.
- Frascareli, E.C., Silva, V.M., dan Tonon, R.V., dan Hubinger, M.D. 2012. Effect Of Process Conditions On The Microencapsulation Of Coffee Oil By Spray Drying. Food and Bioproducts Processing. Brazil.
- Georgetti, S. R., Casagrande, R., Souza, C. R. F., Oliveira, W.P., dan Fonseca, M. J. V. 2007. Spray Drying of the Soybean Extract: Effects on Chemical Properties and Antioxidant Activity. LWT 41 1521-1527. Elsevier. Ltd.
- Harborne, J. B. 1996. Metode Fitokimia Penuntun Cara Modern Menganalisis Tumbuhan. Terbitan Kedua. ITB, Bandung ,hlm. 69-109, 127-158, 234-236, 259-269.
- Heath, H. B. 1986. Flavor Chemistry and Technology. AVI Van Wostrand Reinhold Company.Inc, Westport, Connecticut.
- Heldman, Dennis, R., dan Singh, R.P. 1981. Food Process. Engineering. AVI Publ.Co.Inc., Wesport, Coneccticut.
- Hiscox, J. D. dan Israelstam, G. F. 1979. A Method for the Extraction of Chlorophyll from Leaf Tissue without Maceration. 1332–1334.



- Hutajulu, Tiurlan, F., Hartanto, Eddy, S., dan Subagja. 2008. Proses Ekstraksi Zat Warna Hijau Khlorofil Alami Untuk Pangan dan Karakterisasinya. Jurnal Riset Industri Vol. 2 No. 1 Juni 2008 : 44-45.
- Jackson, L.S, dan Lee, K. 1991. Microencapsulation and the food industry. Lebensm-Wiss-Technol. 24 : 289-297.
- Jinapong, N., Suphantharika, M., dan Jamnong, P. 2008. Production of Instant Soymilk Powders by Ultrafiltration, Spray Drying and Fluidized Bed Agglomeration. Journal of Food Engineering 84 : 194-205.
- Kennedy, J. F., Knil, C. J dan Taylor, D.W. 1995. Maltodextrins. Di dalam M. W. Keasley dan S.Z. Dziedzic. (Eds). Handbook of Hydrolisis Product and Their Derivates. Blackie Academic and Professional, London.
- Kenyon, M.M dan Anderson, R.J. 1988. Maltodextrin dan low-dextrose-equivalence corn syrup solids. Di dalam Risch S. J dan G. A. Reineccius (Eds). Flavour Encapsulation. American Chemical Society, Washington, D.C. 7-10.
- Khrisnan, S., Kshirsagar, A.C. dan Singhal, R. S. 2005. The use of gum arabic dan modified starch in the microencapsulation of food flavoring agent. Carbohydrate Polymer. 62:309-315.
- Komari. 1994. Mikroenkapsulasi minyak ikan untuk fortifikasi asam lemak omega-3 dalam makanan. Majalah Gizi Indonesia 19 (1-2): 90-100.
- Koswara, S. 1995. Jahe dan Hasil Olahannya. Pustaka Sinar Harapan, Jakarta.
- Limantara. L. 2009. Daya Penyembuhan Klorofil. Ma Chung Press. Malang
- Magdasi, S dan Vinetsky, Y.1996. Microencapsulation of oil in water emulsions by proteins. Di dalam Simon, B.(ed). Microencapsulation Methode and Industrial Application. Marcel Dekker Inc., New York.
- Mardaningsih, F., Andriani, M. dan Kawiji. 2012. Pengaruh Konsentrasi Etanol Dan Suhu Spray Dyer Terhadap Karakteristik Bubuk Klorofil Daun Alfalfa (*Medicago sativa L.*) Dengan Menggunakan Binder Maltodekstrin. Universitas Sebelas Maret. Surakarta.
- Masters, K. 1979. Spray Drying Handbook. John Wilegard Sons, New York.



- Murikipudi, V., Gupta, P., dan Sihorkar., V. 2011. Efficient Throughput Method For Hygroscopicity Classification Of Active And Inactive Pharmaceutical Ingredients By Water Vapor Sorption Analysis. Pharmaceutical Development, Aurigene Discovery Technologies Limited, Bollaram Road, Miyapur, Hyderabad, Andhra Pradesh, India
- Onwulata, C.I., Smith, P.W., Cooke, P.H. dan Holsinger, V.H. 1996. Particle Structure Of Encapsulated Milk Fat Powders. Lebensm.-Wiss. u.-Technology. Food Science and Technology 29: 163-172.
- Othmer, D. 1993, Encyclopedia of Chemical Technology, Volume 12 The Interscience Encyclopedia, Inc., New York, pp. 917-921.
- Pokorny, J. 2001. Natural Antioxidant Functionality During Food Processing. Di dalam: Pokorny, J., N. Yanishlieva, dan M. Gordon, (eds.). Antioxidants in Food: Practical Applications. Woodhead Publ. Ltd. Cambridge, England.
- Reineccius, G.A. 1988. Spray Drying Of Food Flavours. Di dalam G. A. Reineccius dan S. J. Risch (Eds). Flavour Encapsulation, 55-66. American Chmeical Society. Washington, D.C.
- Reineccius, G.A. 2004. The Spray Drying Of Food Flavors. Drying Technology. 22 (6) :1289-1324, Minnesota.
- Risch,S.J., dan Reineccius, G. A. 1995. Encapsulations And Controlled Release Of Food Ingredients. ACS Symposium Series, Vol.590. American Chemical Society, Washington, D.C.
- Rohdiana, D. 2001. Aktivitas Daya Tangkap Radikal Polifenol Dalam Daun Teh. Majalah Jurnal Indonesia 12, (1), 53-58.
- Rosenberg, M., Kopelman, J. dan Talman, Y. 1990. Factors Affecting Retention In Spray Drying Microencapsulation Of Volatile Materials. Israel Institut of Technology, Haifa, Israel.
- Rulkens, W.H. dan Thijssen H.A. 1972. The Retention Of Organic Volatiles In Drying Aqueous Carbohydrate Solutions. Food Technology. (7): 186-191.



- Salisbury, F. dan Cleon W. R. 1995. Fisiologi Tumbuhan, Jilid Kedua. ITB, Bandung, hlm.143-154.
- Schultz, I.H. 1956. Incorporation Of Natural Fruit Flavors Into Fruit Juice Powders. Food Tech. 10: 57.
- Senter, S.D., Robertson, J.A. dan Meredith, F.I. 1989. *Phenolic Compound of the Mesocarp of Creathaven Peaches during Storage and Ripening*. J. Food. Sci. 54: 1259-1268.
- Shadmani, A., Azhar, I., Mazhar, F., Hassan, M.M., Ahmed, S.W., Ahmad, I., Usmanghani, K., dan Shamin, S. 2004. Kinetic Studies On Zingiber Officinale. Pakistan Journal of Pharmaceutical Sciences, Vol. 17, hal. 47-54.
- Shaikh, J., Bosale, R. dan Singhal, R. 2006. Microencapsulation Of Black Pepper Oleoresin. Journal Food Chemistry. 94 : 105-110.
- Skoog, W. H. 2002. Fundamental of Analytical Chemistry, 8th ed .Thomas Brooks Cole, New York.
- Soottitantawat, A.,F. Bigeard, H., Yoshi, T., Furuta, M., Ohkawara dan Linko, P. 2005. Microencapsulation Of L-Menthol By Spray Drying And Its Release Characteristics. Innovative Food Sci. and Emerging Tech. 6: 163-170.
- Sudarmadji, S. 1996. Teknik Analisa Biokimiawi. Penerbit Liberty. Yogyakarta.
- Thies, C. 1996. A survey of microencapsulation process. Di dalam S. Benita (Ed.). Microencapsulation methods and industrial applications. New York: Marcel Dekker, 1-19.
- Treyball, R.E. 1980, Mass Transfer Operations, 3rd Edition, McGraw-Hill Companies, Inc, New York, pp. 35-36.
- Tuyen, C., Kha, M. H., Nguyen, Paul, D. dan Roach. 2010. Effect os Spray Drying Conditions on the Physicochemical and Antioxidant Properties of The gac (*Momordica cochinchinensis*) Fruit Aril Powder. Journal od Food Engineering 98 (2010) 385-392.



- Varavinit, S., Chaokasem, N. dan Shobsngob, S. 2001. Studies of flavor encapsulation by agents produced from modified sago and tapioca starches. *Starch/Starke* 53: 281-287.
- Voight, R. 1995. Buku Pelajaran Teknologi Farmasi, Diterjemahkan oleh Soendani N. S. UGM Press. Yogyakarta.
- Young. S. L., Sarda. X., Rosenberg. M. 1993. Microencapsulating properties of whey protein with carbohidrat. *J. Dairy Sci.* 76:2678-2885.
- Yuliani, S., Desmawarni, Harimurti, Niken. 2007. Pengaruh Laju Alir Umpulan Dan Suhu Inlet Spray Drying Pada Karakteristik Mikrokapsul Oleoresin Jahe. *Jurnal Pascapanen* 4(1) 2007: 18-26.
- Zeller, B.L., Saleeb, F.Z. dan Ludescher, R.D. 1999. Trends In Development Of Porous Carbohydrate Food Ingredients For Use In flavor Encapsulation. *Trends in Food Science and Technology* 9: 389-394.
- Zuidam, N. J. dan Nedovic, V. A. 2010. Encapsulation Technologies for Active Food Ingredients and Food Processing. Springer. New York.