

DAFTAR PUSTAKA

- Afoakwa, E. O. 2010. *Chocolate Science and Technology*. Chichester: Wiley-Backwell.
- Asmawit. 2012. Penelitian Substitusi Lemak Kakao Dengan Lemak Kelapa Sawit Dalam Pembuatan Coklat Batang. *Biopropal Industri* 3(1).
- Beckett, S. T. 2008. *The Science of Chocolate 2nd Edition*. Cambridge: The Royal Society of Chemistry.
- Beckett, S. T. 2009. *Industrial Chocolate Manufacture and Use: Fourth Edition*. York: Wiley- Blackwell Ltd.
- BPOM RI. 2013. *Peraturan Kepala Badan Pengawas Obat Dan Makanan Republik Indonesia Nomor 20 Tahun 2013 Tentang Batas Maksimum Penggunaan Bahan Tambahan Pangan Pengemulsi*. Jakarta: Badan Pengawas Obat dan Makanan Republik Indonesia.
- BPOM RI. 2016. *Peraturan Kepala Badan Pengawas Obat Dan Makanan Republik Indonesia Nomor 21 Tahun 2016 Tentang Kategori Pangan*. Jakarta: Badan Pengawas Obat dan Makanan Republik Indonesia.
- BPS. 2016. *Statistik Kakao Indonesia 2016*. Jakarta: Badan Pusat Statistik.
- BPS. 2017. *Statistik Kelapa Sawit Indonesia 2017*. Jakarta: Badan Pusat Statistik.
- BSN. 2014. SNI 7934: 2014. *Cokelat dan Produk-produk cokelat*. Badan Standardisasi Nasional.
- De Clercq, N. 2011. Changing the functionality of cocoa butter. *Thesis*. Ghent University. Belgium, 220 p.
- Deliana, Susilo, B., dan Yulianingsih, R. 2014. Analisa Karakteristik Fisik dan Sensorik Permen Cokelat dari Komposisi Bubuk Bungkil Kacang Tanah dan Variasi Konsentrasi Tepung Porang (*Amorphophallus oncophyllus*). *Jurnal Bioproses Komoditas Tropis* 2 (1).
- Ferdman, R. A. 2014. *Charts: Where in the world People Actually Like White Chocolate*. <https://qz.com/175432/charts-where-in-the-world-people-actually-like-white-chocolate/>. Diakses tanggal 24 Februari 2019.
- Furlan, L. T. R., Baracco, Y., Lecot, J., Zaritzky, N., dan Campderrós, M. E. 2017. Influence of hydrogenated oil as cocoa butter replacers in the development of sugar-free compound chocolates: Use of inulin as stabilizing agent. *Food Chemistry* 217: 637–647.

- Garti, N., dan Widlak, N. R. 2012. *Cocoa Butter and Related Compounds*. Urbana: AOCS Press.
- Ghorbel, D., Saidi, I., Slema, M.B., dan Gharsallah, M. 2011. Adjusting flow properties of molten milk chocolate by means of emulsifiers and fat. *J. Food Process Eng* 34 (2): 317-331.
- Gibon, V., Ayala, J. V., Dijckmans P., Maes, J., dan De Greyt, W. 2009. Future prospects for palm oil refining and modifications. *Oléagineux, Corps Gras, Lipides* 16 (4):193-200.
- Gunstone, F. D. 2011. *Vegetable Oils in Food Technology: Composition, Properties and Uses*. Chichester: John Wiley & Sons.
- Hasibuan, H. A. 2012. Kajian Mutu Dan Karakteristik Minyak Sawit Indonesia Sertaproduk Fraksinasi. *Jurnal Standardisasi* 14 (1): 13-21.
- Hasibuan, H. A., Hardika, A. P., dan Ijah. 2015. Palm Based Mono-Diacylglyceride as an Emulsifier in Producing Chocolate with Cocoa Butter Substitute. *Pelita Perkebunan* 31 (2): 109-118.
- Hasim N. A. M., dan Dian, N. L. H. M. 2017. Usagen Of Palm Oil, Palm Kernel Oil, and their fractions as confectionary fats. *Journal of Oil Palm Research* 29 (3): 301-310.
- Hernani, Mulyono, E., dan Ramadhan, K. 2016. Pemanfaatan Monodiasilgliserol (MDAG) Hasil Sintesa dari Butter Biji Pala dan Gliserol sebagai Emulsifier pada Kualitas Produk Sosis Ayam. *Jurnal Penelitian Pascapanen Pertanian* 13 (1): 74-81.
- Isyanti, M., Sudibyo, A., Supriatna, D., dan Suherman, A. H. 2015. Penggunaan Berbagai Cocoa Butter Substitute (CBS) Hasil Hidrogenasi dalam Pembuatan Cokelat Batangan. *Warta IHP/Journal of Agro-based Industry* 32 (1) : 33-44.
- Jahurul, M. H. A., Zaidul, I. S. M., Nik Norulaini, N. A., Sahena, F., Kamaruzzaman, B. Y. Ghafoor, K., dan Omar, A. K. M. 2014. Cocoa butter replacers from blends of mango seed fat extracted by supercritical carbon dioxide and palm stearin. *Food Research International* 65: 401-406.
- Jardim, D. C. P., Orse, A. G., Efraim, P., dan de Moura, S. C. S. R. 2011. Kinetic of white chocolate color loss. *Procedia Food Science* 1: 1026-1030.

- Jin, J., Jin, Q., Wang, X., dan Akoh, C. C. 2019. Improving heat and fat bloom stabilities of “dark chocolates” by addition of mango kernel fat-based chocolate fats. *Journal of Food Engineering* 246: 33-41.
- Ketaren, S. 1986. Pengantar Teknologi Minyak Lemak dan Pangan. Jakarta : UI-Press.
- Konar, N., Palabiyik, I., Toker, O. S., Polat, D. G., Kelleci, E., Pirouzian, H. R. Akcicek, A., dan Sagdic, O. 2018. Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics. *Journal of Functional Foods* 43: 206-213.
- Lipp, M., dan E. Anklam. 1998. Review of cocoa butter and alternative fats for use in chocolate-Part A. *Compositional dataFood Chemistry* 62 (1): 73-97.
- Loi, C. C., Eyres, G. T., dan John Birch, E. 2019. Effect of mono- and diglycerides on physical properties and stability of a protein-stabilised oil-in-water emulsion. *Journal of Food Engineering* 240: 56-64.
- Mamuaja, C. F. 2017. *LIPIDA*. Manado. Unsrat Press
- Misnawi. 2008. Karakteristik Campuran Lemak Kakao dan Stearin dalam Sistem Cokelat Susu. *Pelita Perkebunan* 24(3): 241-255.
- Misnawi dan Wahyudi, T. 2008. Pengaruh konsentrasi stearin dan lesitin terhadap sifat fisik permen cokelat. *Pelita Perkebunan* 24: 49-61.
- Naderi, M., Farmani, J., dan Rashidi, L. 2018. Physicochemical And Rheological Properties And Microstructure Of Canola Oil As Affected By Monoacylglycerols. *Nutrition And Food Science Research* 5 (1):31:40.
- Naik, B., dan Kumar, V. 2014. Cocoa Butter and Its Alternatives: A Reveiw. *Journal Of Bioresource Engineering And Technology* 1: 07-17.
- Nakamura, K., dan Handa, S. 1984. Coomassive Brilliant Blue Staining of Lipid on Thin Layer Plates. *Analytical Biochemistry* 142: 406-410.
- Pathare, P. B., Opara, U.L., dan Al-Julanda Al-Said, F. 2013. Colour Measurement and Analysis in Fresh and Processed Foods: A Review. *Food Bioprocess Technol* 6:36-60.
- Patras, A., Brunton, N. P., Tiwari, B. K., & Butler, F. 2011. Stability and degradation kinetics of bioactive compounds and colour in strawberry jam during storage. *Food and Bioprocess Technology* 4: 1245-1252.

- Ramlah, S., dan Lullung S. A. 2018. Karakteristik Dan Citarasa *White chocolate* dari Lemak Kakao Non Deodorisasi dan Deodorisasi. *Jurnal Industri Hasil Perkebunan* 13(2): 117-128.
- Siew, W. L. 2002. Understanding the interactions of diacylglycerols with oils for better product performance. *Palm Oil Developments* 36: 6-12.
- Santos, Fransisco F.P., Sueli, R., dan Fabiano A.N. 2009. Optimization of The production of Biodiesel from Soybean Oil by Ultrasound Assisted Methanolysis. *Fuel Processing Technology* 90:312-316.
- Schantz, B., dan Rohm, H. 2005. Influence of lecithin-PGPR blends on the rheological properties of chocolate. *Lebensm -Wiss. u.-Technol* 38: 41-45
- Simons, R.H., dan Bean, A. R. 2001. Lighting Engineering: Applied Calculations. London: Architectural Press.
- Sonwai, S., Kaphueakngam, P., dan Flood, A. 2014. Blending of mango kernel fat and palm oil mid-fraction to obtain cocoa butter equivalent. *J Food Sci Technol* 51(10): 2357–2369.
- Subroto, E. 2019. Sintesis Lipida Terstruktur Kaya Mono- dan Diasilgliserol yang Kompatibel Dengan Cocoa Butter Melalui Gliserolisis-Interesterifikasi Enzimatis Campuran Palm Stearin dan Palm Olein. *Disertasi*. Program Studi Ilmu Pangan, Fakultas Teknologi Pertanian, Universitas Gadjah Mada. Yogyakarta.
- Talbot, G. 2009. *Science and Technology of Enrobed and Filled Chocolate, Confectionery and Bakery Products*. Cambridge: Woodhead Publishing Ltd.
- Tarigan, E. BR., Towaha, J., Iflah, T., dan Pranowo, D., 2016. Substitusi Lemak Kakao dengan Minyak Dari Inti Kelapa Sawit dan Kelapa Terhidrogenasi Untuk Produk Cokelat Susu. *Jurnal Littri* 22(4): 167-175.
- Tiefenbacher, K. F. 2017. *The Technology of Wafers and Waffles I: Operational Aspects*. Cambridge: Academic Press.
- Toker, O. S., Konar, N., Pirouzian, H. R., Oba, S., Polat, D. G., Palabiyik, I., Poyrazoglu, E. S., dan Sagdic, O. 2018. Developing functional white chocolate by incorporating different forms of EPA and DHA - Effects on product quality. *LWT - Food Science and Technology* 87: 177-185.
- Verna, R. 2013. The history and science of chocolate. *Malaysian J Pathol* 35(2): 111 – 121.

Wahyudi, T., Panngabea, T.R., dan Pujiyanto. 2009. *Panduan Lengkap Kakao Cet.2*. Jakarta: Penebar Swadaya.