

DAFTAR PUSTAKA

- Acton, J.C. & R.L. Saffle. 1971. Stability of Oil-Water Emulsion. Effects of Oil Phase Volume, Stability Test, Viscosity, Type of Oil and Protein Additive. *Journal of Food Science*. 36: 1118-1120.
- Agustini, T.W., W.F. Ma'ruf, Widayat, M. Suzery, Hadiyanto & S. Benjakul. 2016. Application of *Spirulina platensis* on Ice Cream and Soft Cheese With Respect to Their Nutritional and Sensory Perspective. *Jurnal Teknologi*. 74: 245 – 251.
- Anjarsari, B. 2010. Pangan Hewani Fisiologi Pasca Mortem dan Teknologi. Graha Ilmu. Yogyakarta.
- Anonim. 2015. Products From Oil: Vegetable Oils – Emulsifiers. <http://www.gcsescience.com/o77.htm>. Diakses pada tanggal 16 Oktober 2017 pukul 20.16 wib.
- Anonim. 2018. Sodium Alginate. <https://pubchem.ncbi.nlm.nih.gov/compound/5102882#section=Top>. Diakses pada tanggal 29 April 2018 pukul 15.46 wib.
- AOAC (Association of Official Analytical Chemists). 1990. Official Methods of Analysis. 15th Ed. AOAC. Washington.
- Arbuckle, W.S. 1997. Ice Cream 5th Edition. The AVI Publishing Company. New York.
- Arltoft, D., F. Madsen, R.H. Ipsen & J.D. Vries. 2007. Interactions Between Carrageenans and Milk Proteins: A Microstructural and Rheological Study. *Biomacromolecules*. 8(2):729-36.
- Astawan, M. 2008. Tetap Sehat dengan Produk Makanan Olahan. Tiga Serangkai. Solo.
- Babadzhanov, A.S., N. Abdusamatova, F.M. Yusupova, N. Faizullaeva, L.G. Mezhlumyan & M.K. Malikova. 2004. Chemical Composition of *Spirulina platensis* Cultivated in Uzbekistan. *Chemistry of Natural Compounds*. 40(3): 276-279.
- Bahramparvar, M. & M.M. Tehrani. 2011. Applications and Functions of Stabilizers in Ice Cream. *Food Review International*. 27: 389-407.
- Bahramparvar, M., M.M. Tehrani, S.M. Razavi. 2013. Effects of a Novel Stabilizer Blend and Presence of κ -Carrageenan on Some Properties of Vanilla Ice Cream During Storage. *Food Bioscience*. 3: 10-18.
- Belitz, H.D., W. Grosch & P. Schieberle. 2004. Food Chemistry 3rd Revised Edition. Springer Verlag Berlin Heidelberg. Jerman.
- Bolliger, S., H.D. Goff, H. Wildmoser & B.W. Tharp. 2000. Relationships Between Ice Cream Mix Viscosity and Ice Crystal Growth in Ice Cream. *International Dairy Journal*. 10(11): 791-797.

- Cahyadi, W. 2006. Analisis & Aspek Kesehatan Bahan Tambahan Pangan. Bumi Aksara. Jakarta.
- Caldwell, K.B., H.D. Goff & D.W. Stanley. 1992. A Low Temperature Scanning Electron Microscopy Study of Ice Cream. Techniques and General Microstructure. Food Structure.
- Chan, E., Z. Yim, S. Phan, R.F. Mansa & P. Ravindra. 2010. Encapsulation of Herbal Aqueous Extract Through Absorption with Ca-alginate Hydrogel Beads. Food and Bioproducts Processing. 10: 195 – 201.
- Christwardana, M., M.M. Nur & Hadiyanto. 2013. *Spirulina platensis*: Potensinya Sebagai Bahan Pangan Fungsional. Jurnal Aplikasi Teknologi Pangan. 2(1): 1-4.
- Chronakis, I.S., A.N. Galatanu, T. Nylander & B. Lindman. 2000. The Behaviour of Protein Preparations from Blue-Green Algae (*Spirulina platensis* strain *Pacifica*) at The Air: Water Interface. Colloids and Surfaces A: Physicochemical and Engineering Aspects. 173: 181-192.
- Clarke, C. 2004. The Science of Ice Cream. The Royal Society of Chemistry Publishing. Cambridge.
- De Man, J.M. 1997. Kimia Makanan. Terjemahan Prof. Dr. Kokasih Padmawinata. ITB. Bandung.
- Derkach, S.R., N.G. Voron'ko, Y.A. Kuchina, D.S. Kolotova, A.M. Gordeeva, D.A. Faizullin, Y.A. Gusev, Y.F. Zuev & O.N. Makshakova. 2019. Molecular Structure and Properties of κ -Carrageenan-Gelatin Gels. Carbohydrate Polymers. 197: 66–74.
- Dewi, R., E. Anwar & Yunita K.S. 2014. Uji Stabilitas Fisik Formula Krim yang Mengandung Ekstrak Kacang Kedelai (*Glycine max*). Pharm Sci Res. 1(3): 194-208.
- Eisner, M.D., H. Wildmoser & E.J. Windhab. 2005. Colloids and Surf. A: Physiochem. Eng. Asp.
- Ellis, A.L. T.B. Mills, I.T. Norton & A.B. Norton-Welch. 2019. The Hydrophobic Modification of Kappa Carrageenan Microgel Particles for The Stabilisation of Foams. Journal of Colloid and Interface Science. 538: 165–173.
- Erungan, A.C., Sri P. & Syeni B.A. 2009. Aplikasi Karaginan dalam Pembuatan Skin Lotion. Jurnal Pengolahan Hasil Perikanan. 12(2): 129-144.
- Garrity, G.M., Bel J.A. & Lilburn T.G. 2001. Bergey's Manual of Systematic Bacteriology. Edisi 2. Spinger. New York.
- Goff, H.D., K.B. Caldwell, D.W. Stanley & T.J Maurice. 1993. The Influence of Polysaccharides on The Glass Transition in Frozen Sucrose Solutions and Ice Cream. Journal of Dairy Science. 76: 1268-1277.

- Goff, H.D. 2002. Formation and Stabilisation of Structure in Ice Cream and Related Products. *Current Opinion in Colloids and Interface Science*. 7: 432-437.
- Goff, H.D. & R.W. Hartel. 2004. Ice Cream and Frozen Desserts. In Y.A. Hui (Ed.), *Handbook of Frozen Products*. CRC Press.
- Goff, H.D. and R.W. Hartel. 2013. *Ice Cream*. Springer Science Business Media. New York.
- Goral, M., K. Kozlowicz, U. Pankiewicz, D. Goral, F. Kluza & A. Wojtowicz. 2018. Impact of Stabilizers on The Freezing Process, and Physicochemical and Organoleptic Properties of Coconut Milk-Based Ice Cream. *Food Science and Technology*. 92: 516-522.
- Hagiwara, T. & R.W. Hartel. 1996. Effect of Sweetener, Stabilizer and Storage Temperature on Ice Recrystallization in Ice Cream. *Journal of Dairy Science*. 79: 735.
- Henrikson, R. 2009. *Earth Food Spirulina*. Ronore Enterprises. Hawaii.
- Hoefler, A.C. 2004. *Hydrocolloids*. Eagan Press. USA.
- Kabede, E. & G. Ahlgren. 1996. Optimum Growth Condition and Light Utilization Efficiency of *Spirulina platensis* (*Arthrospira fusiformis*) from Lake Chitu, Ethiopia. *Hydrobiol*. 332: 99-109.
- Kaleda, A., R. Tsanev, T. Klesment, R. Vilu & K. Laos. 2018. Ice Cream Structure Modification By Ice-Binding Proteins. *Food Chemistry*. 246: 164–171.
- Kilara, A. & R.C. Chandan. 2008. *Ice Cream and Frozen Desserts*. In *Dairy Processing & Quality Assurance*. Wiley-Blackwell. New Delhi.
- Kilcast, D. & S. Clegg. 2002. Sensory Perception of Creaminess and Its Relationship with Food Structure. *Food Quality and Preference*. 13(7): 609-623.
- Larmond, E. 1997. *Metode Pengujian Bahan Pangan Secara Sensoris*. Diterjemahkan oleh Susrini. Fakultas Peternakan. Universitas Brawijaya. Malang.
- Listyowati, T. 2017. Kayu Manis Sebagai Agen *Masking Aftertaste* Pada Es Krim *Spirulina platensis*. Skripsi.
- Marantha, H.A. & N. Rustanti. 2014. Kandungan Gizi, Sifat Fisik, dan Tingkat Penerimaan Es Krim Kacang Hijau dengan Penambahan Spirulina. *Journal of Nutrition College*. 3(4): 755-761.
- Marshall, R.T., H.D. Goff & R.W. Hartel. 2003. *Ice Cream*. 6th Ed. Kluwer Academic/Plenum Publ. New York.
- Masykuri, Y.B. Pramono & D. Ardilia. 2012. Resistensi Pelelehan, Over-Run, dan Tingkat Kesukaan Es Krim Vanilla yang Terbuat dari Bahan Utama Kombinasi Krim Susu dan Santan Kelapa. *Jurnal Aplikasi Teknologi Pangan*. 1(3): 78-86.

- McClements, D.J. & C.E. Gumus. 2016. Natural Emulsifiers – Biosurfactants, Phospholipids, Biopolymers, and Colloidal Particles: Molecular and Physicochemical Basis of Functional Performance. *Advanced in Colloid and Interface Science*. 234: 3-26.
- McHugh, D.J. 2008. Production, Properties and Uses of Alginates. In *Production and Utilization of Products from Commercial Seaweeds*. FAO Corporate Document Repository.
- Miller-Livney, T.M. & R.W. Hartel. 1997. Ice Recrystallization in Ice Cream: Interactions Between Sweeteners and Stabilizers. *Journal of Dairy Science*. 80: 447-456.
- Mulyani, D.R., E.N. Dewi & R.A. Kurniasih. 2017. Karakteristik Es Krim dengan Penambahan Alginat Sebagai Penstabil. *Jurnal Pengolahan dan Bioteknologi Hasil Perikanan*. 6(3): 36-42.
- Muse, T.M. & R.W. Hartel. 2004. Ice Cream Structural Elements That Affect The Melting Rate and Hardness. *Journal of Dairy Science*. 87(1): 1-10.
- Mushollaeni, W. & E. Rusdiana. 2011. Karakterisasi Natrium Alginat dari *Sargassum* sp., *Turbinaria* sp., dan *Padina* sp. *Jurnal Teknologi dan Industri Pangan*. 1: 26-32.
- Ndoye, F.T. & G. Alvarez. 2015. Characterization of Ice Recrystallization in Ice Cream During Storage Using The Focused Beam Reflectance Measurement. *Journal of Food Engineering*. 148: 24-34.
- Ortiz, J. & J.M. Aguilera. 2004. Effect of Kappa-Carrageenan On The Gelation of Horse Mackerel (*T. Murphyi*) Raw Paste Surimi-Type. *Food Sci Tech Int*. 10: 223-232.
- Padaga, M. & M.E. Sawitri. 2005. *Membuat Es Krim yang Sehat*. Trubus Agrisarana. Surabaya.
- Patmore, J.V., H.D. Goff & S. Fernandes. 2003. Cryogelation of Galactomannans on Ice Cream Model Systems. *Food Hydrocolloids*. 17: 161-169.
- Peranginangin, R., E. Sinurat & M. Darmawan. 2013. *Memproduksi Karagenan dari Rumput Laut*. Penebar Swadaya. Jakarta
- Phang, S.M., M.S. Miah, W.L. Chu & M. Hashim. 2000. *Spirulina Culture in Digested Sago Starch Factory Waste Water*. *J.Appl. Phycol*. 12: 395-400.
- Pintor, A. & A. Totosaus. 2012. Ice Cream Properties Affected by Lambda-Carrageenan Or Iota-Carrageenan Interactions With Locust Bean Gum/Carboxymethylcellulose Mixtures. *International Food Research Journal*. 19(4): 1409-1414.
- Priastami, C.S. 2011. *Karagenan Sebagai Bahan Penstabil Pada Proses Pembuatan Melorin*. Skripsi. Fakultas Perikanan dan Ilmu Kelautan. Institut Pertanian Bogor.
- Regand, A. & H.D. Goff. 2003. Structure and Ice Recrystallization in Frozen Stabilized Ice Cream Model Systems. *Food Hydrocolloids*. 17: 95-102.

- Seamus, L.M., R. Healy, D.M. Mulvihill. 2008. Effect of Levitin and Monoglycerides on The Heat Stability of a Model Infant Formula Emulsion. *Food Hydrocolloids*. 22: 888-898.
- Setyaningsih, D., Anton A. & Maya P.S. 2010. Analisis Sensori untuk Industri Pangan dan Agro. IPB Press. Bogor.
- Setyorini, M., Iwan Y.B. & N. Ekantari. 2009. Pengaruh Penambahan *Spirulina platensis* Pada Pembuatan Es Krim Vanila Terhadap Tingkat Penerimaan Konsumen. Prosiding Seminar Nasional Tahunan VI Hasil Penelitian Perikanan dan Kelautan.
- Soekarto, S.T. 1985. Penilaian Organoleptik (Untuk Industri Pangan dan Hasil Pertanian). Penerbit Bharata Karya Aksara. Jakarta.
- Soeparno. 2015. Properti dan Teknologi Produk Susu. Gadjah Mada University Press. Yogyakarta.
- Soukoulis, C., I. Chandrinos & C. Tzia. 2008. Study of The Functionality of Selected Hydrocolloids and Their Blends with κ -Carrageenan on Storage Quality of Vanilla Ice Cream. *Food Science and Technology*. 41: 1816-1827.
- Subaryono. 2010. Modifikasi Alginat dan Pemanfaatan Produknya. *Jurnal Squalen*. 5(1): 1-7.
- Sudarwanto, M. & E. Sudarnika. 2008. Hubungan Antara pH Susu dengan Jumlah Sel Somatik Sebagai Parameter Mastitis Subklinik. *Media Peternakan* edisi Agustus 2008. Departemen Ilmu Penyakit Hewan dan Kesehatan Masyarakat Veteriner. Fakultas Kedokteran Hewan. Institut Pertanian Bogor. Bogor. 31(2): 107-113.
- Suprayitno, E., H. Kartikaningsih & S. Rahayu. 2001. Pembuatan Es Krim dengan Menggunakan Stabilisator Natrium Alginat dari *Sargassum sp.* *Jurnal Makanan Tradisional Indonesia*. 1(3): 23-27.
- Susilorini, T.E. & M.E. Sawitri. 2007. Produk Olahan Susu. Penebar Swadaya. Yogyakarta.
- Thaiudom, S. & H.D. Goff. 2003. Effect of κ -Carrageenan on Milk Protein Polysaccharide Mixtures. *International Dairy Journal*. 13: 763-771.
- Thomas, S.S. 2010. The Role of Parry Organic Spirulina in Health Management. Parry Nutraceuticals, Division of EID Parry (India) Ltd. India.
- Violisa, A., A. Nyoto & N. Nurjanah. 2012. Penggunaan Rumput Laut Sebagai Stabilizer Es Krim Susu Sari Kedelai. *Teknologi dan Kejuruan*. 35(1): 103-114.
- Wathoniyyah, M. 2016. Pembuatan dan Karakterisasi Komposit Sodium Alginat-Karaginan dengan *Crosslinker* CaCl₂ dan *Plasticizer* Gliserol Sebagai Material *Drug Release*. Skripsi.
- Wenno. M.R., J.L. Thenu & C.G. Lopulalan. 2012. Karakteristik Kappa Karaginan dari *Kappaphycus alvarezii* Pada Berbagai Umur Panen. *JPB Perikanan*. VII(1): 61-67.

- Wilbey, R.A., T. Cooke & G. Dimos. 1998. Effects of Solute Concentration, Overrun and Storage on The Hardness of Ice Cream. International Dairy Federation. Belgium.
- Winarno, F.G. 1990. Protein, Sumber dan Peranannya. Penerbit Gramedia Pustaka Utama. Jakarta.
- Winarno, F.G. 1996. Teknologi Pengolahan Rumput Laut. Pustaka Sinar Harapan. Jakarta.